



# THE ENGLISH GRILL

## BREAKFAST MENU

### CONTINENTAL

£38 per person

#### Juices

Freshly Squeezed: Orange, Pink Grapefruit  
Pressed: Apple, Beetroot, Tomato, Pineapple, Cranberry, Mixed Berry & Chai Seed Smoothie,  
Apple, Ginger, Cucumber & Spinach Smoothie

#### Cereals

Cornflakes, All Bran (ve), Weetabix (ve), Shredded Wheat (ve), Special K (ve), Granola,  
Goji Berry Muesli, Blueberry & Cherry Granola, Strawberry & Banana Crunch  
*With your choice of milk: Whole, Semi-Skimmed, Soya, Coconut, Almond, Oat*

#### Oats

Oat Porridge Made with a Choice of Oat, Cow Milk, Coconut or Water  
*Served with Brown Sugar, Cream & Whisky or Seasonal Fruit Compote*  
Coconut Kombucha Overnight Oats  
*Served with Maple Syrup*

#### Fresh Fruit

Orange & Grapefruit Segments, Fresh Fruit Salad

#### Yoghurts

Natural, Greek, Dairy-Free, Fruit  
*With your choice of fruit compote: Strawberry, Raspberry, Mango*  
Selection of Toppings: Goji Berries, Chia Seeds, Pumpkin Seeds, Coconut Shavings,  
Flax Seeds, Sunflower Seeds, Walnuts, Hazelnuts

#### Bakery Basket

A Selection of Croissants & Fresh Pastries  
*With Fruit Preserves*

#### Illy Filter Coffee

Espresso, Americano, Cappuccino, Caffè Latte, Caffè Mocha,  
Macchiato, Hot Chocolate

#### PMD Speciality Tea

English Breakfast, Earl Grey, Darjeeling, Peppermint, Chamomile, Green, Rooibos

#### Breakfast Cocktails

The Rubens Mimosa £22  
The Rubens Bloody Mary £19

#### Champagne & Prosecco

<i>By the glass - 125ml</i>		<i>By the bottle - 750ml</i>	
Lanson Le Black Reserve 12.5%	£20	Lanson Le Black Reserve 12.5%	£100
Lanson Rosé 12.5%	£25	Lanson Rosé 12.5%	£150
Bolla Prosecco Superiore 11.5%	£13	Bolla Prosecco Superiore 11.5%	£48

(v) vegetarian | (ve) vegan

We are committed to using sustainable and ethical suppliers for all of our produce. All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.



# THE ENGLISH GRILL BREAKFAST MENU

## FULL ENGLISH BREAKFAST

Inclusive of Continental Breakfast

£45 per person

### Full English Breakfast

Free Range Clarence Court Burford Brown Hen's Eggs cooked your way  
*With Olde English Sausage, Smoked Maple Cured Bacon, Stornoway Black Pudding,  
Hash Brown, Portobello Mushroom, Grilled Plum Tomato, Baked Beans*

### Vegetarian Full English Breakfast (v)

Free Range Clarence Court Burford Brown Hen's Eggs cooked your way  
*With Vegetarian Sausage, Smoked Maple Plant-Based Bacon, Hash Brown, Spinach,  
Portobello Mushroom, Grilled Plum Tomato, Baked Beans*

### The Breakfast Bap

Smoked Streaky Bacon, Olde English Sausage & Fried Egg  
*Served with Hash Brown Fries*

### Vegan Breakfast Charcoal Bap (ve)

Sausage, Bacon, Crushed Avocado, Cheese, Smoked Chilli Jam, Charcoal Bap  
*Served with Hash Brown Fries*

### Eggs Benedict

Your choice of: Classic, Florentine (v), Royale Toasted English Muffin, Hollandaise Sauce

### Tattie Scone Stack

Stornoway Black Pudding, Poached Egg, Bacon Jam, Hollandaise Sauce

### Buttermilk Pancakes or Waffles (v)

Strawberries, Blueberries, Maple Syrup

### English Grill Baked Beans on Toast (ve)

Sundried Tomatoes, Avocado, Vegan Cheese

### Omelette

Your choice of:

Mature Cheddar & Black Treacle Glazed Ham Mushroom

Spinach & Parmesan (v)

Egg White & Mixed Herbs (v)

Smoked Salmon, Chive & Caviar

### Scottish Smoked Salmon

Crushed Avocado, Poached Eggs, Toasted Sourdough, Hollandaise Sauce

### Welsh Rarebit

Poached Eggs, Toasted Sourdough

### Charcuterie

Black Treacle Glazed Ham, Aberdeen Angus Bresaola, Dorset Chorizo, Lincolnshire Cheddar

*Served with Apple & Raisin Chutney*

(v) vegetarian | (ve) vegan |  Denotes a favourite signature dish of Mrs T, our Founder and President.

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