

HIGH ROAD BRASSERIE

BREAKFAST

- Croissant / Pain au chocolate (*v*) 2.5
Burford Brown eggs any style, toast (*v*) 6.5
Omelette, fine herbs, toast (*v*) 8
French toast, chantilly cream, berries (*v*) 7
Buttermilk pancakes, maple syrup, blueberries (*v*) or bacon 8
Smoked haddock hash, fried double yolker 8
Smoked salmon, scrambled Burford Brown eggs, toast 9
Half/ Full English 9/13
Avocado, poached eggs, sourdough (*v*) 10
Eggs Florentine (*v*) / Benedict / Royale 11 / 12/ 13
Steak, egg, spinach 14

SIDES

ALL 3.5

- Grilled tomatoes (*pb*) | Mushrooms (*pb*)
Baked beans (*pb*) | Steamed spinach (*pb*)
Hash browns | Avocado mix

ALL 4.5

- Bacon | Sausages | Smoked salmon

BREAKFAST BOWLS

ALL 7

- Acai, cashew butter, banana (*pb*)
House granola, natural yoghurt, mixed berries (*v*)
Coconut yoghurt, poached pineapple (*pb*)
Almond milk porridge, apple & blackberry compote (*pb*)
Winter fruit bowl (*pb*)
Grain bowl, poached egg, kale (*v*)

FRESH JUICES

ALL 3.5

- Orange | Grapefruit | Apple | Pineapple | Carrot

MORNING SHOT

ALL 2.5

- Kale & spirulina | Beetroot & ginger

v - vegetarian pb - plant based

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.

Please let us know if you have any allergies or any dietary requirements, our dishes are made here and may contain trace ingredients.

HIGH ROAD BRASSERIE

COFFEE ALL 3.5

Espresso | Macchiato | Cappuccino

Flat white | Cafe latte | Americano

Hot chocolate | Mocha

Matcha latte | Turmeric latte

TEA ALL 3.5

English | Earl grey | Lapsang

Fresh mint | Darjeeling | Camomile

Rooibos | Green | Peppermint

SMOOTHIES ALL 6.5

Berry & Charcoal

blackberries, raspberries, cherries, goji berries, banana, beetroot, activated charcoal, vegan protein, coconut

Mango & Turmeric

mango, pineapple, avocado, turmeric, ginger, dates, black pepper, vegan protein, coconut

Coffee & Banana

espresso, cacao nibs, hemp seeds, tahini, banana, maca, courgette, dates, vegan protein, almond

Apple & Oats

gluten free oats, apples, banana, courgette, lemon, cinnamon, chia seeds, vegan protein, almond

Greens & Avocado

kale, avocado, kiwi, banana, spirulina, mint, lime, dates, vegan protein, coconut water, ginger

HOUSE PRESS ALL 4.5

Hard Red

Tomato, carrot, cucumber, celery, red pepper, lemon, beetroot apple cider vinegar, cayenne & black pepper, sea salt

Red

Pineapple, carrot, apple, ginger, beetroot, orange, lemon

Hard Green

Broccoli, cucumber, celery, spinach, parsley, ginger, lemon

Citrus

Grapefruit, orange, lemon, turmeric, cayenne pepper

Ginger

Ginger, green apple, lemon

Green

Kale, apple, cucumber, celery, pineapple, spinach, parsley, ginger, lemon

BOTANICALS ALL 4.5

Glow

Pomegranate, red grapes, guava, ginger, lime, rose, collagen

Energy

Orange, mango, passionfruit, ginger, lime, cacao, maca

Recovery

Moringa, ginger, kiwi, lemongrass, pineapple, cucumber, lime

SHAKE ALL 5

Almond+

Almond, cacao nibs, almond butter, banana, vegan protein, maca, vanilla, dates, himalayan salt

Mocha+

Cold brew coffee, raw cacao, cashew, mct, reishi, vanilla, dates, Himalayan salt

Matcha+

Matcha tea, pistachio, cashew, vanilla, coconut oil, dates, Himalayan salt

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