

## **BREAKFAST**

The English Grill is open for breakfast daily:

Monday to Friday From 6.30am till 10.00am

Saturdays From 7.00am till 11.00am

Sundays From 7.30am till 12.00noon

#### CONTINENTAL BUFFET

22

Your choice from:

#### Cereals and Superfoods

Cornflakes, wholegrain cereal, granola, muesli (gluten free) Semi-skimmed milk, almond milk, coconut milk, soya milk Linseeds, pumpkin seeds, sunflower seeds, coconut flakes, Chia seeds, goji berries, hazelnuts, walnuts Sultanas, banana chips, dried mango and papaya, apricots

#### Meat and Cheese

Cured Hampshire ham, Cheddar cheese, Red Leicester, Philadelphia cream cheese, Apple and Raisin chutney

#### **Bakery**

Butter croissants, wheat croissants, pains au chocolat, pain aux raisins, bread (gluten free pastries on request)

#### **Healthy Options**

Yoghurt: strawberry and natural Seasonal fruit compote Fruit salad, orange and grapefruit segments, figs, prunes

#### **FULL ENGLISH BREAKFAST**

Continental buffet and your selection from:

#### Heritage Copper Marans Free Range Brown Hen Eggs

(Fried, poached, scrambled or boiled)

#### With

Cumberland sausage, smoked dry aged back bacon, Mangalitza black pudding, homemade hash brown, Portobello mushroom, grilled plum tomatoes, baked beans

(gluten free bacon, hash browns and sausages are available on request)

Eggs Benedict (ham) | Royale (smoked salmon)

| Florentine (spinach)

Toasted English muffin, Hollandaise sauce

Scottish Smoked Salmon

Scrambled egg, cream cheese, toasted bagel

**Bubble and Squeak** 

Poached hen's egg, Hollandaise sauce, chilli and bacon jam

Soft Boiled Eggs

Marmite | butter soldiers

**Buttermilk Pancakes or Waffles** 

Strawberries, blueberries, maple syrup

Josper Grilled Sirloin Steak (9 Supplement)

Bubble and squeak hash, fried hen's egg, mushroom ketchup

Scottish Smoked Salmon Crushed Avocado

Poached eggs, toasted sourdough, Hollandaise sauce

Kindly note your breakfast includes one dish from our à la carte menu, should you wish to order an additional dish, a supplement of £15 per dish will be charged. Josper Grilled Sirloin Steak at an additional £24.

#### **HEALTHY & VEGAN (vg) OPTIONS**

#### Porridge Oats

Mixed berry compote

#### **Omelette**

Three free range eggs or egg whites, choice of fillings

#### **Crushed Avocado**

Cape seed loaf, poached hen's egg, chilli and bacon jam

Bubble and Squeak (vg)

Sundried tomato and avocado

### Rubens Signature Coconut Kombucha

Bircher Muesli (vg)

Granny Smith apple, walnuts, raisin, Maple syrup, Kombucha reduction Due to fermentation, Kombucha is rich in probiotics

Rice Milk Pancakes (vg)

Berries, Maple syrup

Houmous with Black Olive Tapenade (vg)

Sourdough bread



# THE ENGLISH GRILL BREAKFAST

#### **BEVERAGES**

#### **HOT**

Your choice from:

Illy filter coffee

Decaffeinated Coffee
Espresso
Double Espresso
Americano
Cappuccino
Cafè Latte
Cafè Mocha

Macchiato Hot Chocolate An assortment of tea

English Breakfast
Earl Grey
Darjeeling
Peppermint
Camomile
Long Jin Green
Rooibos

#### **COLD**

Pressed Drinks and Juices

Your choice from the buffet:

Freshly Squeezed Orange Juice Pink Grapefruit Juice Pressed Cox's Apple Juice Fresh Vegetable Juice Berry Smoothie

#### **TO CELEBRATE**

Buck's Fizz (Mimosa)			16
Glass of Champagne	125ml	12.5%	17
Shot of Champagne	25ml	12.5%	4
Glass of Prosecco	125ml	12.5%	11
Prosecco	750ml	12.5%	48
Champagne	750ml	12.5%	85

We only use free range eggs and are committed to using sustainable fisheries or our fish supplies. If you are allergic to any ingredients, 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.