## MOTHER'S DAY BREAKFAST MENU

Adults 24.95 | Young Diner's 12.95

## Enjoy a hot drink, a juice and one of our cooked breakfasts

Add some sparkle to the occasion and enjoy a glass of prosecco with breakfast for just £8.5

## Sweet Treats

Buttermilk pancake stack, Greek yoghurt, fruit compote, maple syrup Buttermilk pancake stack, smoked English belly bacon, maple syrup Crispy buttermilk chicken waffle, crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup Signature Breakfasts Smashed avocado, toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds ve \*gf add poached Clarence Court rich yolk eggs Full English breakfast, free range sausages, smoked English belly bacon, Clonakilty black pudding, potato and onion hash brown, Clarence Court rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough English garden breakfast, plant-based sausage, Clarence Court rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough ve Plant based breakfast, plant-based sausage, vegan bacon, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough Eggs The graceful green shells of Clarence Court's Seabright Sage eggs, delicate in colour, are a striking contrast to the golden Clarence Court birds lay at their own natural, slow speed, resulting in beautifully distinctive, richer eggs. Eggs florentine, wilted spinach, roasted portobello mushroom, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin Eggs benedict, honey roast ham, poached Clarence Court rich volk eggs, chervil hollandaise, toasted English muffin Eggs royale, smoked Scottish salmon, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin \*gf Smoked Scottish salmon, scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chive

> $v = vegetarian \ ve = vegan \ gf = gluten free$ \* $ve = can be adapted to vegan on request \ *gf = can be adapted to gluten free on request$

Breakfast Cocktails			
Kir royale, prosecco, cassis			12.5
Mimosa, prosecco, fresh orange			11.5
Bellini, prosecco, peach			11.5
Bloody Mary, Ketel One, house blend spiced tomato juice, celery, lemon, olive			11.5
Non-Alcoholic Cocktails			
Elderflower spritz, elderflower, apple, lemonade			8.5
Mojito, apple, lime, mint, soda			8.5
No-groni, Tanqueray 0%, Æcorn Aromatic & Bitter			8.5
From the Bar			
Glass of Pommery, Brut			12.5
Bottle of Pommery, Brut			72
Spicy Margarita, tequila blanco, lime, triple sec			1:
Espresso Martini, vodka, Kahlua, fresh espresso			1:
Daiquiri, golden rum, lime, sugar			1:
Passionfruit Martini, vodka, passionfruit, vanilla, prosecco			1:
Old Fashioned, whisky, sugar, bitters			12
Negroni, gin, vermouth, Campari			12
British Tea Blends		Artisan Coffee	
English breakfast	2.75	Single espresso	2.4
Earl grey	2.75	Double espresso, americano	2.9
Queen of green	2.65	Cappuccino, flat white, latte	3.2
Proper peppermint	2.65	Matcha latte	3.2
Chamomile	2.65	Liqueur coffee, Baileys, Amaretto or Johnnie Walker	5.

**Hot Chocolate** 

3.45

2.65

Fresh Mint