

# CHAMPAGNE BREAKFAST

THURSDAY - SUNDAY | 9 AM - 11 AM

## TO BEGIN

CHOOSE FROM

**2x GLASSES  
OF PROSECCO**

**FRESH FRUIT JUICE**  
orange, cranberry, apple, grapefruit

**1x GLASS  
CHAMPAGNE**

## STARTERS

CHOOSE FROM

**BREAKFAST PANCAKES**  
fresh berries, yoghurt, maple syrup

**MANGO & PASSION FRUIT  
SMOOTHIE**  
mango, passion fruit, lime,  
greek yoghurt

**HOMEMADE GRANOLA**  
fresh milk, yoghurt, fresh berries

## MAINS

CHOOSE FROM

**FULL ENGLISH**  
butcher's country sausage, bacon, black pudding, hash brown, baked beans, grilled tomato, field mushroom,  
free range eggs, served with a choice of granary or white farmhouse toast

**AVOCADO ON TOAST**  
smashed avocado on toasted granary, coriander, toasted seeds

## THE VEGAN

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

## TO FINISH

**CROISSANT & CHOCOLATE BROWNIE** (v)  
chantilly cream, strawberry jam, fresh berries

**£24.<sup>95</sup> PER PERSON | MINIMUM 2 PPL**

MUST BE PRE-BOOKED 48 HOURS IN ADVANCE

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE  
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE. PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.