

# BREAKFAST

## BREADS, TOASTS & BAKED GOODS

All served with cream or Himalayan salt butter, cherry & cinnamon or strawberry & lemon grass jam

Muffins: Blueberry, triple chocolate or lemon & poppy seed (v)	£3.5	Toasted plain white or rye bread (ve)	£2.5
Sour mother dough pastries: Cinnamon & walnut, chocolate or croissant (v)	£3.5		

## COOKED DISHES

All our eggs are sourced directly from free range farms

Two soft boiled eggs, hay ray bread soldiers (v)	£6	Baked egg avocado, fried halloumi & bacon crumbs	£10
Salted crushed avocado, pickled Isle of Wight tomato & poached egg on ray (v)	£10	Severn & Way oak smoked salmon, Chive, crème fraîche bagel	£12
Hen, beans & grains congee, century egg	£13	<b>Eggs Benedict</b> , duck egg, cured woodlands ham & truffle hollandaise	£11
<b>Eggs Florentine</b> , duck egg, wild mushroom, spinach & truffle hollandaise (v)	£11	<b>Egg Royal</b> , hen eggs, oak smoked salmon & yuzu hollandaise	£12
<b>Full Soak:</b> Eggs of your choice, organic cured streaky bacon, Gloucester Old Spot sausage, black pudding, slow roasted Isle of Wight tomato, butter roasted Portobello mushroom, baked beans & hash browns	£15	<b>Soak Continental:</b> Selection of cured & air-dry meats from farms, smoked & cured fish, mature cheese, Isle of Wight tomatoes, caper berries, bread & butter	£12
Omelette Arnold Bennett, spring onions & Isle of Mull cheddar	£12		

## HEALTHY OPTION

Egg white omelette, heritage tomato, mixed peppers & spinach (v)	£11	Rolled jumbo oats porridge, wild honey & goji berries (v)	£7
Roasted honey & nuts granola, almond milk (ve)	£8	Bowl of Greek yoghurt, berries, nuts & seeds (v)	£8

## SWEET FINISH

Brioche French toast, caramelized banana & crispy yoghurt (v)	£9	Blueberry-buttermilk pancake, honey butter (v)	£9
Sourdough waffle, berries & birch syrup (v)	£9		

VE - Vegan  
V- Vegetarian

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% services charge will be added to your bill