

# BREAKFAST

GOOD MORNING! WE HOPE YOU SLEPT WELL...

## STAPLES

<b>Full English breakfast</b> <small>(721 kcal)</small>	13.50
Smoked bacon, sausage, Stornoway black pudding, fried egg, mushroom, cherry vine tomato, house baked beans, hash brown, toast	
<b>Shakshuka (v)</b> <small>(432 kcal)</small>	9.50
Two baked eggs, spiced tomatoes, harissa, peppers, feta, Greek yoghurt, grilled sourdough	
<b>Our vegan breakfast (ve)</b> <small>(508 kcal)</small>	8.50
House baked beans, confit tomato, spinach, hash brown, roasted mushroom, toast	
<b>Organic oat, raisin, and coconut granola (v)</b> <small>(710 kcal)</small>	6.50
Berry compote, Greek yoghurt	
<b>Porridge oats (v)</b> <small>(735 kcal)</small>	6.50
Banana, blueberry compote, chia seeds, Greek yoghurt, candied pecans	

## EGGS

*(Our free-range Leghorn white eggs are farmed by Clarence Court, Wiltshire)*

<b>Two eggs how you like them (v)</b> <small>(328 kcal)</small>	6.95
Grilled St Martin sourdough	
<b>Eggs Royale</b> <small>(863 kcal)</small>	10.95
Smoked Chalk Stream Farm trout, dill and trout caviar hollandaise, poached eggs, muffin	
<b>Eggs Benedict</b> <small>(806 kcal)</small>	9.50
Smoked streaky bacon, hollandaise, poached eggs, muffin	
<b>Eggs Florentine (v)</b> <small>(790 kcal)</small>	9.95
Greens, roasted field mushroom, poached eggs, sumac hollandaise, muffin	
<b>Three eggs scrambled, smoked Chalk Stream Farm trout</b> <small>(514 kcal)</small>	10.50
Grilled St Martin sourdough, chives, black pepper	
<b>Smashed avocado and poached eggs (v)</b> <small>(353 kcal)</small>	9.50
Chilli flakes, toasted seeds, grilled sourdough	
<b>Add smoked streaky bacon</b> <small>(115 kcal)</small>	2.00
<b>Add smoked Chalk Stream Farm trout</b> <small>(101 kcal)</small>	2.00

## PASTRIES & PRESERVES

<b>All butter croissant (v) / Pain au chocolat(v)</b> <small>(290 / 305 kcal)</small>	1.95
<b>Toasted sourdough, Netherend Farm butter, preserves (v)</b>	3.50
<b>Breakfast smoothie (ve)</b> <small>(295 kcal)</small>	3.95
Banana, seasonal berries, oat milk	

Have a lovely day!  
The kitchen team



Scan the QR  
code to order  
and pay on  
your device

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.  
**Allergen Info** - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.  
**Calorie Info** - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.



## HOT DRINKS

Dairy-free milks available

### Illy Coffee, Classico blend (v)

Americano	2.60
Latte (133 kcal)	3.20
Cappuccino (120 kcal)	3.20
Espresso	Single 1.60 / Double 2.25
Flat white (95 kcal)	3.10
Black Forest 'Monbana' hot chocolate (403 kcal)	4.10
'Monbana' hot chocolate (272 kcal)	3.60
Mocha (221 kcal)	3.60

### Canton Teas, Bristol (v)

English breakfast (32 kcal)	2.50
Chamomile	2.75
Earl Grey	2.75
Jade Tips green	2.75
Lemongrass and ginger	2.75
Peppermint	2.75
Red berry and hibiscus	2.50
Wild rooibos	2.50

### Eager Juices (250ml)

Orange / Cranberry / Apple / Pink Grapefruit / Tomato

2.20

## NON-ALCOHOLIC DRINKS

Breakfast smoothie - banana, seasonal berries, oat milk (295 kcal)	3.95
Ginger apple	4.10
Still or sparkling water (330ml)	1.95
Iced coffee; coffee, milk, maple syrup	3.25
Iced tea; red berry and hibiscus, fresh mint	2.75

## PICK-ME-UPS

Mimosa	6.75
Bel Star Prosecco, Italy	125ml 5.65 Btl 29.00
Bisol Jeio Prosecco Rose, Italy	29.00
Virgin Mary (how you like it)	3.50
Ketel One Bloody Mary (how you like it)	6.50
Breakfast Martini - Tanqueray Seville orange gin, Cointreau, marmalade	8.50
Coffee Negroni - Cotswold Gin, Campari, chilled coffee	9.00

## OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

