*Restaurant***Breakfast**

£39 per person

JUICE, SMOOTHIE & FRESH FRUIT

Cold-pressed juices (VE)

Daily breakfast smoothie (V)

Apples, pears, oranges, bananas (VE)

CEREALS & VERRINE

Breakfast cereals, granola, dairy and non-dairy milks (V / VE)

Greek & coconut yogurt, with plenty of toppings

Pear Bircher muesli verrine (VE)

British summer berries (VE)

Mixed melon medley (VE)

Rooibos poached prunes (VE)

Earl Grey soaked apricots (VE)

BREADS, BAKERY & BUTTERMILK PANCAKE

Freshly baked breads, pastries and Viennoiserie

Buttermilk pancakes with plenty of toppings

Fruit conserves, honey, nut butters and Nutella, butter

VE: VEGAN

COLD BREAKFAST

British charcuterie, cheeses, smoked salmon

Dressed avocado on sourdough or rye toast

25 mile leaf salad

V: VEGETARIAN

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CHEF SECTION

St. Ewe free-range fried, scrambled, or poached eggs

Spanish tortilla, Pea & feta tortilla

Queen chickpea, Swiss chard & spinach shakshuka (VE)

Hollandaise, hot sauce, chilli flakes, spring onion & toasted seeds

Somerset grilled bacon, Cumberland sausage & black pudding

Award-winning vegan sausage and black pudding (VE)

Sautéed potatoes, Portobello mushrooms, vine tomatoes & beans (VE)

Rarebit sourdough bites (V)

Served with Lavazza cafetiere coffee or freshly brewed English breakfast tea

SOMETHING EXTRA

Bloody Mary (Vodka) / Maria (Casamigos Reposado Tequila)	
Cuban Espresso Martini (Lavazza espresso & Ron Santiago 8yr)	12
Breakfast Tommy's (Casamigos Blanco Tequila)	12
Old Cuban (Ron Santiago de Cuba 11yr & Champagne)	12

BARISTA STYLE COFFEE

Lavazza GALLERIA - Milano range 100% Arabica

Espresso	3	Freshly brewed teas	4
Doppio	4	& tisanes	
Cortado	4	Cold-pressed juices	4
Macchiato	4	Water, soft drinks, & electrolytes	from 2
Long black	4		
Cafe latte	5		
Cappuccino	5		
Flat white	4		
Mocha	5		
Hot chocolate	5		
Cold brew	6		kalm
Cold brew latte	7		KITCHEN