

## CONTINENTAL BUFFET

pastries, granola, banana bread, seasonal fruits, yoghurt, honey, jams, tomato, cucumber, olives, breads, butter & barista made coffee or tea.

- | 8

PASTRIES- 4 EACH<sup>∨</sup> croissant , pain au chocolat , cinnamon bun

SPICED GRANOLA<sup>V</sup> – I 2 nut, seed & dried fruit granola, vanilla yoghurt, fruit compote VEGAN OPTION AVALIABLE

> BRIOCHE FRENCH TOAST<sup>V</sup> – 16 berries, clotted cream, maple syrup

SEASONAL FRUITS<sup>VG</sup> – I 2 orange blossom syrup  $\mathsf{EGGS}^{\vee} - \mathsf{I2}$  scrambled, poached or fried served with sourdough or simit

AVOCADO TOAST<sup>V</sup> – 1 4 poached eggs, green chilli & coriander salsa vegan option avaliable

 $MENEMEN^{v} - 1.4$  scrambled eggs with peppers & tomatoes

SMOKED SALMON – 18 on sourdough, with scrambled eggs

## SIDES

smoked streaky bacon, cumberland sausages, portobello mushroom, crushed avocado - 5  $\,$  smoked salmon - 7  $\,$ 

TEA Turkish Tea English Breakfast, Earl Grey, Green Whole Leaf Jasmine Silver Tip Chamomile	3.5 4 5 4	FRESH JUICE - 6.5 Orange Pink Grapefruit Apple Pineapple	
		FIZZ & COCKTAILS	
COFFEE			
Turkish Coffee	3.5	NV Veuve Clicquot Yellow Label Brut, France	20
Espresso	3/3.5	Casa Caneval Prosecco Extra Dry	10
Flat White	4	Roebuck English Sparkling Wine, Sussex	15
Latte	4	Mimosa	12
Cappuccino	4	Bloody Mary	12
Americano	3.5	Virgin Mary	8
Mocha	4.2		