

# BREAKFAST



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

## WAFFLES

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



## SIDES

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

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

(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.

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# BREAKFAST BEVERAGES

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## 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

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## BUBBLES

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125ml/750ml

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

NV VEUVE CLICQUOT BRUT ROSÉ 21 / 120

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## JUICE

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

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## EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

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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

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## CANTON TEA

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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**