

Breakfast

Brighten your brunch 12.5

Home House Bloody Mary | English Breakfast Martini | Mandarin Mimosa

Continental breakfast 13

Pressed orange or grapefruit juice
Freshly prepared pastries
Freshly brewed filter coffee
Tea or herbal infusions
with toast and preserves

English breakfast 20

Two eggs cooked to your liking
Dingley dell pork sausages, back bacon, dorset black
pudding, grilled tomato and mushrooms, baked beans
add hash brown 22
Fresh juice with tea or coffee
with toast and preserves

From the bakery 4

A selection of pastry and Danish
Sourdough, White, Granary or Gluten free toast – with house preserves

A la carte

Selection of cereals 4

Porridge made with milk or water
plain / banana / mix berries 6 / 8 / 10

Coconut yoghurt and mix berry smoothie bowl ^{VG} 10

Two native breed eggs with toast
fried, boiled, poached or scrambled 7

Pancakes, maple syrup 10
add bacon 14

Greek yoghurt and berries
or Home House granola 9

Crushed avocado on rye toast ^{VG}
with chilli and mint extra virgin olive oil 10

Three egg omelette
traditional or egg white only
with your choice of fillings
– ham / cheddar / butternut squash and spinach 11

Eggs Benedict
or Florentine/Eggs Royale 11/13

Smoked salmon
poached legbar eggs, crushed avocado
with sourdough toast 13

Sides 4

Hash Brown | Spinach | Beans | Smoked streaky bacon
Black pudding | Grilled tomatoes | Sliced avocado

Health Kick Juices & Smoothies

Orange, Grapefruit 5
Carrot, Orange And Ginger 6
Beetroot, Apple and Mint 6
Spinach, Apple, Kale, Celery 6
Coconut Water, Avocado and Kale Smoothie 7

Tea and coffee

Tea or herbal infusions 4
Hot chocolate 4
Caffè latte, cappuccino, filter, mocha,
Americano or decaffeinated 4
Espresso, macchiato or ristretto 3

Monday - Friday 7am – 11am

(V) vegetarian (VG) vegan

If you have any allergies or intolerances please ask a member of staff for further information
A discretionary 12.5% Service charge will be added to your bill. All prices are inclusive of vat.