

# BREAKFAST & BRUNCH

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

## TEAS & HOT CHOCOLATE

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

## MONMOUTH ORGANIC COFFEE

- Espresso . . . . .
- Macchiato . . . . .
- Americano . . . . .
- Flat White . . . . .
- Latte . . . . .
- Cappuccino . . . . .
- Mocha . . . . .
- Optional: Oat, Coconut or Almond milk . . . . .

## COLD PRESS JUICES

- 100% Orange Juice . . . . .
- 100% 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 . . . . .

## 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) . . . . .

## 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 (GF) (V) . . . . .
- Streaky Bacon (GF) . . . . .
- Goldstein Smoked Salmon (GF) . . . . .
- Mixed Leaves (GF) (V) . . . . .
- Gluten-Free Ingredients Bread (GF) (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) . . . . .

## BOWLS

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

# 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

## EXTRAS

Free Range Poached Egg. . . . .

Mixed Leaves (GFI) (V) . . . . .

Gluten-Free Ingredients Bread (GF) (V) . . . . .

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## 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

## SALADS

Served with the bakers' bread selection

Grilled Goats Cheese & Honey (V) . . . . .  
on Sourdough with Beetroot & Mixed Leaves

Kale, Butternut Squash & Feta (GFI) (V) . . . . .  
with Pomegranate and Cucumber

Quinoa, Seeds & Raw Broccoli Florets (GFI) (V) . . . . .  
with Beetroot & Bean Sprouts

## QUICHES

Served with mixed leaves & the bakers' bread selection

Salmon & Broccoli Quiche. . . . .

Quiche Lorraine. . . . .

Vegetarian Quiche (V). . . . .

## PÂTISSERIES

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

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

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

ChocolatÉclair . . . . .  
Choux pastry, 70% dark chocolate crèmeux & dark chocolate glaz

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

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

Opera (GFI) . . . . .  
Chocolate sponge, coffee mousse & chocolate mousse

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

Chocolate Chip Cookie (GFI) (V) . . . . .

Flourless Brownie (GFI) (V) . . . . .

70% Dark Chocolate Mi-cuit (V) . . . . .

Flan Custard Tart (V) . . . . .

Chocolate Zebra Muffin (V) . . . . .

Blueberry Muffin (V) . . . . .

## SWEET BITES

Mini Viennoiserie (V) . . . . .

Cannelé (GFI) (V) . . . . .

Madeleine (V). . . . .

5 Chouquettes (V) . . . . .