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

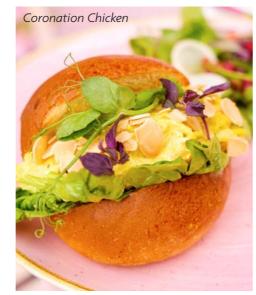
Creamy mushrooms with bacon, poached egg and grated truffle on toasted brioche *Turkey bacon option* | +2 Vegetarian option available on request

Chicken & Avocado Garden Salad | 16

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

Smashed Avocado & Feta Toast







Fancy Forager's Toast

Smoked Salmon, Poached Egg & Avocado Brioche | 18 With Hollandaise sauce and mixed seeds

Add-ons

Hollandaise Sauce $(V) \mid 2$ Avocado (Ve) 3 2 Poached Clarence Court Eggs (V) 4 Maple Cured Bacon 5 Oak Smoked Salmon | 6.50 Turkey Bacon | 6.50

Sweet

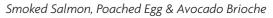
Acai Berry Bowl (V) | 13 Fresh berries, banana. overnight oats, yogurt, apricot, almond & maple granola, garnished with edible flowers and lemon balm

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

(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.







Berries & Brioche French Toast

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		\checkmark					\checkmark					\checkmark			
Coronation Chicken		\checkmark		\checkmark			\checkmark		\checkmark	√ 1				\checkmark	
2 Poached Eggs, Hollandaise, English Muffin +Florentine		1		~			\checkmark							~	
2 Poached Eggs, Hollandaise, English Muffin +Avocado Benedict		~		1			\checkmark							1	
2 Poached Eggs, Hollandaise, English Muffin + Benedict		\checkmark		~			\checkmark							~	
2 Poached Eggs, Hollandaise, English Muffin Royale (smoked salmon)		\checkmark		~	\checkmark		\checkmark							~	
Parlour Brunch Bun		\checkmark		\checkmark			\checkmark								
Fancy Forager's Toast		\checkmark		\checkmark			\checkmark							\checkmark	
Chicken & Avocado Garden Salad							\checkmark								
Smoked Salmon, Poached Egg & Avocado Brioche		\checkmark		\checkmark	\checkmark		\checkmark							\checkmark	
SAVOURY															
Acai Berry Bowl		\checkmark					\checkmark			√ 1		\checkmark		\checkmark	
Buttermilk Pancakes		\checkmark		\checkmark			\checkmark								
Berries & Brioche French Toast		\checkmark		\checkmark			\checkmark								
ADD ONS															
Hollandaise Sauce				\checkmark			\checkmark								
Poached Eggs				\checkmark										\checkmark	
Oak Smoked Salmon					\checkmark										
Ketchup	\checkmark														
Mayonnaise				\checkmark					\checkmark					\checkmark	

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.