

BREAKFAST

£65 per person

SUSHISAMBA®

SEASONAL FRUITS

FRESHLY BAKED PASTRIES

GREEK YOGHURT

served with granola, honey, fresh berries

selection of four dishes

SMOKED SALMON

sour cream, capers

EGGS ROYALE

miso hollandaise

EGGS BENEDICT

miso hollandaise

SCRAMBLED EGGS

criolla dressing

MISO PANCAKES

crispy bacon, agave

SPICED AVOCADO ON TOAST

SMOKED SAUSAGE ANTICUCHOS

aji panca



EXTRACT PROJECT PERU FILTER COFFEE

CANTON TEA

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

GLUTEN CONSCIOUS BREAKFAST

£65 per person

SEASONAL FRUITS

GREEK YOGHURT

served with gluten-free granola, honey, fresh berries



SMOKED SALMON

sour cream, capers

SCRAMBLED EGGS

criolla dressing

SPICED AVOCADO ON GLUTEN-FREE TOAST

SMOKED SAUSAGE ANTICUCHOS

aji panca



EXTRACT PROJECT PERU FILTER COFFEE

CANTON TEA

VEGAN BREAKFAST

£45 per person

SEASONAL FRUITS

COCONUT YOGHURT

served with granola, agave, fresh berries



PANCAKES

glazed banana



SPICED AVOCADO ON TOAST



EXTRACT PROJECT PERU FILTER COFFEE

CANTON TEA