

Merry Christmas

A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.





Scrambled Eggs on a toasted bread

GRILLED BACON (380 cal) 17.95
SMOKED SALMON (310 cal) 18.95



Poached eggs on a toasted English muffin, with hollandaise sauce, spinach & Scottish smoked salmon

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce:

GRILLED BACON (328 cal) 17.95

CRUSHED AVOCADO (311 cal) 18.95

SMOKED SALMON (321 cal) 19.95

SALT BEEF (375 cal) 17.95



Croque

CROQUE MADAME (1000 cal) 17.95

With ham, melted cheese fondue & tomato, topped with a fried egg

With ham, melted cheese fondue & tomatoes



PLAIN OMELETTE (655 cal) 14.95

MATURE CHEDDAR CHEESE (866 cal) 17.95

CHEESE & TOMATO (881 cal) 18.95

CHEESE & MUSHROOM (839 cal) 18.95

HAM & CHEESE (953cal) 19.95

SPINACH & CHEESE (832 cal) 19.95

SPINACH, MUSHROOM & CHEESE 19.95



Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





Full English Breakfast 14.95

Two fried eggs, sausage, bacon, hash brown, baked beans, mushrooms, grilled tomatoes & toast (1178 cal)



Salt Beef Breakfast 14.95

Two fried eggs, salt beef, hash brown, baked beans, mushrooms, grilled tomatoes & toast (1213 cal)



Sarden Breakfast 17.95

Two fried eggs, toasted rye bread, avocado, halloumi cheese, tomatoes, baked beans, hash brown & rocket (1074 cal)



Falmon & Avocado Tartine 19.95

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread (665 cal)

add a poached egg for 1.95



The Full Vegan Breakfast 18.95

Toasted rye bread, oven roasted courgette & vegetable fritter with hash brown, baked beans, crushed avocado, cherry tomatoes on a bed of beetroot houmous, sautéed mushrooms & grilled tomato (813 cal)



Vegan Tartine 18.95 VEGAN

Avocado mash with marinated chickpeas, marinated cherry tomatoes drizzled with tahini sauce & Homemade beetroot houmous & sliced avocado with marinated tomatoes (210 cal)

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All Day Energiser 17.95

Beetroot houmous, avocado & marinated cherry tomatoes. Peanut butter & sliced banana, drizzled with golden syrup (600 cal)

➡ French Toast

- Golden syrup (495 cal) 13.95 - Nutella (620 cal) 14.95 - Banana & golden syrup (580 cal) 14.95 - Strawberry, banana & golden syrup (630 cal) 15.95

- Nutella, strawberry, banana & golden syrup (725 cal) 16.95

Continental Breakfast

(925 cal) 13.95

A selection of traditional pastries
& homemade granola
with fruit yoghurt served
with a hot beverage or freshly squeezed
orange juice,
& a selection of seasonal fruit











MERICAN PANCAKE (622 cal) 14.95 Served with fresh strawberry, banana & golden syrup

Fit'N'Healthy

- GRANOLA (762 cal) 9.95 Fruit yoghurt, strawberry, banana & golden syrup
- FRUIT CUP (596 cal) 5.95 Strawberries & bananas

Porridge 8.95

Almond milk with oat porridge, drizzled with golden syrup, bananas & strawberry (322 cal) VEGAN





Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE (1064 cal) 14.95 with tomato, cheddar, rocket leaves & olive oil

- MOZZARELA & TOMATO (677 cal) 15.95 with basil pesto
- PESTO CHICKEN (1151 cal) 17.95
 with mayo, basil pesto, rocket leaves & sun-dried tomato
- CORONATION CHICKEN (1099 cal) 17.95 chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 17.95 with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT (1035 cal) 17.95 Tuna mayo & cheddar cheese

OPEN SMOKED SALMON (851 cal) 18.95 With soft cheese, fresh dill & capers



Toasted Club Sandwiches

CLASSIC EGG MAYO & CHEESE (735 cal) 14.95

TUNA & AVOCADO (1035 cal) 17.95
Tuna mayo, avocado, pesto & tomato

B.L.T (II28 cal) 15.95 Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 15.95 (1023 cal)

CHICKEN MAYO, AVOCADO & LETTUCE 16.95



- GRILLED HALLOUMI (782 cal) 17.95
 with crushed avocado, olives tapanade, roasted red pepper
 & tomato
- CHICKEN ESCALOPE (772 cal) 18.95 with vine tomatoes, rocket, pickels & concerto sauce
- SALT BEEF (1100 cal) 18.95
 with pickles, rocket, tomato & mustard mayo









Afternoon Tea

for one (2639 cal) 34.95 | for two (4904 cal) 64.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
 - Egg mayo-mustard
- Scottish smoked salmon & soft cheese
 - Coronation chicken

Freshly baked plain & raisins scones with Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.

VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard; Beetroot hummus & crushed avocado; Bruschetta tomato & avocado; Cheddar cheese & caramelised onion

Prosecco Afternoon Tea

for one (2759 cal) 39.95 | for two (5024 cal) 74.95

All the above & a glass of Prosecco



Luxury Cream Tea

For one (1032 cal) 29.95 | For two (2020 cal) 56.95

Freshly baked plain & raisins scones with Cornish clotted cream & strawberry jam. A rich selection of Afternoon Tea mini cakes & macarons.

A choice of tea from our world selection.

A tea pot per person.

Prosecco Luxury Cream Tea

For one (1152 cal) 34.95 | For two (2140 cal) 64.95

All the above & a glass of Prosecco



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STRAWBERRY GATEAUX 8.45 A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



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BLACK FOREST 8.45 With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



HONEY CAKE (633 cal) 8.95 No Layers of light cream accompanied by rich caramalized honey sponge



FERRERO NOCCIOLA CAKE (579 cal) 8.45



RED VELVET CAKE 8.45 Red velvet sponge with mascarpone cream (705 cal)



FROSTING CAKE 8.25 Lemon or raspberry (705 cal)



CHOCOLATE GATEAUX 8.25 With chocolate creme & delicate Belgian chocolate swirls (529 cal)



MILLE FEUILLE 8.25 Delicate filo leaves with creme patisserie (597 cal)



PISTACHIO HONEY CAKE 8.95 Layers of light cream accompanied by rich caramalized pistachio honey sponge (656 cal)



SALTED CARAMEL CAKE (560 cal) 8.45



VEGAN PISTACHIO CAKE (780 cal) 8.95 VEGAN



TIRAMISU (495 cal) 7.95
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



BISCOFF LOTUS CHEESECAKE (655 cal) 8.45

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LOVE CONCERTO MOUSSE 8.75
Rose & raspberry mousse (191 cal)



PISTACHIO DOLCE (453 cal) 8.95



LEMON MERINGUE (689 cal) 7.95



MACARON CAKE (477 cal) 8.95



THE CUBE 6.95
Blueberry or raspberry (315 cal)



LEMON CHEESECAKE 8.25
Traditional recipe cheesecake with lemon (689 cal)



CHOCOLATE ÉCLAIR (493 cal) 6.95



SAFFRON MILK CAKE (580 cal) 8.95



TARTE 8.95
Strawberries or berries (464 cal)



MACARONS 3 pieces (197 cal) 7.95



SCONES 5.95 A plain and a raisin with clotted cream & strawberry preserves (349 cal)



Hot Dessert

CHERRY FRANGIPANE (876 cal) 11.95 With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE (995 cal) 11.95 Served with custard & vanilla ice cream

CHOCOLATE FONDANT (151 cal) 12.95

With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

AMERICAN PANCAKE (622 cal) 14.95 Served with fresh strawberry & banana, golden syrup

CREPES with Nutella (275 cal) 14.95 Add a scoop of vanilla gelato for + 2.00

CREPES (320 cal) 15.95 with Nutella, strawberry and banana Add a scoop of vanilla gelato for + 2.00



- Golden syrup (495 cal) 13.95
- Nutella (620 cal) 14.95
- Banana & golden syrup (580 cal) 14.95
- Strawberry, banana & golden syrup (630 cal) 15.95
- Nutella, strawberry, banana & golden syrup (725 cal) 16.95







CROISSANT With jam and butter 3.95 **ALMOND CROISSANT 4.45 CHOCOLATE CROISSANT 4.45 CHOCOLATE & ALMOND CROISSANT 4.75** PAIN AU RAISIN 4.45 APRICOT DANISH 4.45 CINNAMON BUN 4.45 MUFFIN Chocolate, berries or caramel 4.65

PALMIERS 4.35 FRANGIPANE Cherry or apple almond & cinnamon 6.95 NEW YORK ROLL Pistachio, hazelnut or chocolate 6.95



Gluten-Free Cake

CARROT CAKE 6.95 (#) Carrot sponge with vanilla cream

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Hot Drinks

ESPRESSO (9/4 cal) Double 4.65 Single	e 2.95
ESPRESSO MACCHIATO (12 cal)	3.65
CAPPUCCINO (180/150 cal) Large 5.35 Medium	4.95
FLAT WHITE (180/150 cal) Large 5.35 Medium	4.95
AMERICANO (15 cal)	4.75
LATTE (155 cal)	4.95
MOCHA (286 cal)	4.95
HOT CHOCOLATE (300 cal)	4.95
CONCERTO HOT CHOCOLATE (350 cal)	5.50
With whipping cream	
SPANISH LATTE (395 cal)	5.95
MAPLE HAZEL LATTE (345 cal)	5.95
PUMPKINSPICEHOTCHOCOLATE(398cal)	5.95
PINK HOT CHOCOLATE (385 cal)	5.95
BAILEYS HOT CHOCOLATE	8.95



GINGERBREAD HOT CHOCOLATE 6.95

Gingerbread syrup, chocolate powder, milk & whipped cream (385 cal)

Alternative milk: soya, almond, oat & coconut	+ 0.50
Extra syrup: vanilla, caramel, hazelnut & coconut	+ 0.50p
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TEA (2 cal) English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | 4.75 Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea







3.95



CONCERTO WINTER TEA (2 cal) 5.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge

Liqueur Coffee With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes Add honey or sugar as preferred

5.95 HONEY-VANILLA LATTE (190 cal) Latte, honey, vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 6.50 With Honey

ORGANIC MATCHA LATTE (135 cal) 6.95 Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE (135 cal) 6.95 Tumeric-Vanilla-Coconut

6.95 RUBY LATTE (125 cal) Latte with beetroot and ginger

BLUE BUTTERFLY LATTE (196 cal) 6.95 Latte with butterfly pea flower tea & honey

ROSE LATTE (185 cal) 6.95 Rose syrup, milk & coffee



PUMPKIN SPICE **LATTE** (254 cal) 5.95

Pumpkin spice syrup & cinnamon





Cold Drinks

STILL WATER Small 4.65 Large 6.50 SPARKLING WATER Small 4.85 Large 6.65 TONIC WATER (34 cal) / SODA WATER 4.45 COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal) 4.80 4.80 SPRITE (3 cal) SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal)) 4.95 ROSE LEMONADE (Franklin) (90 cal) 5.25

Frappuccino

ICED CAFFE LATTE (130 cal) 5.75 ICED CAFFE MOCHA (350 cal) 5.95 7.95 ICED STRAWBERRY MATCHA (210 cal) ICED BLUE MATCHA (190 cal) 7.95 7.95 ICED SPANISH LATTE (245 cal)

Add syrup:

Vanilla, caramel, hazelnut & coconut +0.50p

Quices

ORANGE & PASSION FRUIT(210 cal) 4.95 BEETROOT & GINGER (129 cal) 5.75 CRANBERRY (137 cal) 4.25 4.95 APPLE (112.5 cal) ORANGE (105 cal) 5.75 4.25 PINEAPPLE (132 cal)

Amoothies

SUPER GREEN (228 cal) 7.95 Kale, banana, pineapple, ginger & lime PASSION STORM (252 cal) 7.95 Mango, pineapple & passion fruit

SUPER BERRY (172 cal) 7.95 Strawberry, banana, cherry, blueberry, lime & acai berry MANGO & DRAGON FRUIT (224 cal) 7.95

Mango, dragonfruit, pineapple, papaya & lime juice

Homemade Lemonade

7.95 MINT LEMONADE (59 cal) Fresh mint, lemon juice & lemon slices

FLAVOURED LEMONADE 7.95 Strawberry, raspberry, mulberry, passion fruit or pink grapefruit

Homemade Iced Tea

7.45 LEMONICED TEA (o cal) Fresh lemon juice & homemade iced tea 7.45 STRAWBERRY ICED TEA (155 cal) Strawberry puree & homemade iced tea 7 45 PEACH ICED TEA (149 cal) Peach puree & homemade iced tea PASSION FRUIT ICED TEA (149 cal) 7.45 Passion fruit puree & homemade iced tea

