Tea Selection & Infusions		Continental Breakfast		On Toast		Free Range Eggs	
Matcha Green Tea	6.5	Hot Drink, Freshly Squeezed Juice Homemade Pastry Basket	32	Avocado	13 16 19 15	Truffle Scrambled Eggs	35
Jasmine Pearls	6.5			Cumin, Lime, Chilli , Granary Toast with 2 Poached Eggs with Smoked Salmon		Benedict, Royal or Florentine	19
Breakfast Tea	6.5					Boiled Eggs Buttered Soldiers	
Darjeeling Beauty	6.5	Connaught Breakfast					9
Earl Grey French Blue	6.5	Hot Drink, Freshly Squeezed Juice Homemade Pastry Basket, Eggs	38	Crushed Peas & Mint Burrata, Seeds & Pea Shoots, Granary Toast			10
0.00		of your Choice & 2 Side Dishes				Scrambled Eggs Oak Smoked Salmon	19
Coffee				Baked Beans	12	Common Ciala IIIa Frittata	10
Flat White	7.5	Full English Breakfast Eggs of your Choice, Sausages Bacon, Baked Beans, Tomato Mushroom, Black Pudding	22	Homemade Chorizo, Granary Toast	IZ	Sunny Side Up Frittata Broccoli, Bacon Montgomery Cheddar	12
Americano	7.5			Savoury			
Filter Coffee	7.5			Dosa	15	Omelette Choice of filling: Tomatoes, Onions Peppers, Mushrooms, Spinach	18
Latte	7.5			Rice & Lentil Flour Crêpe			
Espresso Single/Double 5	5/7.5	Bowls		Yogurt, Avocado		Chillies, Cheese or Ham	
Hot Chocolate	7.5	Wild Blueberry Bowl	16	Kitchari	11		
M · Cl l o I ·		Jungle Peanut Butter	10	Yogurt, Mint, Fermented Carrot		Sides	
Morning Shakes & Juices		Fresh & Dried Fruit		Turmeric			
Maca-Cacao Energy	11	Vanilla Chia Bowl	13	H. Forman's Smoked Salmon	20	Avocado	6
Maca, Cacao, Cinnamon, Banana Strawberry, Coconut		Dates, Cacao, Brazil Nuts Hemp, Fruit		Dill, Sour Cream, Blinis		Roast Mushroom	6
Yogurt, Berry & Pollen Defence Yogurt, Strawberry, Raspberry Blueberry, Local Bee Pollen, Honey		Seasonal Fruit with Yogurt Pollen, Salted Oats & Seeds	9	Smoked Kippers Poached Egg, Herb Butter, Potatoes	18	Baked Beans	6
						Hash Browns	6
				Sweet		Dry Cured Bacon	6
Fitness & Protein Omega Seed Butter, Chia, Dates Raw Almond Milk, Blueberries Banana, Hemp	11	Bircher Muesli Apples, Nuts	9	Homemade Pastry Basket Croissant, Pain Au Chocolat	13	•	
						Grilled Tomatoes	6
		Granola & Yogurt	12	Blueberry Brioche, Pain Au Raisin		Homemade Sausage	8
Green Juice	9	With Seasonal Berries Porridge Bananas, Sultanas, Brown Sugar	16 9	Gluten Free Almond Pancakes Banana Whipped Cream Maple Syrup French Brioche Toast	18	H. Forman's Smoked Salmon	12
Granny Smith Apple, Kale	Ü						
Cucumber, Spinach, Lemon, Ginger							
Ruby Red Juice	9	Mixed Summer Berries	18	Roasted Fruit	10		
Carrot, Beet, Orange, Lemon, Ginger	r	Assorted Fruits	14	Buttermilk Pancakes	15		
				Seasonal Berries, Banana	10		
			Belgian Waffles	14	Executive Chef: Anshu Ang	hotra	
Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.				Blueberries, Whipped Cream		Executive Pastry Chef: Nicolas Rou	