

Breakfast and Brunch - Served daily from 06:30 to 12:00

Cereals 50

Weet-Bix, Corn Flakes, All Bran Flakes, Muesli, Rice Crispies, Coco Pops, Gluten Free Muesli, Gluten Free Toasted Rice

Milk - Full cream, low fat, almond, oat or soy.
Served warm or cold

Yoghurt - Double cream 45

Plain, strawberry, cape fruit, granadilla, or apricot

Smoothie Bowls 70

Strawberry, blueberry, pineapple or green leaf with chia pudding and sliced fruit (VG)(N)

Granola Bowl 75

Toasted granola, double cream yoghurt, fresh fruit, floral honey (V)(N)

Overnight Oats Bowl 75

Overnight soaked oats, chia seeds in coconut milk, goji berries, cranberries, fresh apple, toasted coconut flakes, rooibos and honey dressing (V)(N)

Fruit Platter 65

Selection of sliced seasonal fruits and berries (VG)

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Breads (N) 35

White, whole wheat, baguette, ciabatta, sourdough, brioche, rye, cape seed

GLUTEN FREE ALTERNATIVES (N)(GF)

Muffin, linseed bread, white bread

Pastries (N) 45

Croissant, pain au chocolat, assorted muffins, fruit Danishes, scones, banana bread, madeira loaf

Cheese Plate 95

Cheddar, mozzarella, camembert, gorgonzola, brie, goats, kiri, babybel

Charcuterie Plate 105

Parma ham, hickory ham, salami, pastrami, smoked chicken

Fish Plate (S)(GF) 85

Smoked salmon, peppered mackerel, pickled fish, tuna sashimi

PLATED HOT BREAKFASTS

English Breakfast 90

Eggs, bacon, sausage, grilled tomato, mushrooms, rosti, toast

Farmhouse 110

Eggs, bacon, sausage, sirloin steak, grilled tomato, mushroom, rosti, toast

Vegetarian 80

Eggs, grilled tomato, mushrooms, roasted potatoes, spiced chickpeas, toast (V)

Eggs choice of poached, scrambled or fried eggs

Sausages choice of beef, chicken, and pork

Toast choice of white, brown, ciabatta, brioche, bagel or sourdough

ADDITIONS: spiced wagyu mince 60 | chicken livers 30
baked beans 20 | fish cake 30 | kippers 40

BENEDICT

Served on an English muffin with baby spinach and citrus hollandaise

Bacon / Hickory Ham 95

Mushroom and feta (V) 85

Salmon royale 105

EGGS ON TOAST

Served with poached, scrambled, or fried eggs on a choice of toasted ciabatta, brioche, bagel, or sourdough.

Smashed Avo 80

Avo, feta mousse, spinach, and basil pesto (V)

ADD: Salmon 50 | Bacon 30

Mushrooms 95

Mushroom ragout, parmesan, fresh rocket, pickled red onions, truffle oil (V)

Spiced Chickpeas 95

Roasted tomatoes, grilled mushrooms, parsnip crisps and balsamic glaze (VG)

Scrambled Tofu 95

Sautéed tomatoes, grilled mushrooms, and rocket (VG)

BUTTERMILK FLAPJACKS

Sweet

Banana, toasted pistachio, maple syrup, chantilly cream (N)(V) 95

Bacon, caramelized banana, berry coulis, chantilly cream, hot maple syrup 105

Seasonal berries, honey, mint (V) 90

Berry coulis, chantilly cream, toasted almonds (N) (V) 95

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Savoury

Poached egg, spinach, feta (V) 90

Bacon, sweetcorn, feta, spring onion 95

Smoked salmon, sour cream, dill 105

Summer French Toast 95

Sourdough French toast, seasonal berries, chantilly cream, hot maple syrup, flaked almonds (V)(N)

FRESH OYSTERS

	TWO	SIX
Naked	70	195
Ponzu	80	230
Cucumber and Lychee	80	230
Kilpatrick *bacon	85	245
Gochujang	80	230
Sriracha	75	205

OMELETTE

<i>Three eggs / egg white omelette</i>	
Vegetarian	80
Tomato, smoked mozzarella, basil pesto (V)	
Bacon	95
Brie cheese, rocket, mushroom	
Smoked chicken	95
Peppadews, mozzarella, chives	
Smoked salmon	110
Cream cheese, fennel, smoked paprika	



BRUNCH PLATES

Baked Eggs	
<i>Baked in tomato, onion and red pepper sauce, served with toasted sourdough</i>	
Mushroom and Brie	95
Sautéed mushrooms, wilted baby spinach and torched brie cheese (V)	
Smoked Chicken and Chorizo	95
Shredded smoked chicken and chorizo, torched spinach, and parmesan cheese	
Wild Rocket and Ricotta	90
Layered ricotta and sultanas, topped off with parmesan shavings, wild rocket, and fennel salad (V)	
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Turkish Eggs	
<i>Served with poached eggs, chilli oil, labneh and toasted ciabatta</i>	
Tomato and Basil	85
Roasted cherry tomatoes and camembert, topped with shredded basil (V)	
Chorizo and Spinach	105
Sautéed chorizo in smoked paprika, feta cheese and wilted spinach	
Mushroom and Smoked mozzarella	95
Grilled brown mushrooms, pistachio nuts, smoked mozzarella, and coriander (V)(N)	

SALADS

Smoked Salmon	145
Pickled beetroots, poached eggs, smoked salmon, cream cheese dressing, cause lettuce, candied walnuts (N)	
Mulberry and broccolini	115
Grilled broccoli, baby spinach, pickled mulberries, poppy seed ranch sauce (V)	
Bacon and Avo	135
Crispy bacon, blue cheese, rocket, pine nuts, avocado puree (N)	

BREAKFAST COCKTAILS

Reign Bloody Mary (A)	90
Vodka, tomato juice	
Mimosa (A)	80
Bubbly & orange juice	
Sunrise Spritzer	65
Non-alcoholic bubbly, cranberry, orange juice	



COFFEE BAR

Americano	28	Café Latte	36
Flat White	36	Chai Latte	36
Cappuccino	36	Ceylon Tea	28
Dirty Chai		Rooibos Tea	28
Cappuccino	40	Earl Grey	28
Cortado	32	Green Tea	28
Espresso	28	Herbal teas	30
Ristretto	32	<i>please enquire from your server on available selection</i>	
Double Espresso	36	Milk alternatives	10
Café Mocha	34	almond, oat or soy	
Macchiato	32		

JUICE BAR

Fresh juices	40
Orange, Fruit Cocktail, Mango, Pineapple, Strawberry, Cranberry or Apple	
Cold pressed juices	55
Apple, Beetroot, Raspberry, Carrot and Ginger	
Apple, Cucumber, Spinach, Kale and Mint	
Carrot, Apple, Orange, Granadilla and Ginger	



DIETARY PREFERENCES:

Pork (P)	Shellfish (S)
Gluten Free (GF)	Nuts (N)
Vegetarian (V)	Vegan (VG)

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts / nuts and other allergens are handled.

Currently there is no separate concerned allergen-free preparation area.

