

Breakfast Sharing Menu

£35 per person

Served family style down the centre of the table for you and your guests to share and enjoy.



EXTRACT PROJECT PERU FILTER COFFEE

CANTON TEA

FRESHLY SQUEEZED ORANGE JUICE

FRESHLY BAKED PASTRIES 🌱

GREEK YOGHURT 🌱
homemade granola, honey

ELIZABETHAN SAUSAGE

FIELD MUSHROOMS

SCRAMBLED EGGS

HASH BROWNS

HOMEMADE BAKED BEANS

SOURDOUGH TOAST

ROASTED TOMATOES

**MIDDLE-CUT DINGLEY
DELL BACON**

sweet upgrade for the table - choose one

additional £5 per person

FLUFFY PANCAKES 🌱
golden syrup, lemon

CARAMELISED BANANA 🌱
housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

CRÈME BRÛLÉE FRENCH TOAST 🌱
berry compote

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 15% service charge will be added to the bill.

Breakfast Individual Choice Menu

£45 per person

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



to drink

**EXTRACT PROJECT
PERU FILTER COFFEE**

CANTON TEA

**FRESHLY SQUEEZED
ORANGE JUICE**

for the table

**FRESHLY BAKED
PASTRIES** 🍷

GREEK YOGHURT 🍷
homemade granola, honey

choose one for each guest in the party

COLOMBIAN EGGS 🍷

scrambled eggs, tomato & spring onions, sourdough toast, avocado

VEGETARIAN BREAKFAST 🍷 🌱

two eggs any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, homemade baked beans

ENGLISH BREAKFAST

Elizabethan sausage, two scrambled eggs, middle-cut Dingley Dell bacon, roasted tomato, homemade baked beans, field mushrooms, hash brown, sourdough toast

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🍷 🌱

crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup

sweet upgrade for the table

FLUFFY PANCAKES 🍷 12
golden syrup, lemon

CARAMELISED BANANA 🍷 16
housemade hazelnut
chocolate spread, vanilla ice
cream, peanut crunch

**CRÈME BRÛLÉE
FRENCH TOAST** 🍷 19.5
berry compote

Executive Chef Jonathon Bowers



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