



# Breakfast Individual Choice Menu

£45 per person

Enjoy a breakfast selection of dishes to share followed by an individual pre-ordered breakfast entrée.

**EXTRACT PROJECT PERU FILTER COFFEE**  
**CANTON TEA**  
**FRESHLY SQUEEZED ORANGE JUICE**


## For the table

**FRESHLY BAKED PASTRIES** 



**GREEK YOGHURT**   
homemade granola, honey

## Menu



choose one for each guest in the party

**COLOMBIAN EGGS**   
scrambled eggs, tomato & spring onions,  
sourdough toast, avocado

**DUCK & WAFFLE**  
crispy leg confit, fried duck egg, mustard maple syrup

**'WANNA BE' DUCK & WAFFLE**    
pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup

**ENGLISH BREAKFAST**  
Victorian sausage, two scrambled eggs, dry cured bacon, roasted tomato,  
field mushrooms, hash brown, sourdough toast

**VEGETARIAN BREAKFAST**    
two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash  
brown, baked beans

Executive Chef Jonathon Bowers

 Gluten Free  Vegetarian  Can be made Vegan

This is a sample menu and may change due to seasonal ingredients and availability. Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 14% service charge will be added to the bill.