

116

AT THE ATHENAEUM

TEA, COFFEE & JUICE

Cold Drinks

Daily Smoothie ^(V) £6.00 🌱

Juice £5.00

Orange, Grapefruit, Apple, Cranberry, Tomato

Still/Sparkling Water (750ml) £5.50

Hot Drinks

Coffee

Espresso/ Macchiato £4.00

Double Espresso/Macchiato £4.50

Cappuccino/Latte £4.50

Hot Chocolate £5.00

Selection of Artisan Teas £4.50

English Breakfast / Darjeeling / Earl Grey / Green /
Camomile Flower / Lemon Verbena / Moroccan Mint

*The following plant milk options are available upon request; Soy, Almond,
Coconut, Oat*

LIGHTER DISHES

Mixed Fruit Salad ^(V) ^(VG) £8

Mixed Fruit or Natural Yoghurt ^(V) £3.50 🌱

Add Granola £3

Add Berries £3

Individual Selection of Pastries £6

White or Multi-grain Toast £4

Cereals ^(V) £4.50

Muesli, Granola, Rice Krispies, Cornflakes, All-Bran, Coco-Pops

Ham & Cheese Plate £10

Porridge ^(V) £6

Your choice of milk:

Semi-Skimmed or Gluten-Free Oat ^(VG)

Your choice of topping:

Banana, Fresh Berries, Maple Syrup

COOKED BREAKFAST

Full English Breakfast £18.50

Burford Brown Eggs, Sausages, Dry-Cured Bacon, Mushroom,
Tomato, Baked Beans, Hash Brown & Black Pudding, Toast

Full Vegetarian Breakfast ^(V) £18.50

Burford Brown Eggs, Vegan Sausage, Grilled Mushroom, Tomato,
Spinach, Baked Beans, Hash Brown, Toast

Full Vegan Breakfast ^(VG) £18.50 🌱

Scrambled Harissa Tofu, Vegan Sausage, Grilled Mushroom, Tomato,
Spinach, Baked Beans, Hash Brown, Toast

Omelette £16

With toast and your choice of filling:

Mushrooms / Tomatoes / Ham / Cheese / Fine Herbs

Avocado & Poached Eggs ^(V) £13

Crushed Avocado, Harissa Toast

Smoked Salmon £16

Scrambled Burford Brown Eggs, Toast

Eggs Benedict £15

Poached Eggs, Ham, Hollandaise

Two Eggs ^(V) £5.50

Cooked as you wish! Served with toast

Pancakes ^(V) £8

Maple Syrup

Add Banana £2

Add Fresh Berries £3

SIDES

Bacon / Black Pudding / Pork Sausage / Vegan Sausage /

Hash Brown / Grilled Tomatoes / Baked Beans / Sauteed Spinach /

Mushrooms / Avocado

All sides £4.50

BREAKFAST INCLUDED?

Your breakfast includes two lighter dishes, one cooked breakfast, a juice or smoothie
and of course, your choice of hot drink.



Please use the QR code to access all allergen information.

Executive Chef Ian Howard / Restaurant Manager Paul Barnett

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT



Sustainable, Low Carbon Choice, (V) Vegetarian, (VG) Vegan