**BREAKFAST MENU**

**Continental Breakfast Buffet**

£18

**Full English Breakfast Buffet**

£25

**Full English Breakfast**

with eggs of your choice

£14.50

**House Roasted Nut and Seed Granola**

greek yogurt and mixed berry compote

£6.50

**Vienoissery Basket**

with English butter and strawberry preserve

£8.50

**Fresh Fruit Salad**

berries and low fat yogurt

£8.50

**John Ross Smoked Salmon**

baby capers and lemon

£14

**Three Egg Omelette**

with a flling of your choice

£8.50

**Scrambled Duck Eggs**

Cumbrian prosciutto, toasted sour dough

£12

**Grilled Gloucestershire Steak**

fried egg and Béarnaise sauce

£15

**Poached Egg Benedict**

ham or spinach, English muffin, hollandaise

£9

**Corn Griddled Cakes**

rocket, crushed avocado, poached egg

£9

**Salt Beef Brisket Hash**

fried duck egg, onion and tarragon

£9

**Escalope Salmon**

potato hash, hollandaise

£9

**Malted Pancakes**

berry compote, maple syrup, clotted cream

£9

**Bankside French Toast**

caramelised banana, coconut cream

£14.50

**FRESH JUICES**

**Orange, Grapefruit, Cloudy Apple**

5

**COFFEES**

**Espresso**

£3

**Espresso macchiato**

£4

**Double espresso**

£4

**Americano**

£4

**Latte**

£4.50

**Cappuccino**

£4.50

**Mocha**

£4.50

**Hot Chocolate**

£4.50

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.
Please advise us of any allergies or dietary requirements prior to ordering.

### STARTERS

Help yourself to unlimited starters from the Chef's Traders Tables.

### THE OPEN KITCHEN

Make your way to the open kitchen where our team of friendly chefs will whip up your favourite breakfast items while you wait.

#### EGGS BENEDICT

Poached eggs, Bearnaise sauce, ham and English muffin

#### EGGS ROYAL

Poached eggs, hollandaise, smoked salmon, English muffins

#### THREE EGG OMELETTE

Choose from a selection of fillings

#### WAFFLES

Choose from a selection of fillings

#### MALTED PANCAKES

With berry compote, maple syrup, clotted cream

### DESSERTS

Help yourself to unlimited dessert and cheese from the Chef ’s Traders Table.

### THE MAIN EVENT

Main course will be served as sharing plates straight to your table. The menu changes on a weekly basis using seasonal ingredients sourced from local markets and specialist producers.

#### GRILLED SIRLOIN OF BEEF

potato, blade steak and onion hash and truffle jus

#### TURMERIC MARINATED HADDOCK

pea puree, lobster cream, baby squid, samphire and tomato

#### PUMPKIN AND JACK FRUIT KORMA

coconut, coriander, chilli and basmati rice

### OXBO BRUNCH

#### Brunch

includes four courses

/ £33

#### Bottomless Brunch

includes four courses and unlimited Prosecco

/ £45

Available every Saturday and Sunday.
Booking allocations are between 12pm- 4pm
Table allocation is up to 2 hours.

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