

# HIGH ROAD BRASSERIE

## BREAKFAST

- Croissant | Pain au chocolat (*v*) 2.5  
Burford Brown eggs any style, toast (*v*) 7  
French toast, Chantilly cream, berries (*v*) 7  
Sausage bap, avocado, fried egg, High Road hot sauce 7  
Smoked salmon bap, cream cheese, fried egg, chives 7  
Buttermilk pancakes, maple syrup, plain (*v*) | blueberries (*v*) | bacon 7/8/9  
Omelette, fine herbs, toast (*v*) 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)  
Hash browns

ALL 4.75

- Bacon | Sausages | Smoked salmon  
Avocado mix (pb) | Black pudding  
Steamed spinach (pb)

## BREAKFAST BOWLS

ALL 7

- House granola, natural yoghurt, mixed berries (*v*)  
Coconut yoghurt, cardamom, poached peach (pb)  
Almond milk porridge, strawberry 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*

### 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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