

BREAKFAST

We're proud to use sustainable and organic certified coffee and tea.

BREAKFAST BUFFET 13

FULL ENGLISH: CUMBERLAND SAUSAGES, BACON, ROASTED TOMATO, PORTOBELLO MUSHROOM, BEANS **VG** 17

CRUSHED AVOCADO, POACHED EGGS, BROCCOLI SHOOTS, TOASTED SEEDS **V VG** 12

HONEY BAKED FRENCH TOAST, SEASONAL BERRIES, OAT CRUMBLE **V** 10

add bacon **3**

EGGS **V**:

ROYALE **21**

BENEDICT **13**

FLORENTINE **13**

FRUIT SALAD **9**

GREEK OR COCONUT YOGHURT **V** **6**

toppings: honey, berry compote, chia seeds, granola **4**

BIRCHER MUSELI, BERRIES, TOASTED ALMONDS **V** **8**

FRESH JUICES

APPLE CIDER VINEGAR **3**

ORANGE JUICE **4**

APPLE JUICE **4**

SHOTS

TURMERIC **4.5**

HOT MANGO **4.5**

GINGER **5.5**

HOT DRINKS

ESPRESSO **3**

MACCHIATO **3.5**

AMERICANO **4**

FLAT WHITE **4.5**

LATTE **4.5**

CAPPUCCINO **4.5**

MOCHA **4.5**

HOT CHOCOLATE **4**

ENGLISH BREAKFAST **4.5**

EARL GREY **4.5**

JADE TIPS GREEN **4.5**

JASMINE PEARLS GREEN **4.5**

CHAMOMILE **4.5**

ROOIBOS **4.5**

TRIPLE MINT **4.5**

LEMONGRASS **4.5**

decaf available

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VG0** vegan option available

Scan here for allergens & calories >



THE GALLERY