

Champagne Breakfast

THURSDAY - SUNDAY | 9 AM - 11 AM

TO BEGIN

CHOOSE FROM

**2x GLASSES
OF PROSECCO**

FRUIT JUICE

Orange, cranberry, apple, grapefruit

**1x GLASS
CHAMPAGNE**

STARTERS

CHOOSE FROM

BREAKFAST PANCAKES

Fresh berries, yoghurt,
maple syrup

BLUEBERRY FLAX SMOOTHIE

Blueberry, raspberry, banana,
flaxseed (VE)

HOMEMADE GRANOLA

Fresh milk, yoghurt,
fresh berries

MAINS

CHOOSE FROM

FULL ENGLISH

Butcher's country sausage, bacon, black pudding, hash browns, baked beans, tomato, field mushroom,
free range eggs, served with a choice of granary or white farmhouse toast

SMASHED AVOCADO & MUSHROOMS LOADED SOURDOUGH (V)

Toasted sourdough, smashed avocado, field mushrooms

THE VEGAN (VE)

Vegan sausages, tomato, field mushrooms, hash browns, baked beans, smashed avocado,
served with a choice of granary or white farmhouse toast & vegan butter

EGGS ROYALE

Smoked salmon, toasted muffin, poached free range eggs, hollandaise sauce

TO FINISH

CROISSANT & CHOCOLATE BROWNIE (V)

Chantilly cream, strawberry jam, fresh berries

29.99 PER PERSON | MINIMUM 2 PPL

MUST BE PRE-PAID 48 HOURS IN ADVANCE

(VE) VEGAN (V) VEGETARIAN

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

AN OPTIONAL SERVICE CHARGE OF 7.5% WILL BE ADDED TO YOUR BILL. 100% OF THIS SERVICE CHARGE IS SHARED BETWEEN OUR STAFF. SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.