<b>CEREALS &amp; BAKERY</b>		Spicy Bloody Mary 20				SWEET		
Bircher Muesli (V*)	15					Crêpes / Waffles (V) Berries, Maple Syrup	24	
Homemade Granola (V*)		COOKED BREAKFAST				American Pancakes (V*)	24	
Gluten-free Quinoa Porridge (Vg)	14	Full English Breakfast	33	Omelette / Egg White Omelette	24	Berries, Maple Syrup		
Water, Flax Seeds, Linseed		Two Organic Eggs cooked your way		Onion, Mushroom, Peppers, Tomato,		Classic French Toast	24	
Organic Porridge (V*)	15	Black Pudding, Pork Sausage, Bacon, Mushroom, Tomatoes		Spinach, Cheese, Ham, Herbs		Syrup, Caramelised Banana, Whipped Cre	?am	
Water or a Full Range of Milk				Lobster Arnold Bennet	34			
Dorset, Surreal or Classic Cereals	8.5	Vegetarian Breakfast (V) Two Organic Eggs cooked your way	30	Baked Omelette, Herbs, Chilli		SIDE		
Bakery Selection Freshly Baked Croissants, Pastries, Muffins (V*)	3 pieces 15 5 each	Avocado, Vegetarian Sausage, Hash Brown, Mushroom, Tomatoes		Forman's Smoked Salmon Scrambled Eggs, Toasted Brioche	26	Sausages Pork / Beef / Chicken / Vegan	8	
		Vegan Breakfast (Vg)	<i>30</i>	Maple Cured Bacon Sandwich	<i>17</i>	Baked Ham	8	
Toast (V*) White, Brown, Mixed, Granary,	7	Tofu Scramble, Vegan Sausage, Hash Brown, Avocado, Grilled		(Available with Vegan Bacon)		Black Pudding	8	
Rye or Gluten Free		Tomato & Portobello Mushroom		Asian Box Dumplings, Congee, Stir Fried	31	Bacon Maple Cured Pork / Turkey / Vegan	8	
BREAKFAST BOWLS		Eggs Benedict Two Poached Eggs, Wiltshire Ham, English Muffin, Hollandaise	26	Noodles  Lightly Smoked Poached		Forman's Smoked Salmon	14	
					20	Avocado (Vg)	8	
Cottage Cheese / Cream Cheese (V)	9		20	Haddock & Poached Eggs		Hash Browns (Vg)	8	
Plain / Fruit Yoghurt (V*)	6	Eggs Royale Two Poached Eggs,	28	Grilled Manx Kippers	21	Mushrooms (Vg)	8	
Full or Low Fat		Forman's Smoked Salmon,		Lemon & Parsley Butter		Baked Beans (Vg)	8	
Raspberries Organic Granola Parfait, Greek Yoghi	17 urt	English Muffin, Hollandaise  Eggs Florentine (V)	22	Crushed Hass Avocado (Vg) Toasted Sourdough Bread, Lemon	18	Grilled Tomatoes (Vg)	8	
Seasonal Berries (Vg)	22	Two Poached Eggs, Spinach,	22	D 1 1D (m)	2.6	BEVERAGES		
_		English Muffin, Hollandaise		Poached Eggs (V) Crushed Avocado, Feta,	26		8	
Sliced Fruit Platter (Vg)	21	Maltese Eggs (V)	19	Espelette, Dukkha		Canton Tea	8	
		Pepper, Onion, Herbs, Chilli		Two Organic Eggs (V)	16	Musetti Coffee		
CHARCUTERIE & CHEESE		Chorizo Baked Eggs Tomato Fondu, Herbs,	26	Cooked your way		Corinthia Hot Chocolate  Marshmallows, Whipped Cream,	9	
Selection of Cheeses (V)	22	Sourdough Toast		Tofu Scramble (Vg)	<i>15</i>	Chocolate Flakes		
Selection of Charcuterie	19			Avocado, Sourdough		Fresh Juices Orange, Pink Grapefruit, Apple, Cranberry, Tomato, Carrot	8	
		Our dishes celebrate seasonally led ingredients sourced from a carefully curated selection of local producers, who share our passion for quality and sustainability			Water Still / Sparbling	330ml 4 50ml 6.5		
		(V) Vegetarian (	$V^*$ ) Availa	able as Vegan (Vg) Vegan		13	37700 0.3	

Glass of Laurent-Perrier La Cuvée Brut Champagne 20