

HIGH ROAD BRASSERIE

BREAKFAST

Croissant | Pain au chocolate *(v)* 2.5

French toast, Chantilly cream, berries *(v)* 7

Buttermilk pancakes, maple syrup, plain *(v)* | blueberries *(v)* | bacon 7/8/9

EGGS

Burford Brown eggs any style, toast *(v)* 7

Sausage bap, avocado, fried egg, High Road hot sauce 7

Smoked salmon bap, cream cheese, fried egg, chives 8

Baked Burford Brown eggs 10

Roast tomato, feta, chilli *(v)* | Chorizo, spinach, crispy shallots

Half/ Full English, eggs, sausage, bacon, baked beans, black pudding, mushrooms, tomato 10/14

Avocado, poached eggs, sourdough *(v)* 11

Smoked kippers, poached eggs, horseradish, rye 11

Veggie breakfast, eggs, feta, avocado, baked beans, crispy potatoes, tomato, kale & mushrooms *(v)* 11

Eggs Florentine *(v)* | Benedict | Royale 11/12/13

SIDES

ALL 3

Grilled tomatoes *(pb)* | Mushrooms *(pb)*

Baked beans *(pb)* | Hash browns *(pb)*

ALL 4

Bacon | Sausages | Black pudding

Steamed spinach *(pb)*

ALL 5

Smoked salmon | Avocado mix *(pb)*

BREAKFAST BOWLS

ALL 7

Granola, Greek yoghurt, berries *(v)*

Coconut yoghurt, cardamom, poached pear *(pb)*

Porridge, blackberry compote *(v)*

Bircher muesli, blueberries *(v)*

Seasonal fruit bowl *(pb)*

FRESH JUICES

ALL 4

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 7

Berry & Acai

*Blackberries, raspberries, acai,
cherries, goji berries, banana,
beetroot, coconut*

Mango & Tumeric

*Mango, avocado, pineapple,
tumeric, ginger, black pepper, dates,
coconut*

Greens & Avocado

*Kale, avocado, kiwi, banana,
spirulina, mint, lime, dates, coconut
water, ginger*

HOUSE PRESS ALL 5

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 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 5.5

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*

All smoothies are available with vegan protein upon request
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.