

BUTLER'S BREAKFAST

Continental Breakfast £22

English Breakfast & Butler's Specials £25

Traditional Full English Breakfast

Free range eggs
(fried, poached, scrambled or boiled)
Cumberland sausage
Smoked dry aged back bacon
Black pudding
Homemade hash potato
Portobello mushroom
Roasted plum tomato

Continental Breakfast (Buffet)

Artisan Meat, Fish and Cheese

English black treacle glazed ham, oak smoked
Scottish salmon, Norfolk pork fennel salami,
Tête de Moine Swiss cheese, Leicestershire red,
apple & raisin chutney

Freshly Baked

Croissants, pain au chocolate, pain aux raisins,
blueberry muffins, Cape seed loaf,
baked bread rolls

Healthy Options

Greek and flavoured yoghurt, fresh fruit salad,
seasonal fruit compôte, stewed prunes, granola
pots, crushed avocado and sun-dried tomato on
Cape seed loaf

Cereals, Seeds and Super foods

Corn flakes, wholegrain cereal, granola, muesli,
dried fruit, goji berries, chia and other seeds,
hard boiled hen's eggs

Butler's Breakfast Specials

Eggs Benedict / Royale / Florentine

Toasted English muffin, hollandaise sauce

Bubble & Squeak

English chorizo, poached hen egg,
hollandaise sauce

Buttermilk Pancakes

Mixed berry compôte

Oak Smoked Scottish Salmon

Scrambled egg and toasted bagel

Porridge Oats

Made with milk, water, or coconut water

Soft Boiled Eggs with Soldiers

Omelette

Free range egg or egg white,
ham and Cheddar cheese,
or spinach and goats' cheese,
or smoked salmon and chives

Omelette Arnold Bennett

Glazed haddock omelette, thermidor sauce

Crushed Avocado

On sourdough, with or without poached hen egg

Vegan Breakfast

Beetroot quinoa hash brown
Portobello mushroom
Roasted plum tomato
Baked beans

We kindly request that you are respectful of other guests when using your mobile phone
and do not make conference calls or use Skype in the public areas.

All our prices are inclusive of VAT at current standard rate and an optional 12.5% service charge will be added to your bill.
We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. 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.

BUTLER'S RESTAURANT

Breakfast Beverages

Coffee

Illy Filter Coffee
Decaffeinated Coffee
Espresso
Double Espresso
Americano
Cappuccino (milk)
Café Latte (milk)
Hot Chocolate

Milk

Soya, Almond, Coconut, Oat, Skimmed,
Full Cream

Pressed Drinks & Juices

Freshly squeezed orange juice
Bitter pink grapefruit juice
Pressed Cox's apple juice
Organic beetroot juice
Fresh berry smoothie
Green Goddess superfood juice

Tea

English Breakfast

The classic, offering a smooth yet reviving flavour and a distinctive aroma of caramel and fresh toasted leaves

Earl Grey

A delicate tea with a delicious twist of citrusy bergamot.

Peppermint

Harvested during the warmest months which makes this infusion taste so minty and invigorating.

Chamomile

This mellow and soothing drink is made from the finest chamomile pollen heads and is a naturally caffeine free infusion

Green Tea

Gentle sencha steaming and pan firing creates this refreshing, earthy blend which retains its natural, distinctive flavour

Alcoholic

Bloody Mary			16
Buck's Fizz / Mimosa			15
Glass of Lanson Champagne	125ml	12,5%	16
Glass of Malvolti Prosecco	125ml	12,5%	12
Bottle of Lanson Champagne	750ml	12,5%	70
Bottle of Malvolti Prosecco	750ml	12,5%	50

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