

BREAKFAST

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

BUFFET SELECTION 13

THE FULL THROTTLE

SCRAMBLED EGGS, CUMBERLAND SAUSAGE,
BACON, ROASTED TOMATO, PORTOBELLO
MUSHROOM, BAKED BEANS & TOAST **20**

VEGETARIAN FULL ENGLISH

SCRAMBLED EGGS, VEGETABLE SAUSAGE, ROASTED
TOMATO, VEGAN STREAKY BACON, PORTOBELLO
MUSHROOM, BAKED BEANS & TOAST **VGO 20**

EGGS BENEDICT

TWO POACHED EGGS, HONEY-ROAST HAM,
HOLLANDAISE, SOURDOUGH TOAST **13**

EGGS FLORENTINE

TWO POACHED EGGS, SPINACH, HOLLANDAISE,
SOURDOUGH TOAST **VGO 13**

CRUSHED AVOCADO

TWO POACHED EGGS, CRUSHED AVOCADO,
HOLLANDAISE, SOURDOUGH TOAST **VGO 12**

SMOKED SALMON

TWO POACHED EGGS, SMOKED SALMON,
HOLLANDAISE, SOURDOUGH TOAST **19**

FRESH JUICES

ORANGE JUICE **4**

APPLE JUICE **4**

PINK GRAPEFRUIT **4**

HOT DRINKS

ESPRESSO **3**

MOCHA **4.5**

CAMOMILE **4.5**

MACCHIATO **3.5**

HOT CHOCOLATE **4**

TRIPLE MINT **4.5**

AMERICANO **4**

ENGLISH BREAKFAST **4.5**

LEMONGRASS **4.5**

FLAT WHITE **4.5**

EARL GREY **4.5**

decaf available

LATTE **4.5**

JADE TIPS GREEN **4.5**

CAPPUCCINO **4.5**

oat & coconut milk 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 – we are a cashless venue and 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