

BREAKFAST



GREEK YOGURT homemade granola or fresh fruit (GF) (V)	8.5
SEASONAL FRUIT SALAD (GF) (V)	7
HOMEMADE BAKED BEANS cheese scone, spicy feta, chives (V)	12
TWO EGGS ~ ANY STYLE sourdough toast & hand churned butter (V)	7
CRÈME BRÛLÉE FRENCH TOAST vanilla custard, berry compote, brioche (V)	17
SHAKSHOUKA harissa yoghurt, coriander, sumac (V) (V)	14
SCOTTISH BREAKFAST Cumberland sausage, two eggs ~ any style, dry cured bacon, haggis, roasted tomato, portobello mushroom, hash brown, cheese scone	17
VEGETARIAN BREAKFAST two eggs ~ any style, roasted tomato, portobello mushroom, spinach, spicy feta, hash brown, cheese scone (V) (V)	15
WILD MUSHROOM TOAST gruyère and brioche toastie, crème fraîche, poached eggs, chilli crunch	17
COLOMBIAN EGGS scrambled eggs, tomato, spring onions, sourdough toast, avocado (V) <i>add grilled chorizo or smoked salmon</i>	12 4.5 each

WAFFLES

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	25
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom, fried duck egg, mustard maple syrup (V) (V)	24
EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest (V)	14
LEMON MERINGUE lemon curd, Italian meringue, lemon sorbet, dill (V)	12
DUCK BENEDICT poached eggs, braised duck leg, hollandaise, sriracha	17
AVOCADO poached eggs, Aleppo chillies (V) (V)	13
SALMON ROYALE poached eggs, hollandaise, horseradish, chives	15
CARAMELISED BANANA homemade chocolate & hazelnut spread, vanilla ice cream, peanut crunch (V)	13
DEEP FRIED MARS BAR hazelnut ice cream & sweetmeat fudge sauce	13
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings (V)	17



SIDES

DRY CURED BACON (GF)	4	CHEESE SCONE (V)	3
HASH BROWNS (GF) (V)	4	PORTOBELLO MUSHROOMS (GF) (V)	3
ROASTED TOMATO (GF) (V)	3	HAGGIS	4
AVOCADO (GF) (V)	3	BAKED BEANS (V)	3
CUMBERLAND SAUSAGE	4		



Corporate Chef Maxwell Terheggen

Executive Chef Jessica Luis

(GF) Gluten free (V) Vegetarian (V) Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 10

freshly squeezed orange juice,
Champagne

BLOODY MARY 12

tomato, usual spices, choice of spirit

KIR ROYALE 14

crème de cassis,
black currant reduction,
Champagne

BUBBLES

125ml/750ml

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 18 / 97

NV VEUVE CLICQUOT BRUT ROSÉ 21 / 120

JUICE

FRESHLY SQUEEZED ORANGE 5**FRESHLY SQUEEZED PINK
GRAPEFRUIT 5****PINK GRAPEFRUIT 3.5****APPLE 3.5****TOMATO 3.5****CRANBERRY 3.5**

EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

Ethically sourced coffees to create a positive impact on farmers' communities.

A Duck & Waffle house roast featuring a delicious blend of 50% Project Peru and 50% Colombian Marianela. Grown in organic and cooperative farms, the coffee is rich in caramel, black cherry, liquorice and cocoa flavours.

PROJECT PERU FILTER COFFEE 4

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 4**AMERICANO 4****MACCHIATO 4****CORTADO 4.25****FLAT WHITE 4.25****CAPPUCCINO 4.25****LATTE 4.25****MOCHA 4.50****DARK HOT CHOCOLATE 4.25**
with all the trimmings 5

CANTON TEA

Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags.

BREAKFAST TEA 4**EARL GREY 4****CHAMOMILE 4****JADE GREEN TIPS 4****LEMONGRASS & GINGER 4****TRIPLE MINT 4****FRESH MINT 4**