

THE
DINING ROOM

BREAKFAST MENU

CONTINENTAL

Required as a minimum order | £35.00 per person

Selection of Home Baked Pastries

Selection of Preserves and Butter

Seasonal Sliced Fruits

Broadwick Blend Coffee

Teas and Herbal Infusions

Freshly Squeezed Orange Juice

ADD A SMALL BOWL

+ £8.00 per portion | (Select one for the party)

House Granola, Fresh Berries,
Yoghurt

Muesli, Seasonal Fruit

Coconut Chia Pudding, Mango,
Fresh Blueberries (VE)

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ADD A MAIN

(Select one for the party)

Avocado Toast

Sourdough Toast, Poached
Eggs, Helianthus Seeds, Chilli

£16.00 per person

Eggs Royale

English Muffin, Smoked
Salmon, Hollandaise

£16.00 per person

Buttermilk Pancakes

Cornish Clotted Cream, Fresh
Berries, Maple Syrup

£18.00 per person

Full English

Two Burford Brown Eggs, Roast
Plum Tomato, Baked Beans, Black

Pudding, Bacon, Toast, Field

Mushroom, Sausage

£18.00 per person

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ADD ADDITIONAL SIDES

(Served sharing style)

Avocado | Grilled Tomatoes | Field Mushrooms | Baked Beans | Bacon | Sausage

£5.00 per portion

Smoked Salmon

£8.00 per portion

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ADDITIONAL BREAKFAST BEVERAGES

Spinach, Kale, Green Apple,
Cucumber, Lemon Juice

£64.00 per jug | Serves 8 glasses

Champagne Mimosa

£25.00 per glass

Carrot, Turmeric, Pineapple,
Ginger Juice

£64.00 per jug | Serves 8 glasses

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.