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BEVERAGES

VIRGIN CAESAR Clamato Juice, Worcestershire Sauce, Tabasco, Lime Juice & Celery Salt	9
BLOODY CAESAR Vodka, Clamato Juice, Worcestershire Sauce, Tabasco, Lime Juice & Celery Salt	15
COLD PRESSED JUICES	
C VISION Carrot, Orange, Ginger, Lime & Turmeric	7
CALIFORNIA SUN Green Apple, Ginger, Lemon & Turmeric	7
VITAL GREENS Red Apple, Cucumber, Celery, Romaine Lettuce, Spinach, Mint & Ginger	7
COLD PRESSED IMMUNITY SHOTS	
CLARITY Ginger, Lemon	3.5
IMMUNITY Turmeric, Green Apple, Ginger, Lemon & Black Pepper	3.5
ENERGY Matcha, Green Apple, Lemon & Guarana	3.5
JUICES	
ORANGE APPLE PINK GRAPEFRUIT	5 5 5

BREAKFAST

BAKERY BASKET A selection of Croissants, Pain au Chocolate, Pain au Raisin, Sourdough Bread & Multi-seeded Bread	5	SHAKSHUKA Fried Egg in Spicy Tomato Sauce Add Grilled Chorizo	14
ORGANIC PORRIDGE (V) Fresh Berries, Honey & Cinnamon	9	AVOCADO TOAST (V) Sun Dried Tomatoes, Rocket Pesto, Toasted Pistachios & Fresh Basil on Toasted Sourdough	12
SEASONAL FRUIT SALAD (V) Mixed Seasonal Fruit	9	HENNESSEY PANCAKES Hennessey XO Maple Syrup, Crispy Bacon, Caramelized Banana & Clotted Cream	18
GRANOLA POT (V) Greek Yoghurt, Granola, Fruit Compote, Honey & Fresh Berries	12	EGGS BENEDICT Free-Range Poached Eggs, Serrano Ham, Brown Butter Hollandaise & Brioche	16
ACAI BOWL (V) Mixed Berries, Banana, Toasted Coconut Choice of Peanut or Almond Butter	12	KERALA HOPPER Rice & Coconut Crepe, Mint Chutney, Tomato Sambar & Mango Pickle Add Potato Masala	12 16
"BURFORD BROWN" SCRAMBLED EGGS ON BRIOCHE OR SOURDOUGH Loch Duarte Smoked Salmon Autumn Black Truffles	12 20 25	SIDES Half Avocado, Olive Oil & Sea Salt Crispy Streaky Hampshire Bacon Pickled Cherry Tomatoes	4 5 4
FULL ENGLISH BREAKFAST Burford Brown Eggs, Pork and Leek Sausage, Crispy Bacon, Cherry Tomatoes, Laverstoke Black Pudding & Hen of the Woods' Mushrooms	25	Free Range Pork & Leek Sausage Classic Baked Beans Mixed Seasonal Mushrooms Grilled Chorizo Caramelized Banana	5 4 4 4 4

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 13.5% service charge will be added to your bill. We are very grateful for any feedback.