

ALL DAY MENU

Savoury

Smashed Avocado & Feta Toast (V) | 12

With radish, pomegranate & black sesame seeds

Vegan option available on request

Coronation Chicken | 12

Served in a brioche bun, with a side salad

2 Poached Eggs & Hollandaise Sauce on English Muffin

Eggs Florentine (*Wilted spinach*) (V) | 13

Avocado Benedict (V) | 13

Eggs Benedict (*Honey roast ham*) | 14

Eggs Royale (*Oak smoked salmon*) | 16

Parlour Brunch Bun | 14

Egg (*fried or scrambled*), maple cured bacon, avocado, lettuce and tomato in a brioche bun. Served with Hollandaise sauce

Fancy Forager's Toast | 16

Creamy mushrooms with bacon, poached egg and grated truffle on toasted brioche

Turkey bacon option | +2

Vegetarian option available on request

Chicken & Avocado Garden Salad | 16

With strawberries, apple, cucumber, baby gem lettuce, radish and a green herb & yogurt dressing

Smashed Avocado & Feta Toast



Coronation Chicken



Fancy Forager's Toast

Smoked Salmon, Poached Egg & Avocado Brioche | 18

With Hollandaise sauce and mixed seeds

Add-ons

Hollandaise Sauce (V) | 2

Avocado (Ve) | 3

2 Poached Clarence Court Eggs (V) | 4

Maple Cured Bacon | 5

Oak Smoked Salmon | 6.50

Turkey Bacon | 6.50

Smoked Salmon, Poached Egg & Avocado Brioche



Acai Berry Bowl



Sweet

Acai Berry Bowl (V) | 13

Fresh berries, banana, overnight oats, yogurt, apricot, almond & maple granola, garnished with edible flowers and lemon balm

Buttermilk Pancakes (V) | 15

Mixed berries, lemon & vanilla mascarpone, maple syrup and strawberry sauce

Berries & Brioche French Toast (V) | 16

With caramelised banana, lemon vanilla mascarpone and maple syrup



Berries & Brioche French Toast

(V) Vegetarian. (Ve) Vegan-friendly.

We use free range Clarence Court eggs. Our bread is freshly baked each day by Paul Rhodes Bakery. For allergen and dietary information, see reverse of menu.

Prices include VAT. A discretionary 12.5% service charge will be added to your bill.

Allergen Guide A tick indicates the allergen is PRESENT (also see note †)	Celery	Gluten (wheat)	Crustaceans	Egg	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame Seeds	Soya	Sulphur Dioxide	Alcohol
SAVOURY															
Smashed Avocado & Feta Toast		✓					✓					✓			
Coronation Chicken		✓		✓			✓		✓	1				✓	
2 Poached Eggs, Hollandaise, English Muffin +Florentine		✓		✓			✓							✓	
2 Poached Eggs, Hollandaise, English Muffin +Avocado Benedict		✓		✓			✓							✓	
2 Poached Eggs, Hollandaise, English Muffin + Benedict		✓		✓			✓							✓	
2 Poached Eggs, Hollandaise, English Muffin Royale (smoked salmon)		✓		✓	✓		✓							✓	
Parlour Brunch Bun		✓		✓			✓								
Fancy Forager's Toast		✓		✓			✓							✓	
Chicken & Avocado Garden Salad							✓								
Smoked Salmon, Poached Egg & Avocado Brioche		✓		✓	✓		✓							✓	
SAVOURY															
Acai Berry Bowl		✓					✓			1		✓		✓	
Buttermilk Pancakes		✓		✓			✓								
Berries & Brioche French Toast		✓		✓			✓								
ADD ONS															
Hollandaise Sauce				✓			✓								
Poached Eggs				✓										✓	
Oak Smoked Salmon					✓										
Ketchup	✓														
Mayonnaise				✓					✓					✓	

Nut Key: 1. Almond 2. Hazelnut 3. Pistachio 4. Pecan 5. Walnut 6. Pine Nut

† All our dishes are prepared in an environment that handles CELERY, WHEAT (GLUTEN, BARLEY), EGG, FISH, MILK, MUSTARD, NUTS, PEANUTS, SESAME SEEDS, SOYA and SULPHUR DIOXIDE and may contain traces. Some of our dishes are garnished with fresh edible flowers which may contain traces of celery and mustard as well as pollen, which might not be suitable for hay-fever sufferers.