

BREAKFAST MENU

BREAKFAST

Coconut yoghurt, mixed berries compote, low gluten granola (ve)	8
Seasonal fruit salad (ve)	7
Smoked salmon, scrambled or poached eggs	12
Hot honey lemon avocado toast (v) Sticky halloumi fried with honey and chilli with superfood avocado toast, mixed with spring onion, basil, chilli and diced tomato served with an oozy egg	13
Fluffy ricotta lemon pancake (v) The fluffiest softest pancakes with a hint of lemon zest, paired with a simple but healthy chia seed blueberry compote and honey. Served with maple syrup and a dollop of coconut yoghurt	11

VIENNOISERIES

Almond croissant (v)	7
Mixed berry Danish, Apple crumble Danish (v)	6
Pain au chocolat, Pain au raisins (v)	5.5
Sundried tomatoes, feta and olives Muffin (v)	3.5
White chocolate and raspberry Muffin (v)	3.5
Butter croissant (v)	5

CAKES AND BISCUITS

Cookies, oat, white chocolate, cranberry (v)	3
Carrot cake (v)	5
Chocolate marble cake (v)	5
Biscotti, pistachio (v)	3



Scan for Allergens & Nutritional Information

Should you have any food allergies or special dietary requirements please inform your waiter. (v) suitable for vegetarians, (ve) suitable for vegans. Please note that allergens are used on our premises. Adults need around 2000kcal a day. A discretionary service charge of 13.5% will be added to your bill. All prices inclusive of V.A.T.

HARVEY NICHOLS LOOSE TEAS

English Breakfast, Assam, Afternoon	5
Darjeeling, Lapsang Souchong	5
Earl Grey, Jasmine Pearls, Rose Pouchong	5
Hongquin, Asagiri	5
Fresh Ginger and Lemon, Fresh Mint	5

COFFEES

Espresso, Macchiato	4
Cappuccino, Caffè Latte	5
Matcha Latte	7
Flat White, Americano	5
Hot Chocolate, Mocha	5
Iced Coffee, Iced Latte	5
Alternative Milk - Coconut Oat Soya	0.5

SMOOTHIES

Green Machine, banana, spinach, apple juice	8
Majestic, fresh apple juice, fresh carrot, ginger	8
The Recovery, mixed berries, banana, apple juice	8

COLD JUICES

Cranberry, Pineapple, Pink grapefruit	4
Tomato, Lychee	5
Fresh orange, Fresh apple	5
Ginger shot	2