

BREAKFAST MENU

All breakfast options come with a selection of teas, coffee and a selection of fresh fruit juices.

CONTINENTAL BREAKFAST £30

Selection of breads **V**

Selection of pastries

Granola yogurt pots **VE**

Fresh fruit salad **VE**

Sliced fruit **VE**

Selection of cured & smoked meats

Selection of cheeses

HOT BUFFET BREAKFAST £36

Hot buffet breakfast includes both cold and hot items

Sweet-cured bacon

Sausages

Field mushrooms **V/VE**

Tomatoes **VE**

Baked beans **VE**

Scrambled eggs (cooked to order)

V - Vegetarian | VE - Vegan

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.