



Breakfast Menu

A lovingly-prepared selection of British-produce-inspired eats to help make you ready to dive into your day.

Juices from the buffet
Cereal or granola from the buffet
Teas and coffees

Going continental

Watermelon, grape and pink grapefruit salad (PB, V, NGCI, DF)
Porridge, berry compote (V)
Greek yoghurt, fruit compote, toasted oats (V)
Apricot, ginger and pumpkin seed overnight oats (PB, V, DF)

Going cooked

Mushroom, leek and potato hash, fried egg (V, NGCI)
Chorizo, leek and potato hash, Clarence Court fried egg (NGCI)
Truffled scrambled eggs, toasted sourdough
Eggs Benedict - Wiltshire ham, toasted English muffin, poached eggs, Hollandaise
Miner's Benedict - Black pudding, toasted English muffin, poached eggs, Hollandaise
Shakshuka with sourdough (V, DF)
Crushed avocado, spiced tomato compote, & poached egg on sourdough (V, DF)
Breakfast muffin - sausage patty, maple bacon, fried egg, dijonnaise, emmental
Florentine - spinach, toasted English muffin, poached eggs, Hollandaise
Fry up - Clarence Court egg, back and streaky bacon, hash browns, pork sausage, tomato, mushroom
Veggie Fry up - Clarence Court egg, mushroom, hash browns, halloumi, spinach, tomato (V)

Going sweet

Dark chocolate mousse, raspberry, chocolate crumb (V, NGCI)
Salted caramel and banana waffle
Raspberry, mascarpone and honey waffle
Bacon and maple syrup waffle

25 PER PERSON

Monday-Friday 7.30am-11am | Saturday & Sunday 8am-12pm

A discretionary 10% service charge will be added to your bill.

(NGCI) No Gluten Containing Ingredients (DF) Dairy Free (PB) Plant Based (V) Vegetarian

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts.

If you have a food allergy, please let a member of the team know. Thank you.