

CHAMPAGNE BAR
BY SEARCYS

12.00

12.00

16.00 19.50

12.50

5.50

6.50

3.95

4.00

4.00

35.00 45.00

+5.00

BAKERY AND BOWLS	DRINKS
Sourdough toast, preserve, marmalade (v)	Bloody Mary
Croissant / pain au chocolat / almond croissant (v)	Breakfast Martini
Cinnamon porridge, Kent apple (v)	Champagne Laurent-Perrier o La Cuvée, Brut, NV (125ml)
Quinoa porridge, berries, almond milk (pb)	o Rosé, Brut, NV (125ml)
Rainy Lane yoghurt, granola, orange,	Bucks Fizz
grapefruit (v)	Virgin Mary
Bircher muesli, banana, walnut (pb)	Smoothie of the day
Fresh berries (pb)	Fresh orange / apple juice
PLATES	COFFEE
Avocado eggs Florentine (v)	
Buttermilk and blueberry pancakes,	EXTRACT COFFEE ROASTERS ethically and responsibly source some of the world's finest coffees.
Lyle's Golden syrup (v)  Eggs Benedict	Double espresso / double macchiato / latte / cappuccino / Americano / mocha / hot chocolate
Three egg omelette Fillings: cured ham / aged Cheddar / tomato / Portobello mushroom / spinach	TEA
Fried duck egg, chorizo, potato hash	CANTON TEA CO. source directly from small, family-run
Blythburgh back bacon, Cumberland sausage, egg roll	English Breakfast / Earl Grey / Darjeeling / Assam / peppermint / chamomile /
Full English Breakfast: Blythburghstreaky and back bacon,	Gunpowder Green / fresh mint
Cumberland sausage, tomato, mushroom, baked beans, Lake District black pudding, eggs (supp 5.00)	BOTTOMLESS OFFER
Eggs Royale	Enjoy one dish from BAKERY AND BOWLS and one from PLATES with
Loch Duart smoked salmon, avocado, lemon	unlimited bubbles for 90 minutes.
Loch Duart smoked salmon, scrambled eggs, sourdough	With sparkling wine With Champagne
Scottish smoked haddock Kedgeree,	Full English Breakfast (supp)

## BOTTOMLESS BRUNCH MONDAY-SATURDAY SPRING 2019

poached egg