

# BREAKFAST MENU



# THEO'S A LA CARTE BREAKFAST MENU

## PER INIZIARE

### **I succhi di frutta**

Selection of fresh juices £6

### **Bevande calde**

Cafetière of coffee, Barista style specialty coffee or loose leaf tea £6

## 'PRESS' JUICE RANGE

### **Garden 2**

Beetroot, apple, lemon and ginger £11

### **Orchard 3**

Orange, lemon, tangerine, grapefruit, turmeric, cayenne and black pepper £11

### **Super Greens**

A smoothie of banana, apple, cucumber, spinach, romaine, avocado, lemon, guarana, jalapeño and moringa £11

## PASTICCERIA

### **Il cestino di pane**

Baguette, brioche, croissant, pain au chocolat, pain aux raisins, bomboloni, preserves, butter £12

### **Pan tostato**

Selection of toasted Bloomer brown, white or granary bread, preserves, butter £4.50

## PIATTI FREDDI

### **Granola casareccia**

with yoghurt and berries £9

### **Half grapefruit**

with Muscovado sugar £9

**Seasonal sliced fruit plate** £12

**Fresh seasonal berries** £14

**Homemade bircher muesli**

with berries and apple £12

Theo uses free range St. Ewe Cornish eggs for all his dishes. Please speak to a member of the team if you have any dietary allergies or intolerances.

All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

## PIATTI CALDI

### **Colazione all'Inglese**

Roasted organic pork sausage with field mushrooms, potato rösti, crispy bacon and your choice of poached, fried or scrambled eggs £18

### **Rösti di patate**

Potato rösti with poached eggs, crispy pancetta and salsa pizzaiola £15

### **Bruschetta di avocado**

Smashed avocado on sourdough toast with Ryfield goat's curd, poached eggs and coriander £17

### **Salmone affumicato**

Smoked salmon with toasted sourdough and scrambled eggs £15

### **Merluzzo affumicato**

Kedgeree smoked haddock with rice, peas, spring onion, coriander and poached eggs £14

### **Eggs Benedict or Royale**

Poached eggs, honey roasted ham or smoked salmon and hollandaise on an English muffin £14

### **Eggs Florentine**

Poached eggs, spinach and hollandaise on an English muffin £13

### **Omelette**

St. Ewe Cornish egg omelette with your choice of filling £14

### **Two free range eggs cooked to your liking**

Fried, poached, scrambled or boiled £10

### **Pan tostato**

French toast with fresh raspberries or blackberry coulis £13

### **Frittelle or Cialde**

Buttermilk pancakes or waffles with sweet ricotta, raspberries, vanilla sugar and authentic maple syrup £13

### **Fiocchi d'avena**

Steel-cut oatmeal with brûléed banana £12

### **Contorni (sides) £4.50 each**

Bacon, potato rösti, organic pork sausage, chicken or beef sausage, sautéed field mushrooms, black pudding, baked beans, roast tomato

# THEO'S BREAKFAST MENU

## CONTINENTAL BREAKFAST TABLE £24

Enjoy a seasonal selection of fresh fruits, juices, cereals, yoghurts, nuts, seeds, dried fruits, salad, fish, Italian cold meats and cheeses, toast, cakes and pastries.

Includes a choice of cafetière of coffee, Barista style specialty coffee or loose leaf tea

## THEO'S FULL BREAKFAST £32

Includes Theo's Continental Breakfast Table and your choice of one of the following dishes

### **Colazione all'Inglese**

Roasted organic pork sausage with field mushrooms, potato rösti, crispy bacon and your choice of poached, fried or scrambled eggs

### **Eggs Benedict or Royale**

Poached eggs, honey roasted ham or smoked salmon with hollandaise on an English muffin

### **Eggs Florentine**

Poached eggs, spinach and hollandaise on an English muffin

### **Rösti di patate**

Potato rösti with poached eggs, crispy pancetta and salsa pizzaiola

### **Bruschetta di avocado**

Smashed avocado on sourdough toast with Ryfield goat's curd, poached eggs and coriander

### **Salmone affumicato**

Smoked salmon with toasted sourdough and scrambled eggs

### **Two free range eggs cooked to your liking**

Fried, poached, scrambled or boiled

### **Omelette**

St. Ewe Cornish egg omelette with your choice of filling

### **Frittelle or Cialde**

Buttermilk pancakes or waffles with sweet ricotta, raspberries, vanilla sugar and authentic maple syrup

### **Fiocchi d'avena**

Steel cut oatmeal with brûléed banana

### **Contorni (sides)**

Bacon, potato rösti, organic pork sausage, chicken or beef sausage, sautéed field mushrooms, black pudding, baked beans, roast tomato