

+

GRAINS, NUTS, SEEDS

£6.00 each

Homemade granola

Nuts & seeds, choice of Greek, goat or soya yoghurt, fresh fruit

Bircher muesli

Homemade puffed rice, grains, seeds

Chia pudding

Hazelnut milk, mango, goji berries, roasted hazelnut

EGGS

Free range **Burford Brown**

Two - poached, scrambled or fried, toasted sourdough **£5.00**

MUFFIN

Poached eggs, English muffin, hollandaise sauce

Florentine **£7.00**

Benedict **£8.50**

Royal **£9.50**

SAVOURY

Wardour's breakfast £9.50

Toulouse sausage, home made harissa beans & datterini casserole

Croque Monsieur £8.00

Ham or field mushrooms, sourdough

Avocado £8.50

Rocket, feta, poached egg, espelette, coriander, sourdough

Shashuka £9.00

Spiced tomatoes, onion, piquillo pepper, chilli fondue

Chorizo el ranchero £9.50

Tomato casserole, kidney beans, crème fraîche, guacamole

Add on for £3.00

Toulouse sausage, bacon, mushrooms, harissa beans, crushed avocado or an egg

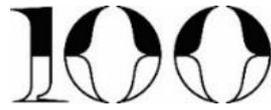
SWEETS

Fruit compote, vanilla cream, maple syrup

American pancake £6.00

Brioche £6.00

Waffle £6.50



WARDOURST
BAR & LOUNGE

SMOOTHIES

£5.50 each

Riding hood

Wild cherries & berries, pomegranate molasses, coconut

Black & blue

Blueberries & blackberries, agave, rose bud, candied seeds

Hale to kale the green machine

Kale, avocado, lime, mint, granny-smith, almond milk, agave

Caffeine hit

Banana, dates, almond milk, raw coco, almonds & coffee

DETOX JUICES

£5.50 each

Garden shed

Carrot, orange, turmeric root, elderflower & ginger

Appley fresh

Granny smith, cucumber, celery, spinach, mint

Reboot

Beetroot, pomegranate, watermelon, strawberry

TEA

£2.50 each

Camomile

English breakfast

Earl Grey

Darjeeling

Pure Green

Rooibos and Vanilla

White Jasmine

COFFEE

£2.50 each

Latte

Flat White

Cappuccino

Double Espresso

Mocha

Americano

HOT CHOCOLATE

£4.50

Valrhona

sea salt white chocolate

ICED TEA

£4.50 each

Peach

Lemon

Vanilla

COCKTAILS

£9.50 each

Sparkling rose and raspberry Bellini

Raspberry sorbet, rose petal and bubbles

100 Snapper

Tanqueray Gin, Pedro Ximénez sherry, basil, wasabi, soy sauce, chilli bitter, lemon juice and tomato juice

Breakfast Old Fashioned

Bourbon fat washed with bacon, maple syrup and bitters