

BREAKFAST MENU



THEO'S A LA CARTE BREAKFAST MENU

PER INIZIARE

I succhi di frutta

Selection of fresh juices £6

Bevande calde

Cafetière of coffee or loose leaf tea £5.50

"EAT YOURSELF YOUNG" ELIZABETH PEYTON-JONES JUICES

Green power

Kale, spinach, celery, cucumber, watercress, apple £8

Stamina boost

Beetroot, apple, ginger £8

Vitamin shot

Carrot, apple, ginger £8

Energy jolt

Pineapple, Korean ginseng, apple, lime £8

PASTICCERIA

Il cestino di pane

Baguette, brioche, croissant, pain au chocolat, pain aux raisins, bomboloni, preserves, butter £12

Pan tostato

Selection of toasted Bloomer brown, white or granary bread, preserves, butter £4

PIATTI FREDDI

Granola casareccia

with yoghurt and berries £9

Half grapefruit

with Moscovado sugar £9

Seasonal sliced fruit plate £12

Fresh seasonal berries £12

Homemade bircher muesli

with berries and apple £12

PIATTI CALDI

Colazione all'inglese

Roasted organic pork sausage with field mushrooms, potato rösti, crispy bacon, your choice of poached, fried or scrambled eggs £17

Frittata

'St. Ewe Cornish' free range eggs with zucchini, caprino fresco and marjoram £18

Rösti di patate

Potato rösti with poached eggs, crispy pancetta and salsa pizzaiola £15

Bruschetta di avocado

Smashed avocado on sourdough toast with Ryfield goat's curd, poached eggs and coriander £16

Bruschetta di funghi

Field mushrooms on sourdough toast with poached eggs £16

Peperonata

Slow cooked Sicilian red peppers with onion, tomato, fried eggs and basil £15

Salmon affumicato

Smoked salmon with toasted sourdough and scrambled eggs £15

Merluzzo affumicato

Kedgeree smoked haddock with rice, peas, spring onion, coriander and poached eggs £14

Pan tostato

French toast with fresh raspberries or blackberry coulis £13

Frittelle or Cialde

Buttermilk pancakes or waffles with sweet ricotta, raspberries, vanilla sugar and authentic maple syrup £13

Fiocchi d'avena

Steel cut oatmeal with brûléed banana £12

Contorni £4

Bacon, Potato rösti, Organic pork sausage, Chicken or beef sausage, Sautéed field mushrooms

Theo uses free range St. Ewe Cornish eggs for all his dishes

Please speak to a member of the team if you have any dietary allergies or intolerances

All prices include VAT at the current prevailing rate. A 12.5% service charge will be added to the final bill

THEO'S BREAKFAST MENU

CONTINENTAL BREAKFAST £24

To Start

I succhi di frutta

Fresh orange, grapefruit or apple juice

Bevande calde

Cafetière of coffee or loose leaf tea

Il cestino di pane

Baguette, brioche, croissant, pain au chocolat, pain aux raisins, bomboloni, preserves, butter

THEO'S BREAKFAST TABLE

Enjoy a seasonal selection of fresh fruits, Italian meats and cheeses

THEO'S FULL BREAKFAST £30

Includes Theo's Continental Breakfast Table and your choice of one of the following dishes

Colazione all'Inglese

Roasted organic pork sausage with field mushrooms, potato rösti, crispy bacon, your choice of poached, fried or scrambled eggs

Frittata

'St. Ewe Cornish' free range eggs with zucchini, caprino fresco and marjoram

Rösti di patate

Potato rösti with poached eggs, crispy pancetta and salsa pizzaiola

Merluzzo affumicato

Kedgeree smoked haddock with rice, peas, spring onion, coriander and poached eggs

Bruschetta di avocado

Smashed avocado on sourdough toast with Ryfield goat's curd, poached eggs and coriander

Peperonata

Slow cooked Sicilian red peppers with onion, tomato, fried eggs and basil

Frittelle or Cialde

Buttermilk pancakes or waffles with sweet ricotta, raspberries, vanilla sugar and authentic maple syrup

Fiocchi d'avena

Steel cut oatmeal with brûléed banana