

BREAKFAST MENU

DRINKS			<div>BRASSERIE</div> <div>Angelica</div>			EGGS		
Champagne	gl	btl	<div>ANGELICA'S BREAKFAST</div> <div> <div>Served with freshly pressed juice, free flowing tea or coffee and a selection of house-baked viennoiserie</div> <div>Choose from an English Breakfast, Vegetarian Breakfast, or any other dish of your choice 40</div> </div>			Eggs any style with choice of toast	10	
Charles Heidsieck, Brut Réserve, Champagne, France	19.5	98				Crushed artichoke, tomato confit and poached eggs on sourdough (v)	15	
Coffee by Assembly						Rösti potato, fried eggs, fermented chilli sauce	12	
Espresso		3				Streaky bacon roll or Cumberland sausage roll	10	add fried egg 2
Double espresso		4				Smoked salmon and scrambled eggs	19	
Americano		4				Eggs Benedict	12 small 20 large	
Espresso Macchiato		3.5				Eggs Florentine	12 small 20 large	
Cortado		4				Eggs Royale	14 small 24 large	
Flat white		4.5				Smoked salmon plate, boiled egg, seeded rye and dill	18	
Cappuccino		4.5						
Latte		4.5						
Tea by Canton			<div>VIENNOISERIE</div> <div>All our pastries are made in-house</div> <div> <div>Croissant 5</div> <div>Pain au chocolat 6</div> <div>Almond croissant 6</div> <div>Cardamom bun (inspired by Hart Bageri, Copenhagen) 6</div> <div>Goats' cheese, potato and onion galette 8</div> </div>			<div>ENGLISH BREAKFAST</div> <div>Two eggs fried, poached or scrambled, sweetcure bacon, Cumberland sausage, black pudding, baked beans, mushroom, tomato 25</div> <div>Vegetarian – two eggs fried, poached or scrambled, spinach, potato rösti, mushroom, tomato, baked beans 20</div>		
English Breakfast		5	<div>SWEET</div> <div> <div>Ricotta hotcakes with caramelised apple, honeycomb butter 16</div> <div>Gluten free coffee and walnut cake 8</div> <div>Canelé 3</div> </div>			<div>SIDES</div> <div> <div>Sweetcure streaky bacon 6</div> <div>Cumberland sausage 6</div> <div>Mangalitza pork black pudding 7</div> <div>Field mushrooms 5</div> <div>Rösti potato 5</div> <div>Grilled tomato 5</div> <div>Toast 5</div> <div>white or wholemeal bloomer, seeded rye, sourdough, gluten-free</div> </div>		
Darjeeling		5						
Dragon Well green		5						
Silver Needle white		6						
Triple mint		5						
Berry and hibiscus		4						
Fresh mint		4						
Samahan Ayurvedic		4						
Juices								
Freshly pressed		7						
Orange, pink grapefruit, apple								
House pressed			<div>GRAINS, SEEDS & FRUIT</div> <div> <div>House granola, cow's, soy, coconut or oat milk 8</div> <div>with berry compote and yoghurt 4</div> <div>Apple, blackberry and coconut overnight oats 9</div> <div>Classic porridge with seasonal fruit compote (vg) 9</div> <div>add goji berries, mixed seeds and coconut 3</div> <div>Toast and seasonal preserves 7</div> <div>Yoghurt, honey and fresh berries 8</div> <div>Melon plate, preserved ginger 8</div> <div>Mixed berry bowl 12</div> </div>			<div> <div>v - vegetarian vg - vegan</div> <div>Please inform our staff of any allergies or dietary restrictions</div> <div>We only use St. Ewe's free range eggs and all our butter, milk and yoghurt come from The Estate Dairy.</div> <div>A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.</div> </div>		
Green Detox Elixir		8						
Spinach, green apple, celery, ginger, spirulina								
Turmeric Glow Tonic		8						
Turmeric, orange, carrot, ginger, black pepper								
Beetroot Power Boost		8						
Beetroot, apple, ginger, lemon								
Cocktails								
Bloody Mary		14						
Virgin Bloody Mary		10						
Mimosa		18						