

Breakfast Menu

Served daily 8:00am–11:30am

BREAKFAST

Waterleaf English Breakfast

Back bacon, butcher's farmhouse sausage, roasted tomato, flat mushroom, baked beans, bubble and squeak, eggs your way and a toasted bloomer with butter.

Allergens: wheat (gluten), mustard, eggs, milk  option available

Waterleaf Vegan Breakfast

2 vegan sausages, roasted tomato, sautéed spinach, smashed avocado, flat mushroom, baked beans, bubble & squeak and a toasted bloomer with dairy-free butter.

Vegetarian? Swap a sausage for an egg, made your way.

Allergens: wheat (gluten), celery, egg (if added)  option available

Smashed Avocado on Toasted Brioche

With sautéed spinach, cherry tomatoes and poached eggs.

Add chargrilled king oyster mushrooms

Add 2 back bacon rashers

Add smoked salmon

Allergens: wheat (gluten); milk(butter); egg; fish (if added)

 option available.  option available.

Smoked Salmon Scramble Egg Croissant

Scottish smoked salmon; scrambled eggs; croissant.

Allergens: wheat (gluten); milk; egg; fish  option available

Breakfast Tacos. Choose between:

Corn tacos with avocado, tomato salsa, coriander, pomegranate, spinach, lime and chilli oil.  

Corn tacos with chorizo, tomato, melted cheese, quail eggs, a bacon crumb and pea shoots. 

Allergens: milk, egg

Tomato & Butter Bean Ragu

Ragu of tomato, butter beans and spinach with griddled king oyster mushrooms and toasted Ciabatta.

Add two poached eggs

Allergens: wheat (gluten), eggs (if added)  option available

Topped Crumpets. Choose between:

Nutella chocolate spread, banana, raspberry, toasted hazelnuts, honey and greek yogurt. 

Allergens: wheat (gluten); milk; egg; nuts

Grilled back bacon, poached egg, charred king oyster mushroom, watercress, chive butter.

Allergens: wheat (gluten), egg, milk

Tropical Fruit Salad

Mango puree, kiwi, banana, pineapple, passion fruit, coconut and berries.

English Fruit & Nut Granola

Granola, hazelnut, maple syrup, summer berries, yogurt and blackberry compote.

Allergens: nuts; milk

LIGHT OPTIONS

Bacon Ciabatta

Three rashers of back bacon in a freshly baked ciabatta with your choice of ketchup or brown sauce.

Allergens: wheat (gluten), milk  option available

Sausage Ciabatta

2 butcher's farmhouse sausages in a freshly baked ciabatta with ketchup or brown sauce.

Allergens: wheat (gluten), milk, mustard  option available

Eggs on Toast

Your choice of fried, poached or scrambled eggs on white or brown toast.

Allergens: wheat (gluten), milk, eggs  option available

Eggs & Bacon on Toast

Your choice of fried, poached or scrambled eggs with bacon on white or brown toast.

Allergens: wheat (gluten), milk, eggs  option available

THE PASTRY CABINET

Freshly baked croissant with preserves

Freshly baked pain au chocolat

Toasted bloomer with butter and preserves

Toasted teacake with butter

Toasted crumpets with butter

Toasted English muffin with preserves

Allergens: wheat (gluten), rye (gluten), milk, egg, nuts depending on choice

TEA & COFFEE

Filter Coffee

Espresso

Americano

Latte

Cappuccino

Flat White

Mocha

Hot Chocolate

Luxury Hot Chocolate

Iced Latte

Chai Latte

Frappé

Matcha

Dirty Matcha

Pot of Tea for One:

English Breakfast, Earl Grey, Decaf, Assam, Darjeeling, Green, Rooibos, Peppermint, Mixed Berry, Lemon and Ginger, Camomile, Chai

Milk available:

Semi-skimmed, skimmed, coconut, gluten-free oat, almond, soya

Syrups available subject to seasonality



Vegetarian



Vegan



Gluten free

DIETARY REQUIREMENTS MUST BE NOTED AT THE TIME OF BOOKING. WE MAY NOT BE ABLE TO ACCOMMODATE AT SHORT NOTICE.

While we endeavour to create foods to suit most dietary requirements and we monitor our processes diligently, please be aware that the kitchen is a mixed-ingredient environment containing allergens.

Adults need around 2000 calories per day to maintain a healthy weight. Please enjoy all your food in moderation.