HIGH ROAD BRASSERIE

BREAKFAST

Croissant / Pain au chocolate (v) 2.5 Burford Brown eggs any style, toast (v) 6.5 French toast, chantilly cream, berries (v) 7 Omelette, fine herbs, toast (v) 8 Buttermilk pancakes, maple syrup. blueberries (v) or bacon 8 Smoked haddock hash, fried double yolker 8 Smoked salmon, scrambled Burford Brown eggs 9 Avocado, poached eggs, sourdough (v) 10

Half/ Full English, eggs, sausage, bacon, baked beans, black pudding, mushrooms, tomato 10/14 Veggie breakfast, eggs, feta, avocado, baked beans, crispy potatoes, tomato, kale & mushrooms (v) 11 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

ALL 4.5

Bacon | Sausages | Smoked salmon Avocado mix *(pb)* | Black pudding

BREAKFAST BOWLS ALL 7

House granola, natural yoghurt, mixed berries (v) Coconut yoghurt, poached pineapple (pb) Almond milk porridge, apple & blackberry compote (pb) Bircher muesli, toasted almonds, blueberries (v) Seasonal 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, coconut

Mango & Tumeric

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

Coffee & Banana

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

Cacao & Hazelnut

cacao, avocado, hazelnuts, baobab, gluten free oats, banana, dates, almond

Greens & Avocado

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

HOUSE PRESS All 4.5

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 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

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.

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