

£25 per person

BREAKFAST

FROM THE KITCHEN

English Breakfast

Pork sausage, back bacon, black pudding, tomato, mushroom, baked beans, fried bread & your choice of eggs

Avocado & Poached Eggs

Smashed avocado, lime, chilli flakes, poached eggs, toasted sourdough

Eggs Benedict

Poached eggs, Wiltshire ham, hollandaise, toasted English muffin

Turkish Eggs

Poached eggs, whipped yoghurt & feta, spicy 'nduja, chickpeas, crispy onions, chargrilled flatbread

Vegetarian Breakfast

Grilled halloumi, two poached eggs, slow roasted tomato, field mushroom, crispy potatoes, avocado on toast

Eggs Florentine

Poached eggs, spinach, hollandaise, toasted English muffin

Buttermilk Pancakes

Bacon & maple syrup or blueberry compote

Porridge

Cream, brown sugar

Smoked Salmon & Scrambled Eggs

FROM THE TABLE

Overnight Chia

Chia seeds, coconut yoghurt, almond, orange, coco nibs, maple syrup

Homemade Muesli

Oats, dried fruit, seeds

Yoghurt

Whole cows milk or vegan coconut

Fresh Fruit

Continental Meats & Cheese

Pastries

Overnight Berry Oats

Mixed berries, oats, yoghurt

Homemade Granola

Honey toasted rolled oats

Sourdough

Mark's Bakery sourdough loaf, local jams, marmalade & honeycomb

Mixed Berry Compote

Juices

Smoothie Of The Day

As all of our dishes are freshly prepared in-house (in a kitchen that is not free of nuts), we cannot guarantee that any of our menu items are nut-free. If you have specific dietary needs, please consult with our restaurant team members, who will be happy to assist you in making the best choice. Please note that a discretionary 10% service charge will be added to your final bill.