

BREAKFAST

For our guests that have breakfast included please build your breakfast by choosing one option from 'Cooked for You', one option from the 'Pantry & Bakery', alongside your choice of hot drink and fresh juice.

A POT OF JOE'S TEA | 3.5

English breakfast, Earl Grey,
green, camomille,
ginger lemon

FRESH JUICES | 3.5

orange, apple, grapefruit, tomato

BOROUGH COFFEE | from 2.5

COOKED FOR YOU

FULL ENGLISH | 18

egg, sausage, black pudding,
hash brown, baked beans,
tomato, grilled mushroom

3 EGG OMELETTE | 13

choose 3 items from:
smoked salmon, ham,
Cheddar cheese, peppers, red onion,
mushroom, tomato, salami

FULL VEGGIE ENGLISH | 16

fried egg, veggie sausage,
hash brown, baked beans, tomato,
grilled mushroom

NUT FREE GRANOLA POT | 8

Greek yoghurt, tropical fruit

BELGIAN WAFFLE | 13

Summer berry compote and
Bankside honey

CAKLEBEAN EGGS | 8

poached, fried, boiled,
scrambled with sourdough

CRUSHED AVOCADO ON SOURDOUGH | 13

poached Cacklebean eggs,
nut crumble

SMOKED SCOTTISH SALMON | 14

scrambled eggs,
toasted brioche

THE PANTRY & BAKERY

BRITISH CHARCUTERIE | 13

pickles, mustard, bread

BRITISH CHEESE PLATE | 13

Stilton, Cheddar, Tunworth,
butter, fruit chutney, crackers

FRUIT PLATE | 8

Chef's selection of
seasonal fruits

CEREALS | 4

porridge, bran flakes,
muesli, crunchy nut, corn flakes,
fruit and fibre, coco pops

SOURDOUGH | 4

2 slices of brown or white
sourdough with butter
(GF bread available)

PASTRY BASKET | 6

Danish pastry, pain au chocolat,
croissant, mini fruit muffin

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.