

# 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*

### Coffee & Banana

*Espresso, cacao nibs, hemp seeds,  
banana, maca, dates, oats*

### Cacao & Ginger

*Cacao, avocado, ginger, baobab,  
banana, dates, oats*

## 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

### Energy

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

### Recovery

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

## COCKTAILS ALL 11.5

### Bloody Mary

*Konik's Tail, tomato juice, Worcester sauce, tabasco, lemon*

### Mimosa

*Prosecco, orange juice*

### Breakfast martini

*Bombay Sapphire, Cointreau, orange marmalade, lemon*

All smoothies are available with vegan protein upon request  
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