



Bellini 14.5

Mimosa 14.5

Bloody Mary 16

VIENNOISERIES

Served with seasonal preserves & freshly churned butter

Valrhona Pain au chocolat 4.50

Cinnamon roll 4.50

Sourdough croissant 4.50

LUXURY CHAMPAGNE BREAKFAST

4-courses £42/pp

Please choose one from each course

CHAMPAGNE

A glass of Montaudon Champagne or 2 x Glasses of Vigna Dogarina Prosecco

Fresh bread basket & butter

SMOOTHIE & JUICES

Pink Grapefruit | Orange | Ripe Tomato

Summery Berry Smoothie

*Strawberries, Blueberries, Banana, Coconut milk,
Lime*

Green Morning

*Kale, Spinach, Celery, Cucumber, Apple,
Lemon*

SWEET

American pancakes

*Fresh blueberries,
maple syrup*

Granola bowl

*Thick Greek yoghurt,
English strawberries*

Porridge

*Honey, dates,
fresh berries*

SAVOURY

Alec's Full English

*Thick cut cured bacon, Organic farmhouse
sausage, fried hen's eggs, grilled tomatoes,
grilled mushroom, Stornoway black pudding,
baked beans*

Kedgerree

*Scotch smoked haddock, lightly curried
arborio rice, poached eggs baby spinach,
garden peas*

Avocado on toast

*Sourdough poached hen's eggs with or
without smoked salmon*

Eggs Benedict

*Smoked salmon, roast ham or baby spinach
toasted English muffin, poached eggs,
hollandaise sauce*

EXTRAS £4.00 EACH

*Thick cut cured back bacon | Organic pork sausages | Stornoway black pudding | Grilled vine
tomatoes | Portobello mushrooms | Baked beans | Smoked salmon | Avocado*

*Discretionary 10% service charge will be added to your bill
Food allergies and intolerances – if you require further information please speak to a member of staff*