

28-50

WINE WORKSHOP & KITCHEN

Breakfast

From 8am Monday - Saturday
From 10am Sunday

Eggs

Eggs Benedict	11
<i>Honey roast ham</i>	
Eggs Royale	11
<i>Smoked salmon</i>	
Eggs Florentine (V)	10
<i>Spinach</i>	
2 Eggs on Toast	11
<i>With Bacon or smoked salmon</i>	
2 Eggs on Toast (V)	7.5
<i>Scrambled, poached, or fried</i>	
Smashed Avocado (V)	10
<i>Sourdough, 2 eggs, radish, artichoke crisps & pumpkin seeds</i>	
Shakshuka (V)	10
<i>Spiced tomato, pepper, onion & herb sauce Served with eggs & sourdough</i>	
Coconut Yoghurt (V)	7.5
<i>Granola & berries</i>	

Sides

Smoked Salmon	4
Bacon	3.5
Spinach (V)	2.5
Hash Browns (V)	2.5
Portobello Mushrooms (V)	2.5
Baked Beans (V)	2.5
Toast, Marmalade or Jam (V)	2.5

Pastries

All Butter Croissant (V)	3
Almond Croissant (V)	3
Pain au Chocolat (V)	3
Pain aux Raisins (V)	3

Soft

Still/ Sparkling Water 75cl	4
Fresh Orange or Apple Juice	3
Virgin Mary	4.25
<i>Tomato juice & mixed spices</i>	

Lavazza Coffee

Espresso	2.5	3.15
Macchiato	2.5	3.15
Americano		3.25
Cappuccino		3.25
Latte		3.25
Flat White		3.25
Hot Chocolate		3.25

Drury Tea

English Breakfast	3
Earl Grey	3
Camomile	3
Fresh Mint	3

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.