

# Champagne Breakfast

MONDAY - SUNDAY  
9 AM - 11 AM

## TO BEGIN

CHOOSE FROM

2x GLASSES  
OF PROSECCO

FRESH FRUIT JUICE (VE)(GF)  
Orange, cranberry, apple, grapefruit

1x GLASS  
CHAMPAGNE

## STARTERS

CHOOSE FROM

BREAKFAST PANCAKES  
Fresh berries, yoghurt, maple syrup

RASPBERRY & COCONUT  
SMOOTHIE (V)(GF)  
Chia seeds, coriander, lime

HOMEMADE GRANOLA  
Fresh milk, yoghurt, fresh berries

## MAINS

CHOOSE FROM

### FULL ENGLISH

Butcher's country sausage, bacon, black pudding, hash browns, baked beans, tomato, field mushroom, free range eggs, served with a choice of granary or white farmhouse toast

SMASHED AVOCADO & MUSHROOMS ON TOAST (V)  
Toasted sourdough, smashed avocado, field mushrooms

### THE VEGAN (VE)

Vegan sausages, tomato, field mushrooms, hash browns, baked beans, smashed avocado, served with a choice of granary or white farmhouse toast & vegan butter

### EGGS ROYALE

Smoked salmon, toasted muffin, poached free range eggs, hollandaise sauce

## TO FINISH

CROISSANT & CHOCOLATE BROWNIE (V)  
Chantilly cream, strawberry jam, fresh berries

£25.<sup>99</sup> PER PERSON | MINIMUM 2 PPL  
MUST BE PRE-BOOKED 48 HOURS IN ADVANCE

(VE) VEGAN (V) VEGETARIAN

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF. IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.