



BREAKFAST

SERVED UNTIL 11:30

CLASSICS

PLATFORM 93/4 BREAKFAST Bacon, Cumberland sausage, field mushroom, roast tomato, hash brown, baked beans, A fried egg & toast <i>853kcal</i> [gf*]	12.00
VEGAN PLATFORM 93/4 BREAKFAST Vegan bacon, scrambled tofu, spinach, vegan sausage, roast tomato, field mushroom, hash brown, baked beans & toast <i>283kcal</i> [vg][gf*]	12.00

PANCAKE STACKS

BUTTERBEER PANCAKES [v] <i>743kcal</i>	9.95
BACON & MAPLE <i>731kcal</i>	9.95
BLUEBERRY, STRAWBERRY & CREAM [v] <i>626kcal</i>	9.45
BLUEBERRY, STRAWBERRY & YOGHURT [v] <i>609kcal</i>	9.45
BLUEBERRY, STRAWBERRY & VEGAN CREAM [vg] <i>643kcal</i>	9.45

LIGHT BITES

SOURDOUGH TOAST WITH JAM & BUTTER <i>447kcal</i>	4.75
CRUMPETS WITH MARMITE [vg] <i>316kcal</i>	4.95
CRUMPETS WITH JAM [vg] <i>372kcal</i>	4.95
COCONUT YOGHURT GRANOLA [vg][gf][n] <i>394kcal</i> with mango puree	6.95

TOASTED MUFFINS

LOADED BREAKFAST MUFFIN Toasted English Breakfast muffin filled with a sausage patty, streaky bacon, potato rosti, smoked cheese & a fried egg <i>1105kcal</i>	9.85
CHILDREN'S BREAKFAST MUFFIN A smaller Toasted English Breakfast muffin with a sausage patty, streaky bacon & smoked cheese <i>545kcal</i>	6.85
SPINACH, MUSHROOM, EGG & CHEDDAR [v] <i>561kcal</i>	6.95
CRISPY BACON & MAPLE SAUCE <i>440kcal</i>	6.35
CHEDDAR & MARMITE [v] <i>490kcal</i>	6.35

HOT DRINKS

AMERICANO <i>0kcal</i>	2.95
CAPPUCCINO <i>106kcal</i>	3.35
LATTE <i>120kcal</i>	3.35
SINGLE ESPRESSO <i>0kcal</i>	2.20
DOUBLE ESPRESSO <i>0kcal</i>	2.80
ENGLISH BREAKFAST <i>4kcal</i>	2.55
PEPPERMINT TEA <i>0kcal</i>	2.70
GREEN TEA <i>0kcal</i>	2.70
EARL GREY <i>0kcal</i>	2.70



SCAN HERE

For additional menus & information on our food offering across the studio tour

[vg] vegan ♦ [v] vegetarian ♦ [gf] gluten Free
[vg*] can adapt to vegan ♦ [gf*] can adapt to gluten free ♦ [n] contains nuts

Allergen Information: Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes, please ask a member of our catering team. Menu subject to availability. Adults need around 2000kcal a day

