

# 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

PLAIN SCRAMBLED EGGS (210 cal) 11.95 GRILLED BACON (380 cal) 13.95 SMOKED SALMON (310 cal) 18.95



## Croque

CROQUE MADAME (1000 cal) 15.95

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

With ham, melted cheese fondue & tomatoes

#### Eggs Florentine (517 cal) 16.95

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) 15.95

CRUSHED AVOCADO (311 cal) 15.95

SMOKED SALMON (321 cal) 16.95

**SALT BEEF** (375 cal) 16.95

## **Omelette**

PLAIN OMELETTE (655 cal) 11.95

MATURE CHEDDAR CHEESE (866 cal) 13.95

CHEESE & TOMATO (881 cal) 13.95

**CHEESE & MUSHROOM** (839 cal) 13.95

HAM & CHEESE (953cal) 14.95

SPINACH & CHEESE (832 cal) 14.95

SPINACH, MUSHROOM & CHEESE 15.95









#### Full English Breakfast 11.95

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



#### Salt Beef Breakfast 12.95

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



#### Sarden Breakfast 13.95

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



#### Falmon & Avocado Tartine 13.95

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 12.95

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 12.95 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 13.95

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

#### ➡ French Toast

- Golden syrup (495 cal) 10.95 - Nutella (620 cal) 11.95

- Banana & golden syrup (580 cal) 12.95

- Strawberry, banana & golden syrup (630 cal) 13.95

- Nutella, strawberry, banana & golden syrup (725 cal) 14.95

- Pistachio paste, strawberry & roasted pistachio (710 cal) 15.95

# Continental Breakfast

(925 cal) 11.95

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) 12.95 Served with fresh strawberry, banana & golden syrup

# Fit'N'Healthy

- GRANOLA (762 cal) 8.95 Fruit yoghurt, strawberry, banana & golden syrup
- **FRUIT CUP** (596 cal) 4.95 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) 12.95 with tomato, cheddar, rocket leaves & olive oil

- MOZZARELA & TOMATO (677 cal) 13.95 with basil pesto
- PESTO CHICKEN (1151 cal) 14.95
  with mayo, basil pesto, rocket leaves & sun-dried tomato
- CORONATION CHICKEN (1099 cal) 14.95 chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 14.95 with tomato, rocket leaves & olive oil

**OPEN TUNA & CHEESE MELT** (1035 cal) 14.95 Tuna mayo & cheddar cheese

**OPEN SMOKED SALMON** (851 cal) 15.95 With soft cheese, fresh dill & capers



# Toasted Club Sandwiches

CLASSIC EGG MAYO & CHEESE (735 cal) 12.95

TUNA & AVOCADO (1035 cal) 14.95
Tuna mayo, avocado, pesto & tomato

**B.L.T** (1128 cal) 13.95 Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 13.95 (1023 cal)

© CHICKEN MAYO, AVOCADO & LETTUCE 13.95



WITH MIXED SALAD & FRENCH FRIES

- GRILLED HALLOUMI (782 cal) 13.95
  with crushed avocado, olives tapanade, roasted red pepper
  & tomato
- CHICKEN ESCALOPE (772 cal) 14.95 with vine tomatoes, rocket, pickels & concerto sauce
- SALT BEEF (1100 cal) 15.95
  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 7.95

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



#### CHOCOLATE GATEAUX

7.75

With chocolate creme & delicate Belgian chocolate swirls (529 cal)



BLACK **FOREST** 7.95

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



MILLE FEUILLE 7.75

Delicate filo leaves with creme patisserie (597 cal)



HONEY **CAKE** 7.95

Layers of light cream accompanied by rich caramalized honey sponge (633 cal)



#### **PISTACHIO HONEY CAKE**

7.95

Layers of light cream accompanied by rich caramalized pistachio honey



**FERRERO** NOCCIOLA **CAKE** 7.45

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SALTED CARAMEL **CAKE** 7.45



**RED VELVET CAKE** 7.45

Red velvet sponge with mascarpone cream (705 cal)



VEGAN

VEGAN **PISTACHIO CAKE** 7.45



**FROSTING CAKE** 7.25

Lemon or raspberry (705 cal)



#### TIRAMISU

7.25

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

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**BISCOFF** LOTUS CHEESECAKE 7.45 (655 cal)



LEMON CHEESECAKE 7.45

Traditional recipe cheesecake with lemon (689 cal)



LOVE CONCERTO MOUSSE 7.75

(191 cal)



ÉCLAIR 6.45

Chocolate or Pistachio (493 cal)



**PISTACHIO DOLCE** 7.95



SAFFRON MILK CAKE 7.95



LEMON MERINGUE

7.45



**TARTE** 7.95

Strawberries or berries (464 cal)



MACARON **CAKE** 7.95

(477 cal)



MACARONS

3 pieces 6.95 (197 cal)



THE CUBE 5.95

(315 cal)

SCONES 4.95 A plain and a raisin with

clotted cream & strawberry preserves (349 cal)



## Hot Dessert

CHERRY FRANGIPANE (876 cal) 10.95 With custard & a scoop of vanilla gelato

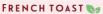
APPLE CRUMBLE FRANGIPANE (995 cal) 10.95 Served with custard & vanilla ice cream

CHOCOLATE FONDANT (151 cal) 11.95 With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

AMERICAN PANCAKE (622 cal) 12.95 Served with fresh strawberry & banana, golden syrup

CREPES with Nutella (275 cal) 12.95 Add a scoop of vanilla gelato for + 2.00

CREPES (320 cal) 13.95 with Nutella, strawberry and banana Add a scoop of vanilla gelato for + 2.00



- Golden syrup (495 cal) 10.95
- Nutella (620 cal) 11.95
- Banana & golden syrup (580 cal) 12.95
- Strawberry, banana & golden syrup (630 cal) 13.95
- Nutella, strawberry, banana & golden syrup (725 cal) 14.95
- Pistachio paste, strawberry & roasted pistachio (710 cal) 15.95







CROISSANT With jam and butter 3.45 ALMOND CROISSANT 3.95 **CHOCOLATE CROISSANT 3.95 CHOCOLATE & ALMOND CROISSANT 3.95** PAIN AU RAISIN 3.95 APRICOT DANISH 3.95 CINNAMON BUN 3.95 MUFFIN Chocolate, berries or caramel 3.95

PALMIERS 3.95 FRANGIPANE Cherry or apple almond & cinnamon 5.95 NEW YORK ROLL Pistachio, hazelnut or chocolate 5.95



Gluten-Free Cake

CARROT CAKE 5.95 (#) Carrot sponge with vanilla cream

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#### Hot Drinks

ESPRESSO (9/4 cal)	Double 3.75	Single	2.95
ESPRESSO MACCHIATO	(12 cal)		3.25
CAPPUCCINO (180/150 cal)	Large 4.45	Medium	3.95
FLAT WHITE (180/150 cal)	Large 4.45	Medium	3.95
AMERICANO (15 cal)			3.75
LATTE (155 cal)			3.95
MOCHA (286 cal)			4.25
HOT CHOCOLATE (300 cal)		4.45	
CONCERTO HOT CHOCOLATE (350 cal) 4. With whipping cream			4.65
SPANISH LATTE (395 cal)			4.95
MAPLE HAZELLATTE (345)	cal)		4.95
PUMPKINSPICEHOTCHOCOLATE (398 cal)		4.95	
PINK HOT CHOCOLATE	(385 cal)		5.95



**BAILEYS HOT CHOCOLATE** 

#### GINGERBREAD HOT CHOCOLATE 5.95

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

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

Chamomile Blossoms | Jasmin Green Tea | 3.75 : Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea







3.25

7.95



#### CONCERTO WINTER TEA (2 cal) 3.95

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

# Liqueur Coffee With a choice of

WHISKY | BAILEYS | TIA MARIA 6.95

## Alternative Lattes Add honey or sugar as preferred

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

AUTHENTIC MASALA CHAI LATTE (190 cal) 5.50 With Honey

ORGANIC MATCHA LATTE (135 cal) 5.95 Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE (135 cal) 5.95 Tumeric-Vanilla-Coconut

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

**BLUE BUTTERFLY LATTE** (196 cal) 5.95 Latte with butterfly pea flower tea & honey

ROSE LATTE (185 cal) 5.95 Rose syrup, milk & coffee



#### PUMPKIN SPICE **LATTE** (254 cal) 4.95

Pumpkin spice syrup & cinnamon





#### Cold Drinks

STILL WATER Small 3.25 Large 4.65 SPARKLING WATER Small 3.35 Large 4.75 TONIC WATER (34 cal) / SODA WATER 2.95 COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal) 3.95 3 95 SPRITE (3 cal) SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal)) 4.45 ROSE LEMONADE (Franklin) (90 cal) 4.45

#### Frappuccino

ICED CAFFE LATTE (130 cal) 4.75 ICED CAFFE MOCHA (350 cal) 4.95 5.95 ICED STRAWBERRY MATCHA (210 cal) ICED BLUE MATCHA (190 cal) 5.95 5.95 ICED SPANISH LATTE (245 cal)

Add syrup:

Vanilla, caramel, hazelnut & coconut +0.50p



ORANGE & PASSION FRUIT(210 cal) 4.95 BEETROOT & GINGER (129 cal) 4.95 CRANBERRY (137 cal) 3.95

APPLE (112.5 cal) 4.95

ORANGE (105 cal)

#### **Amoothies**

SUPER GREEN (228 cal) 5.95 Kale, banana, pineapple, ginger & lime PASSION STORM (252 cal) 5.95 Mango, pineapple & passion fruit

SUPER BERRY (172 cal) 5.95 Strawberry, banana, cherry, blueberry, lime & acai berry

MANGO & DRAGON FRUIT (224 cal) 5.95 Mango, dragonfruit, pineapple, papaya & lime juice

## Homemade Lemonade

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

FLAVOURED LEMONADE 5.95 Strawberry, raspberry, mulberry, passion fruit or pink grapefruit

#### Homemade Oced Tea

5.45 LEMONICED TEA (o cal) Fresh lemon juice & homemade iced tea STRAWBERRY ICED TEA (155 cal)

Strawberry puree & homemade iced tea

PEACH ICED TEA (149 cal) 5.45 Peach puree & homemade iced tea PASSION FRUIT ICED TEA (149 cal)

