

# BREAKFAST

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

FULL ENGLISH: SCRAMBLED EGGS, CUMBERLAND SAUSAGE, BACON, ROASTED TOMATO, PORTOBELLO MUSHROOM, BEANS & TOAST **VGO 17**

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

add streaky bacon **3**

CONTINENTAL BREAKFAST BUFFET **13**

- FRESHLY SQUEEZED JUICES
- FRESHLY BREWED COFFEE OR LEAF TEA
- SELECTION OF BREADS, PASTRIES, FRUITS & CEREALS

CRUSHED AVOCADO, POACHED EGGS, MICRO SPROUTS & SEEDS **V VGO 12**

EGGS **V:**

ROYALE **19**

BENEDICT **13**

FLORENTINE **13**

FRUIT SALAD **9**

GREEK OR COCONUT YOGHURT **V 6**

toppings: walnuts, natural honeycomb, berry compote, chia seeds, granola **4**

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

## FRESH JUICES

ORANGE JUICE **4**

APPLE JUICE **4**

## HOT DRINKS

ESPRESSO **3**

MACCHIATO **3.5**

AMERICANO **4**

FLAT WHITE **4.5**

LATTE **4.5**

CAPPUCCINO **4.5**

extra shot **0.5**

MOCHA **4.5**

HOT CHOCOLATE **4**

ENGLISH BREAKFAST **4.5**

EARL GREY **4.5**

JADE TIPS GREEN **4.5**

JASMINE PEARLS GREEN **4.5**

oat & coconut milk available

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 | **VGO** vegan option available

Scan here for allergens & calories >



# **THE GALLERY**