



**THE ENGLISH GRILL
BREAKFAST**

Continental Breakfast

23.50

Juices & Smoothies

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

Cereals

Cornflakes, All Bran (vg), Weetabix (vg), Shredded Wheat (vg), Special K (vg), Granola, Porridge Oats with Mixed Berry Compote (vg), Coconut Kombucha Overnight Oats with Maple Syrup (vg)
with your choice of milk: Whole, Semi-Skimmed, Soya, Coconut, Almond, Oat

Fresh Fruit (vg)

Orange & Mint Syrup

Yoghurts

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

Bakery Basket

A Selection of Specialty Breads and Fresh Pastries
with Tiptree 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, Long Jin Green, Rooibos

Champagne & Prosecco

By the glass - 125ml

Lanson Père et Fils 12.5% - 18
Lanson Rosé 12.5% - 18
Bolla Prosecco Superiore 11.5% - 12

By the bottle - 750ml

Lanson Black Label 12.5% - 90
Lanson Rosé 12.5% - 95
Bolla Prosecco Superiore 11.5% - 48

Cocktails

Rubens Mary - 17
Mimosa - 17



**THE ENGLISH GRILL
BREAKFAST**

Full Breakfast

inclusive of Continental Breakfast

28.50

Free Range Brown Hen Eggs

*Fried, Poached, Scrambled or Boiled
with*

*Cumberland Sausage, Smoked Dry Aged Back Bacon, Black Pudding, English Grill Hash Brown, Portobello Mushroom,
Grilled Plum Tomatoes, Baked Beans*

Eggs Benedict

*Your choice of: Classic, Florentine, Royale
Toasted English Muffin, Hollandaise Sauce*

Buttermilk Pancakes

Strawberries, Blueberries, Maple Syrup

English Grill Baked Beans on Toast

*Your choice of: English Chorizo, Sundried Tomatoes, Avocado, Applewood Smoked Cheese
or Sundried Tomatoes, Avocado, Vegan Cheese (vg)*

Omelette

Your choice of:

*Lincolnshire Poacher Cheddar & Home-Cooked Black Treacle Glazed Ham or Mushroom, Spinach & Parmesan
or Egg White & Mixed Herbs or Smoked Salmon, Chive & Caviar*

Scottish Smoked Salmon

Crushed Avocado, Poached Eggs, Toasted Sourdough

Charcuterie

*Home-Cooked Black Treacle Glazed Ham, Aberdeen Angus Bresaola, Dorset Chorizo, Wookey Hole Cave Aged Cheddar
Served with Apple & Raisin Chutney*

Tofu Scrambled Eggs (vg)

Grilled Tomatoes, Toasted Sourdough

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. If you are allergic to any ingredients or have any dietary restrictions please inform your waiter who can provide you with a list of allergens contained within our dishes. A discretionary 12.5% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate. (vg) - Vegan