



ENGLISH BREAKFAST FEAST MENU

£28 per guest
all dishes are served to share

JUG OF VALENCIA ORANGE JUICE
freshly squeezed in house
£18

drinks for the table:

Canton English Breakfast tea | Jam Pot filter coffee

breakfast for the table:

Gloucester Old Spot sausages

smoked streaky Dingley Dell bacon **gf**

grilled halloumi **v/gf**

scrambled St. Ewe eggs **v/gf**

smashed avocado, sauce vierge, crispy shallots, seeds **vg**

roast tomatoes **vg/gf**

roast field mushrooms **vg/gf**

flame-grilled sourdough & English muffins **vg**
gluten-free bread available on request

optional dessert for the table:

stack of malted deep dish pancakes, berries,
clotted cream, maple syrup **v (+£4 per guest)**

100% OF SERVICE CHARGE GOES TO THE TEAM



BREAKFAST HYBRID MENU

£32 per guest

starters & optional dessert to share | choice of individual main courses
available for groups of up to 14 guests | no pre-order required

JUG OF VALENCIA ORANGE JUICE

freshly squeezed in house

£18

drinks for the table:

Canton English Breakfast tea | Jam Pot filter coffee

starters for the table:

selection of pastries - baked in house v

granola, strawberries, pear, Greek yoghurt v

choice of main:

hot-smoked salmon Royale; poached eggs,
burnt lemon hollandaise, bottarga, muffin

or

prosciutto & 'nduja Benedict; poached eggs,
'nduja hollandaise, muffin

or

truffle chilli fried eggs, charred corn,
crème fraîche, toasted sourdough v

optional dessert for the table:

stack of malted deep dish pancakes, berries,
clotted cream, maple syrup v (+£4 per guest)

100% OF SERVICE CHARGE GOES TO THE TEAM



ENGLISH BRUNCH FEAST MENU

£32 per guest
all dishes are served to share

JUG OF VALENCIA ORANGE JUICE
freshly squeezed in house
£18

drinks for the table:

Canton English Breakfast tea | Jam Pot filter coffee
mimosa on arrival (+£10 per guest)

breakfast for the table:

Gloucester Old Spot sausages
smoked streaky Dingley Dell bacon gf
oak-smoked salmon gf
grilled halloumi v/gf
scrambled St. Ewe eggs v/gf
smashed avocado, sauce vierge, crispy shallots, seeds vg
roast tomatoes vg/gf
roast field mushrooms vg/gf
flame-grilled sourdough & English muffins vg
gluten-free bread available on request

optional dessert for the table:

stack of malted deep dish pancakes, berries,
clotted cream, maple syrup v (+£4 per guest)

100% OF SERVICE CHARGE GOES TO THE TEAM



BRUNCH HYBRID MENU

£38 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 14 guests | no pre-order required

drinks for the table:

Canton English Breakfast tea | Jam Pot filter coffee

starters for the table:

sticky ginger aubergine, coconut miso *vg/gf*
soft shell crab tempura, black garlic ponzu aioli
lemon pepper chicken thigh skewers *gf*

choice of main:

hot-smoked salmon Royale; poached eggs,
burnt lemon hollandaise, bottarga, muffin (double)
or
prosciutto & 'nduja Benedict; poached eggs,
'nduja hollandaise, muffin (double)
or
truffle chilli fried eggs, charred corn,
crème fraîche, toasted sourdough *v*

dessert for the table:

hot sticky toffee doughnuts *v*

100% OF SERVICE CHARGE GOES TO THE TEAM