

BRASSERIA

COLAZIONE

BOWLS

Fruit salad (VE)(GF)	8
Plain Porridge (V)	4
add fresh berries or berry compote +3	
add raisins +2	
add Peanut butter +4	
Creamy Chia Pudding (VE)(GF)	10
Coconut milk with Chia seeds and fresh pomegranate	
Yoghurt with berries and homemade nutty granola (V)	9
Coconut Yoghurt available (VE)	

PASTRIES

Croissant 3.5
Apricot Croissant 4.5
Almond Croissant 4.5
Chocolate Pastry 4.5
Apple Pastry 4.5

BREAKFAST

We use only the most orange yolks from our free range local British chickens.

Eggs any style served with granary toast (V)	8
Brasseria English breakfast	17
Fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and 2 slice of bread of your choice	
Crushed avocado toast (VE)	9
Add poached egg 12 (V)	
Italian American (GF)	15
Two fried eggs, crispy bacon and roast potato	
Frittata della casa (GF)	13
2 eggs omelette with ham and cheese	
Crostino Milanese (V)	15
Scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato	
Scrambled eggs and wild smoked salmon (GF)	16
Egg Benedict, Florentine or Royale	13
Poached egg on English muffins, hollandaise sauce with a choice of roast ham, spinach (V) or smoked salmon 17	
Homemade ricotta pancakes	10
with Canadian maple syrup and berries (V) or bacon	
French toast	12
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche	

BREADS

White bread	4
Granary bread	4
Sourdough bread	4
Gluten free Bread	4

SIDES

Mushrooms / Baked Beans	4
Grilled tomato	4
Sausage / Bacon	5
Spinach / Avocado	5
Grilled Halloumi	6

COFFEE AND TEA

Espresso	4
Espresso Doppio	5
Ristretto	4
Macchiato	4
Americano	4
Cappuccino	5
Caffe latte	5
Ciocolata calda	5
Tea Infusions	4

MINERAL WATER

San Benedetto Still	5.5
75cl	
San Benedetto Sparkling	5.5
75cl	

JUICES

Fresh Orange	6.5
Fresh Grapefruit	6.5
Pineapple / Apple	5
Tomato	5

(V) Vegetarian
(VE) Vegan
(GF) Gluten-Free

Allergies: Please ask a member of staff for any questions regarding allergies