



Good Morning

Coffee

Freshly Ground Coffee, Caffeinated or Decaffeinated
Speciality Coffee; Latte, Cappuccino, Flat White

Supplement £3.00

Freshly Infused Teas

English Breakfast, Earl Grey, Green Tea, Camomile, Lemon Grass and Ginger, Peppermint, Jasmine, Decaffeinated

Continental Items from the Buffet

Breakfast Cereals (G,N,P,M)

Cornflakes, rice krispies, bran flakes, Weetabix or Alpen muesli

Bakery Buffet (G,M,E,So,N)

A choice of freshly baked breads, croissants & Danish pastries

Dairy Yoghurt Selection (M)

Strawberry or natural

Fruit Selection (Su,G)

Fresh fruit salad, orange or grapefruit segments, poached prunes & overnight blueberry porridge

Continental Breakfast Meats, Fish and Cheeses (Su,F,M)

Roast ham, Italian salami & smoked salmon, edam, smoked applewood & cheddar

Fruit Juices

Orange, cloudy apple, cranberry, pink grapefruit or tomato

Why not enjoy a Glass of Champagne?

Louis Roederer, Brut Premier 175ml Glass - £23.55

Canard-Duchêne Cuvée Leonie 175ml Glass - £17.10

Bottle - £90.00

Bottle - £65.00



Cooked Breakfast Served from the Kitchen

Organic Porridge Oats (G,M) ~
Made with milk

Please choose ONE of the following:

Traditional 'Grand' Breakfast (G,E,M,Su)

Cumberland pork sausage, back bacon, grilled tomato, rösti potato, sautéed mushrooms, baked beans, black pudding with your choice of scrambled, poached or fried eggs

Plant Based Breakfast (G,So,V,PB)

Vegetable sausages, rösti potato, sautéed mushrooms, grilled tomato, baked beans, carrot and lentil pudding and scrambled tofu

Grilled Kippers (F,M)

Served with herb and lemon butter (*please allow 15 minutes*)

Supplement £6.50

Natural Oak Smoked Haddock (F,E,M)

Served with poached eggs (*please allow 15 minutes*)

Supplement £6.50

Your choice of Omelette (E,M,Su)

Choose from:

Mushroom, tomato, cured roast ham, onion, or Sussex charmer cheddar

Buttermilk Pancakes (G,E,M)

Served with fresh strawberries & maple syrup

Smashed Avocado (G,E,So,Su)

Toasted bread, poached eggs and toasted pumpkin seeds

If you suffer from a food allergy or intolerance, please inform a supervisor who will be happy to assist you with your choices.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten
L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts
PB - plant based Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites
Su - sulphur dioxide & sulphites V - vegetarian

Dishes marked with ~ can be adapted to dairy free or gluten free upon request.

Non-Residents £24.00

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.