# AT THE CHESTERFIELD MAYFAIR

## **BREAKFAST MENU**

### CONTINENTAL SELECTION

<b>TOAST</b> White, wholemeal, granary, sourdough, Cape seed loaf	3	<b>ORGANIC PORRIDGE OATS</b> Made with milk, water, or coconut milk	7			
<b>GRANOLA</b> Natural yoghurt, seasonal berries	8	<b>FRUIT PLATE</b> Seasonal British fresh fruit	7			
BAKERY 3 Plain croissant, pain au chocolat, pain au raisin	EACH	<b>YOGHURT</b> Natural yoghurt, coconut yoghurt, fruit yoghurt	8			
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<b>ARTISAN BREAKFAST</b> Honey roasted ham, Bresaola, Parma ham, Isle of Mull (	Cheddar, E	Baron Bigod, croissant, selection of bread	14			
OAK SMOKED SCOTTISH SALMON Wholemeal toast, capers, lemon			10			
<b>FRENCH TOAST</b> Brioche bread, banana, berries, maple syrup	14	EGGS BENEDICT (SINGLE/DOUBLE) Wiltshire cured ham, hollandaise sauce	7.50/13			
BUTTERMILK PANCAKES Mixed berry compote or crispy streaky bacon	12	EGGS ROYALE (SINGLE/DOUBLE) Oak smoked Scottish salmon, hollandaise sauce	8/15			
and maple syrup <b>CRUSHED AVOCADO</b> On Cape seed loaf with a poached hen's egg, sundried tomato	12	EGGS FLORENTINE (SINGLE/DOUBLE) Buttered spinach, hollandaise sauce	7.50/13			
		<b>TWO HERITAGE EGGS ON TOAST</b> Choice of scrambled, poached, boiled or fried	10			
<b>OAK SMOKED SCOTTISH SALMON</b> Scrambled egg, toasted English muffin	16	<b>OMELETTE</b> Ham and Cheddar cheese, spinach and goat's chees or smoked salmon and chives	<b>14</b> 5e,			
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#### FULL ENGLISH

Two free-range heritage eggs cooked your way, Butlers Bangers sausage, Jimmy Butler's short back and smoked streaky bacon, Laverstoke Park Farm black pudding, homemade hash brown, Portobello mushrooms, roasted Isle of Wight tomato, baked beans

19

12

#### VEGAN BREAKFAST

Vegan sausage, hashbrown, Portobello mushroom, spinach, avocado, sundried tomato, baked beans

SIDES		
5	VEGAN SAUSAGE	5
5	BAKED BEANS	5
5	AVOCADO	5
	5 5	<ul><li>5 VEGAN SAUSAGE</li><li>5 BAKED BEANS</li></ul>

#### **BEVERAGES**

COFFEE 7 EACH Espresso	TEA 7 EACH English Breakfast	JUICES 6 EACH Freshly Squeezed Orange	COCKTAILS (PER GLASS) Bloody Mary - 17
Macchiato	Earl Grey	Pink Grapefruit	Mimosa - 19.50
Caffé Latte	Chamomile	Pressed Cox's Apple	Lanson Black Label - 22
Americano	Peppermint	Organic Beetroot	Bolla Prosecco - 16.50
Flat White	Green Tea	Carrot, Ginger, Turmeric, Orange	
Cappuccino	Darjeeling	Green Goddess Superfood	

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.