

BAR & KITCHEN MENU

This menu is served on weekends 10:00 - 13:00

ENGLISH MUFFINS

Benedict Cumberbatch – English Muffin topped with hollandaise, poached eggs and ham 11.50

Florentine and the Machine – English Muffin topped with hollandaise, poached eggs & spinach (v) 11.50

Royale Family – English Muffin with hollandaise, poached eggs & smoked salmon 12.50

BRUNCH PLATES

Avo Great Day! – Smashed avocado, spinach and cherry tomatoes on sourdough with chilli flakes, sesame seeds and lime (vg) 9.50
Add bacon 2, add egg 2.00

Huevos Rancheros – Black bean and veggie mix in a tomato sauce, fried eggs, feta, chilli flakes, sesame, coriander and toasted wraps (v) (gf without wraps) 15.50

CLASSIC BREAKFAST

British Darling – 2 bacon rashers, 2 fried eggs, tomato, 2 sausages, beans, mushroom, spinach & sourdough 14.50

British Sweetheart – 2 Quorn Vegan sausages, tomato, smashed avocado, beans, mushroom & sourdough (vg) 14.50

Big Baps – Bacon, Sausage & Egg 8.50
Add Tomato 1.5, Add Mushroom 1.5

Nice Baps – Avo, spinach, mushroom & toms (vg) 7.50
Add Sausage 2, Add Feta 1.5

SWEET TREATS

Coconut Yoghurt Bowl – Homemade Granola with vegan coconut yoghurt and berry compote (vg) 8.50

Bananarama Bread – Homemade banana bread with Coffee Mascarpone and berry compote (v) 8.50

French Kiss – Toasted sourdough with butter and berry jam (v) 4.50

SIDES

Fries	2
Mushroom/Feta/Toms	2
Sausage/Bacon	5
Toasted Bread	2.5
Green Salad (vg) (gf)	1.5

COCKTAILS

(served from 11am)

Bloody Mary (vodka)	10.00
Bloody Maria (tequila)	10.00
Virgin Mary	5.00
Mimosa (Prosecco and Orange)	9.00
Buck's Fizz (Champagne and Orange)	12.00
Aperol Spritz	11.00

(v) – vegetarian, (vg) – vegan, (gf) – gluten free, (n) – contains nuts

Please ask us if you require gluten free bread or wish to see the allergen matrix.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you have a food allergy or intolerance or want to see our full list of allergens please notify your waiter who will be happy to help. 100% of customer tips and service charge go directly to our Food & Beverage team. An optional 12.5% service charge will be added to your bill.

DRINKS

SOFT DRINKS

Fever tree mixers 200ml	2
<i>Premium Indian tonic, Light tonic, Mediterranean tonic, Ginger ale, Soda, Lemonade</i>	
Cawston press 330ml	3
<i>Apple and rhubarb, Elderflower, Cloudy apple, Ginger beer</i>	
Coca-Cola / Diet Coke 330ml	2.80
San Pellegrino 330ml	3
Folkington's Juice 250ml	3
<i>Apple, Cranberry, Orange, Tomato</i>	
Still/sparkling water 330ml/750ml	2.1/4.2

HOT DRINKS

Americano (black or white)	3
Latte / cappuccino / flat white	3.2
Mocha	3.9
Espresso / double espresso	2.3/2.7
H&G Tea	3
<i>English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger, super fruit</i>	
Hot chocolate	3.9
Iced Americano	3.3
Iced Latte	3.7
Iced Mocha	4.1

**Vegan alternative milk available*

WINES

SPARKLING AND CHAMPAGNE 125ml/btl

Nua Sparkling Rose DOC 11.5%	7/39
La Fornarina Prosecco 11%	7/39
Jules Feraud Brut NV Champagne 12% (vg)	10/65
Taittinger Brut NV Champagne 12%	15/89
Pommery Brut Royal 12.5%	-/99

WHITE 175/250/btl

Viña Cerrada Rioja 13.5%(vg)	6.75/9.2/25.5
Domaine de la Baume Chardonnay 14%	7/9.9/27.5
Picpoul de Pinet 13.5%	8.3/11.6/35
Colde Rove Pinot Grigio 12%	7.1/10/27.5
New Zealand Sauvignon Blanc 12.5%	8.9/12.6/37

RED

Viña Cerrada Tempranillo 13.5%	6.75/9.2/25.5
Lamura Nero D'Avola 13.5%	7.1/9.9/27.5
Alma de Chile Pinot Noir 13.5%	7.6/10.3/30
Piedra Negra Malbec 14%	7.6/10.3/30
Senora Rioja Reserva 14 %	-/-/42

ROSE 175/250/btl

Pinot Grigio Rosato 12%	6.6/9.3/25
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Our wines are also available in 125ml measures

DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.3/6.4
Meantime Anytime IPA 4.7%	3.3/6.4
Asahi Super Dry 5.2%	3.5/6.8
Peroni 4.7%	3.5/6.8
London Pride	3.4/6.7
Pilsner Urquell 4.4%	3.4/6.7
Cornish Orchards cider 4.5%	3.2/6.4

SPRITZES

Hugo spritz	11
<i>St Germain elderflower, prosecco, mint, lime and soda</i>	
Rosehip spritz	11
<i>Rosehip Cup, prosecco and soda</i>	
Sloe spritz	11
<i>Sloe gin, blueberries, fresh mint, prosecco and soda</i>	
Aperol spritz	11
<i>Aperol, prosecco and soda</i>	