

Spring & Summer Menu – BREAKFAST & BRUNCH

KITCHEN HOURS: MONDAY TO THURSDAY UNTIL 3PM FRIDAY, SATURDAY, SUNDAY & BANK HOLIDAYS UNTIL 6PM

MONMOUTH ORGANIC COFFEE

- Espresso
- Macchiato
- Americano
- Flat White
- Latte
- Cappuccino
- Mocha
- Options:
- Extra Shot
- Decaf
- Oat, Coconut or Almond Milk

TEAS & HOT CHOCOLATE

- Teas
Early Grey, English Breakfast, Green Tea, Chai Tea, Rooibos, Chamomile Flowers or Peppermint
- Matcha Latte
- Chai Latte
- Hot Chocolate

COLD PRESS JUICES

- Orange or Apple Juice
- Green Juice
Apple, Spinach, Celery, Ginger, Lime
- Red Juice
Apple, Carrot, Beetroot, Pomegranate, Ginger, Lime

COLD DRINKS

- Evian 50cl/ 75cl
- San Pellegrino 50cl/ 75cl.
- Coconut Water
- Fentiman's
Victorian Lemonade, Rose Lemonade, Wild English Elderflower, Lime & Jasmine,
- Orangina
- Coke / Diet Coke

BAKERS BREAKFAST

- 1 Croissant or Pain au Chocolat
- + 1 Bread or Toast
- + 1 Regular Hot Drink

(V)

GUILTFREE BREAKFAST

- 1 Bowl
- + 1 Cold Press Juice
- + 1 Regular Hot Drink

(GFI) (V)

BOWLS

- Granola, Yoghurt & Fresh Fruits (V)
- Porridge & Fresh Fruits (V)
- Açai Bowl with Almonds & Fresh Fruits (GFI) (V)
- Chia Bowl with Coconut Milk & Fresh Fruits (GFI) (V)
- Fresh Fruits (GFI) (V)

FREE RANGE EGGS

Served with the bakers' bread selection

- Two Free Range Eggs (V)
Scrambled, Fried or Poached
- Egg White Omelette (V)
- Eggs Benedict with Parma Ham
- Eggs Royale with Goldstein Smoked Salmon

EXTRAS

- ½ Avocado (GFI) (V)
- Streaky Bacon (GFI)
- Goldstein Smoked Salmon (GFI)
- Mixed Leaves (GFI) (V)
- Gluten-Free Ingredients Bread (GF) (V)

SAVOURY CROISSANTS

- Honey Roast Ham & Mature Cheddar
- Goldstein Smoked Salmon, Cream Cheese & Lemon
- Avocado, Lemon & Chilli Flakes (V)

BREAD & TOASTS

Served with butter & preserve

- Traditional ½ Baguette (V)
- Bakers' Bread Basket (V)
- Toasted Sourdough or Rye (V)

MORNING PASTRIES

Viennoiseries & Brioches
home made with French butter

- Croissant (V)
- Pain au Chocolat (V)
- Pain aux Raisins (V)
- Pistachio & White Chocolate Escargot (V)
- Almond Croissant (V)
- Cinnamon Bun (V)
- Brioche au Sucre (V)
- Raspberry Brioche (V)

ORÉE

(V) Vegetarian (GF) Gluten Free (GFI) Our Gluten Free Ingredients products are designed for those with minor gluten sensitivities or those who prefer to avoid gluten for nutritional reasons. Not suitable for those with Celiac disease. Allergens or intolerances: if you are uncertain, please ask a member of our staff - Please note that an optional 12% Service Charge will be added to your bill.

Spring & Summer Menu - LUNCH & AFTERNOON

KITCHEN HOURS: MONDAY TO THURSDAY UNTIL 3PM FRIDAY, SATURDAY, SUNDAY & BANK HOLIDAYS UNTIL 6PM

SOUP

Served with the bakers' bread selection

Soup of the Day

OPEN SOURDOUGH TOASTS

Served with mixed leaves

Red & Yellow Tomatoes, Mozzarella & Basil Pesto (V)

Avocado, Lemon & Chilli Flakes (V)

Goldstein Smoked Salmon, Cream Cheese

& Cucumber

Honey Roast Ham, Mature Cheddar

& Home made Béchamel

Free Range Poached Egg, Honey Roast Ham,

Mature Cheddar & Home made Béchamel

QUICHES

Served with mixed leaves and

the bakers' bread selection

Salmon & Broccoli Quiche.

Quiche Lorraine.

Vegetarian Quiche (V).

ORÉE



BOWLS

Please see our daily salads selection menu

Served with our bread selection

Regular

Large



EXTRAS

½ Avocado (GF) (V)

Free Range Poached Egg.

Goldstein Smoked Salmon (GF)

Gluten-Free Ingredients Bread (GF) (V)

BAKERS LUNCH

1 Sandwich + 1 Soup or 1 Cookie or 1 Brownie

+ 1 Regular Hot Drink

GUILTFREE LUNCH

1 Regular Bowl + 1 Cold Press Green Juice or 1 Fresh Fruits Bowl

SANDWICHES

Chicken & Avocado
on Traditional Baguette

Lemon & Herb Chicken, Parmesan & Sun-dried Tomatoes
on Traditional Baguette

Turmeric Coronation Chicken
on Traditional Baguette

Honey Roasted Ham & Mature Cheddar
on Traditional Baguette

Butternut Squash & Goats Cheese (V)
on Traditional Baguette

Croque Monsieur

Tuna & Cucumber.
on Viennese bread

Tomato, Mozzarella & Basil Pesto (V)
on Focaccia

PÂTISSERIES

Chocolate Lovers (GF)
70% dark chocolate mousse, vanilla infused crème brûlée,
praliné & chocolate sponge

Lemon & Yuzu Tartelette (GF) (V)
Lemon & Yuzu curd, Italian meringue & almond shortcrust pastry

Raspberry Tartelette (GF)
Fresh raspberries, pistachios, vanilla crème légère
& almond shortcrust pastry

Chocolate Éclair
Choux pastry, 70% dark chocolate crémeux & dark chocolate glaze

Saint Honoré Éclair
Caramelised choux pastry, vanilla crème légère, chantilly & nougatine

Paris-Brest.
Choux pastry, crunchy feuilletine & hazelnut praliné cream

Opera (GF)
Chocolate sponge, coffee mousse & chocolate mousse

Pistachio Choux
Choux pastry, pistachio crème légère & home made raspberry jam

Chocolate Chip Cookie (GF) (V)

Flourless Brownie (GF) (V)

70% Dark Chocolate Mi-cuit (V)

Flan Custard Tart (V)

Chocolate Zebra Muffin (V).

Blueberry Muffin (V)

SWEET BITES

Mini Viennoiserie (V)

Cannelé (GF) (V)

Madeleine (V).

5 Chouquettes (V)

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