

### CLASSICS

London rarebit 14
Stepney kipper 18
Devilled kidneys on toast 18
Durslade Farm bacon / sausage sandwich 11.50
Mayfair toast, caramelised banana & vanilla cream 14
Bacon chop, bubble & squeak, fried duck egg 26
Smoked trout & scrambled egg on toast 22.50
Omelette Arnold Bennett 22.50
Full English breakfast 26.50
Kedgeree 22.50

### EGGS

Oscietra caviar omelette 48

Portland crab / Smoked trout Benedict 12 / 24

Omelette, ham / mushroom / cheese / spinach 18

Eggs Benedict / Florentine (v) 11 / 22

Eggs on toast, any style (v) 10

# CONTINENTAL

Fruit salad (vg) 12
Assortment of mini pastries 12
Roast heritage tomatoes on toast (v) (vg) 14.50
Swiss Bircher muesli, blackberries, almonds (v) 11.50
Yoghurt, granola, seasonal fruit compote (v) 12.50
Porridge, Durslade Farm honey (v) 10
Add a dram of whisky 11

## SIDES

Smoked trout 12
Baked beans / tomatoes 5.50
Sausage / bacon / black pudding 7
Toast, jam / honey / marmite 5
Mushroom / spinach 7
Eggs any style 6

An optional £1 donation to Hospital Rooms has been added to your bill. Thank you for your support.

We work with a selection of growers, farmers and makers to provide the freshest seasonal produce from London and around the UK.

These include our farm in Somerset which produces our beef and lamb, and Durslade Farm Shop where our sausages and chutney are made.

If you have a food allergy or intolerance, please let us know before ordering.

We do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Prices include VAT at current rate. A discretionary 15% service charge will be added to your bill. Please refrain from intrusive or flash photography.

V - vegetarian vg - vegan gf - gluten free







# JUICES

Green juice 9

Apple, beetroot, carrot & ginger 9

Orange / apple / grapefruit / cranberry 7

British berry 8

### TEA

Iced tea 6
Fresh mint 6
Genmaicha 8.5
Breakfast tea 6.5
Jasmine Silver Tip 9
Malawi Mountain Moto 7
Sikkim Second Flush Muscatel Black 7
Tie Guan Yin Oolong 8.5
Green whole leaf 8.5
Wild Rooibos 8
Earl Grey 6.50
Chamomile 8

### COFFEE

Latte 6
Flat white 6
Iced coffee 6
Single espresso 5
Single macchiato 5
Double espresso 6
Double macchiato 6
Hot chocolate 6.50
French press 5.50
Americano 5.50
Affogato 7.50
Cappuccino 6
Mocha 7

## COCKTAILS

Bucks Fizz **15**Audley Bloody Mary **18**Breakfast Martini **15** 

# NON-ALCOHOLIC

Everleaf Sour 14
Audley Virgin Mary 14
Mount St Lemonade 12
Greenish Mint Thyme 14
Jarr Kombucha Original 8
So Jennie Blanc Dry 16

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