BRUNCH MENU

EGG PREPARATION (boiled, fried, poached, scrambled)

We use only CLARENCE COURT EGGS

Full English breakfast G, D, E	12.95	
Traditional full English choice of two eggs, two lamb merguez sausage, turkey bacon, grill portobello mushroom, half a heritage grilled tomatoes, potato curly kale Tikki and multiseeded Toast.		
Asparagus and spinach porial D, E	14	
Asparagus and spinach tossed with mustard, curry leaves and desiccated coconut, service of egg and hollandaise sauce	ed with	
Lentil dumplings D, E	14	
Fried lentil dumplings with choice of two eggs and hollandaise sauce		
Add spinach	2	
Add smoked salmon F	3	
Egg paratha G, D, E	10	
Multigrain Indian pan-fried bread stuffed with egg, onion, tomato, chilli and coriander ser Japanese mayonnaise.	ved with	
Egg and sausage Frankie	12	
Multigrain Indian pan-fried bread roll of lamb sausage, fried egg, turkey bacon and red of marmalade,	nion	
CLASICAL TOASTS		
Avocado toast G	10	
Crushed avocado, grilled tomatoes, pumpkin seeds and choice of eggs.		
Add grilled chicken	5	
Add smoked salmon F	3	
French toast E, D, G	10	
Classic French toast brioche and clotted cream		
Add mixed berries	3	

PANCAKES

MALPUA, MIXED BERIES, CLOTTED CREAM AND MAPLE SYRUP		13
Indian version yoghurt, crushed black pepper and fennel pancakes,		
SAVOURY PANCAKES		13
Savoury malpuas and spinach, cheese, mushrooms.		
Add egg		3
Add grilled chicken		5
Add smoked salmon		3
Dosa		8
Fermented lentil pancakes with assortment of chutneys.		
Add tempered spiced boiled potato stuffing Add eggs	4 3	,
TEAS / COFFEE		
Jasmine Queen Tea	4.50	
Royal Darjeeling	4.50	
Assam tea	4.50	
Masala chai	4.50	
Moroccan Mint Tea	4.50	
Infusions	4.50	
Mint / Lemon		
Filter coffee/Espresso	4.50	