CHILLED JUICES

Orange, apple, cranberry and grapefruit (VE, GF)

BEVERAGES

A selection of teas and herbal teas, freshly brewed regular or decaffeinated coffee and hot chocolate. Milk, skimmed milk, soya milk and hot milk

COFFEE

Espresso | Latte | Flat white | Cappuccino

FROM THE BAKERY

Freshly baked artisan breads, rolls, bagel and gluten free options

Pastries: Plain croissant (V), chocolate croissant (V), fruit danish (V), muffin (V)

HEALTHY OFFERINGS

Sliced fruits, daily fruit salad (VE, GF)

Compotes and stewed fruits (VE, GF)

Cereal selection: Corn Flakes, Raisin Bran, Rice Krispies, All-Bran, Bran Flakes, Frosted Flakes, Cocoa Krispies, Special K, Weetabix

Porridge (V)

Bircher muesli (V)

Toppings: brown sugar, raisins, dried cranberries, almonds, chopped walnuts, cinnamon

Assorted natural and fruit yoghurts

FROM THE DELI

Hand carved cooked ham (GF)

Smoked salmon (GF) Lemon, capers, red onion and sliced tomato Cottage cheese, cream cheese (V, GF)

(V) Vegetarian (GF) Gluten-free (GO) Gluten free option available (VE) Vegan (VO) Vegan option available

All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your waiter who will advise you of the menu options available to you. *Public Health Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodbourne illness, especially if you have certain medical conditions.

A LA CARTE MENU TRADITIONAL ENGLISH BREAKFAST

Fried, boiled, scrambled or poached eggs* (V, GF), back bacon, pork sausages, black pudding, grilled tomato, sautéed mushrooms, baked beans, sautéed potatoes (V, GF) hash browns (V) fried bread (V)

OMELETTES

Plain omelette (V, GF) Diced ham (GF) Cheddar cheese (GF)

EXPRESS BREAKFAST

Scrambled egg, back bacon, pork sausage, baked beans (V, GF), grilled tomato (V, GF), fried bread (V)

DAILY SPECIALS

Monday Buttermilk pancakes (V) Blueberry compote

Smoked salmon Scrambled eggs, sourdough toast

Tuesday French toast (V) Cinnamon sugar

Eggs Benedict* Ham and hollandaise sauce

Wednesday Buttermilk pancakes (V) Strawberry compote

Corned beef hash* with a fried egg

Thursday French toast (V) Mixed fruit

Poached kippers (GF) Lemon butter sauce

Friday Buttermilk pancakes (V) Blueberry compote

Sourdough toast Crushed avocado, streaky bacon

Saturday French toast (V) Cinnamon sugar

Eggs Florentine* (V) Spinach and hollandaise sauce

Sunday Buttermilk pancakes (V) Strawberry compote

Ham and cheese croissant Fresh fruit

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