

BREAKFAST

Served from 9am - 11.30am

EGGS

Organic free-range eggs from Haresfield Farm, sourdough or wholemeal toast, English salted or Italian unsalted butter.

Two fried, boiled or poached eggs £7 / Three eggs scrambled £8 / Three-egg omelette £8

add:

Free-range bacon £3.50 / Hand-made sausage £2.75 / Wiltshire boiled ham £4

Organic Irish smoked salmon £4.50 / Cave-aged Cheddar £3.50 / Tomato £1.75 / Mushrooms £1.75 / Egg £2

SPANISH OMELETTE - Three-egg omelette, stewed peppers, chorizo Ibérico bellota, onions, toasted sourdough bread
£9.50

CHEESE

BREAKFAST CHEESE PLATE - Ticklemore, Wigmore, Störnächäs Extra Mature, moscato grape nectar, Hobbs House Bakery ciabatta, fresh fruit £13 for 1 £25 for 2

CROQUE MONSIEUR - Wiltshire boiled ham, Gruyère, Dijon mustard, Hobbs House Bakery toasted sandwich, béchamel sauce, mixed leaves £12

CROQUE MADAME - Croque Monsieur, Haresfield Farm fried egg, mixed leaves £13

IN A BUN

HG Walter free-range bacon, buttered roll £6.50 | add an organic free-range fried egg £2

Larkhall Butchers hand-made black pepper sausage, toasted ciabatta £6.50 | add an organic free-range fried egg £2

MUSHROOMS

Pan-fried chestnut mushrooms, sourdough toast, fresh thyme, Tartuflanghe truffle oil, Parmigiano Reggiano shavings
£9.50

GRANOLA

House-made granola, Greek yogurt, red berry compote £7.50

PASTRIES AND BREAD

A rack of sourdough toast, English salted or Italian unsalted butter £3

Croissant £2.50 / Almond croissant £3 / Pain au chocolat £2.75

add:

English salted or Italian unsalted butter £1 / Acacia honey £1.20 / Raspberry jam £1 / Orange Seville marmalade £1

**All our dishes are made to order using fresh ingredients. All cheeses and most ingredients are available to buy from our shop. Please ask your server.*

Please let a member of our team know of any dietary or allergy requirements.

A discretionary 10% service charge will be added. Please ask your server to remove it if you prefer. All the money goes to the floor and kitchen teams.

DRINKS

WATER

Tÿ Nant Water: Still *or* Sparkling 250 ml £2 750 ml £3

HOUSE-SQUEEZED JUICES

Orange 250 ml carafe £3.75 500 ml carafe £7 / Grapefruit 250 ml carafe £4 500 ml carafe £8

COFFEE AND HOT CHOCOLATE

Espresso / Macchiato - *single* £2.75 | *double* £3.20

Americano - *small* £2.75 | *large* £3.20

Flat White - £3.50

Latte / Cappuccino - *small* £3.00 | *large* £3.75

Iced Latte - £3.80

Mocha - *small* £3.40 | *large* £4.40

Venchi Cioccolata Calda - *small* £3.25 | *large* £4.25

Babyccino - £1.50 / Extra shot - £0.50

Non-dairy Milks - Oat £0.50 / Soya £0.50 / Almond £0.50 / Spelt £0.50

Hot Chocolate - *single* £3.50 | *large* £4.00

LEAF TEA

Served in a tea-iere for one.

{GREEN} Organic Jade Sword £3

{HERBAL} Blackcurrant and Hibiscus, Chamomile Flower, Peppermint, Lemon and Ginger, Rooibos (*decaf.*) £2.80

{BLACK} Assam Breakfast, Chai, Earl Grey, Darjeeling Second Flush £2.80

{WHITE} Jasmine Silver Needle £3.25

VAN NAHMEN JUICES AND NECTARS

Riesling grape juice 250 ml £4.50 | 750 ml £9.50

Rhubarb nectar / White peach nectar

250 ml £3.50 | 750 ml £8.50

Elstar apple juice / Jonagold apple juice / Pear juice / Apricot nectar / Quince nectar

250 ml £3.50

SOFT DRINKS

San Pellegrino Aranciata *or* Limonata - 330 ml £2.50 / Coca Cola *or* Diet Coke - 330 ml £3

Luscombe Soft Drinks: Fizzy Raspberry / Hot Ginger Beer

Still Sicilian Lemonade / Wild Elderflower Bubbly - 270 ml £3.65

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