

BREAKFAST MENU

DRINKS

	gl	btl
Champagne		
Charles Heidsieck, Brut Réserve, Champagne, France	19.5	98
Coffee by Assembly		
Espresso	3	
Double espresso	4	
Americano	4	
Espresso Macchiato	3.5	
Cortado	4	
Flat white	4.5	
Cappuccino	4.5	
Latte	4.5	
Tea by Canton		
English Breakfast	5	
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		
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	

BRASSERIE *Angelica*

ANGELICA'S BREAKFAST

Served with freshly pressed juice,
free flowing tea or coffee and a selection
of house-baked viennoiserie

Choose from an English Breakfast, Vegetarian
Breakfast, or any other dish of your choice 40

VIENNOISERIE

All our pastries are made in-house

Croissant 5

Pain au chocolat 6

Almond croissant 6

Cardamom bun (inspired by Hart Bageri, Copenhagen) 6

Goats' cheese, potato and onion galette 8

SWEET

Ricotta hotcakes with caramelised apple,
honeycomb butter 16

Gluten free coffee and walnut cake 8

Canelé 3

GRAINS, SEEDS & FRUIT

House granola, cow's, soy, coconut or oat milk 8
with berry compote and yoghurt 4

Apple, blackberry and coconut overnight oats 9

Classic porridge with seasonal fruit compote (vg) 9
add goji berries, mixed seeds and coconut 3

Toast and seasonal preserves 7

Yoghurt, honey and fresh berries 8

Melon plate, preserved ginger 8

Mixed berry bowl 12

EGGS

Eggs any style with choice of toast 10

Crushed artichoke, tomato confit and poached eggs on sourdough (v) 15

Rösti potato, fried eggs, fermented chilli sauce 12

Streaky bacon roll or Cumberland sausage roll 10

add fried egg 2

Smoked salmon and scrambled eggs 19

Eggs Benedict 12 small | 20 large

Eggs Florentine 12 small | 20 large

Eggs Royale 14 small | 24 large

Smoked salmon plate, boiled egg, seeded rye and dill 18

ENGLISH BREAKFAST

Two eggs fried, poached or scrambled, sweetcure bacon, Cumberland
sausage, black pudding, baked beans, mushroom, tomato 25

Vegetarian – two eggs fried, poached or scrambled, spinach,
potato rösti, mushroom, tomato, baked beans 20

SIDES

Sweetcure streaky bacon 6

Cumberland sausage 6

Mangalitsa pork black pudding 7

Field mushrooms 5

Rösti potato 5

Grilled tomato 5

Toast 5

white or wholemeal bloomer, seeded rye, sourdough, gluten-free

v - vegetarian | vg - vegan

Please inform our staff of any allergies or dietary restrictions

We only use St. Ewe's free range eggs and all our butter, milk and yoghurt come from The Estate Dairy.

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.