

Breakfast Menu

Mimosa 20

Beaverbrook Albury Estate La Cuvée | fresh squeezed orange juice

Bloody Caesar 22

Virgin Caesar 12

# Freshly Baked Pastries 12

Pain au chocolat | croissant | pain au raisin | jam selection

## English Crumpet & Wild Mushrooms 18

Spinach | poached egg

## Scrambled Eggs & King's Cured Smoked Salmon 23

Toasted brioche

### Organic Dorset Porridge Oats 12

Local honey

#### Avocado on Toast 15

Poached eggs | toasted seeds| chilli flakes

## Ginger & Coconut Granola 12

Organic yoghurt | strawberry jam

### **Butter Milk Pancakes** 15

Glazed banana | maple syrup | ricotta cream

### Full English Breakfast 23

Fried, poached or scrambled eggs Crispy streaky bacon | local butcher's sausage Roasted plum tomato | portobello mushroom | black pudding | baked beans

# Spinach Scramble 14

Red onion | fennel | goats' cheese | paprika

Selection of Seasonal Fruit 12

Veas, Coffees and Infusions

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.

We are very grateful for any feedback.