

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

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 & cinnamon (*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*

Dragon Fruit & Peach

*Pineapple, raspberries, dragon fruit,
peach, avocado, dates, lime, 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
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