Non alcoholic drinks



Masala Chai

Alcoholic Drinks



Aperol Spritz

12 €

Pizza



Garden

Mains



Sirloin Steak Sandwich, Horseradish Cream, Onion Marmalade, Rösti Potato and House Slaw

26 €



Salmon and Asparagus Fish Cake, Celeriac Remoulade, Poached Egg, Hollandaise Sauce

24 €



Pearl Barley Risotto, Green Pea Sauce, Yellow Courgette with Nigella Seeds

22 €



Roasted Cauliflower, Puree, Pomegranate Salsa with Crispy Shallots

19 €

Eggy things



Eggs Florentine

13 €

Sandwiches



Classic Coronation Chicken

Breakfast

	Scrambled Eggs, Maple Bacon	12 €
	Scrambled Eggs, Scottish Oak Smoked Salmon	15 €
	Coconut-Matcha Chia, Coconut Chips, Strawberries, Maple Syrup	10 €
	Plant-Based Crushed Avocado on Toast and Marinated Heirloom Tomatoes	13 €
	Crushed Avocado on Toast, Scottish Oak Smoked Salmon and Radish	15 €
1		10

Brioche, French Toast, Summer Berries Compote and Yoghurt

	Brioche, French Toast, Bacon with Maple Syrup	10 €
	Cheese and Gammon Ham Croissant	9 €
	White or Wholemeal Bloomer, Butter, Jam	5 €
SIDES		
	Minted New Potatoes	7 €
Vegetari	an dishes	
	Tenderstem Broccoli	9 7 €
Desserts		
	Crown to Couture Dress, Strawberry, and Lemon Posset Religieuse, Golden Crown, Lemon Curd	14 €

Banoffee Pie, Toffee Sauce, Whipped Cream and Banana Ice Cream

11

€

Starters

Prosciutto and Melon Salad, Mozzarella, Rocket with Balsamic Pearls	15 €
Rainbow Beetroot Quiche, Goat Cheese, Beetroot Salad and Micro Leaves	12 €
Heirloom Tomato, Green Tahini Sauce, Lilliput Capers and Black Olive Crumbs	11 €
Chef's Choice of Soup with Crusty Bread	9 €
Warm Sourdough Bread, Olive Oil, Glazed Balsamic Vinegar, Sea Salt	7 €

Cocktails



Soft drinks



Spirits



Americano

1 4

Lieschens Kuchen



Red Velvet

Prosecco



Piazza Grande Spumante Rosato di Modena NV

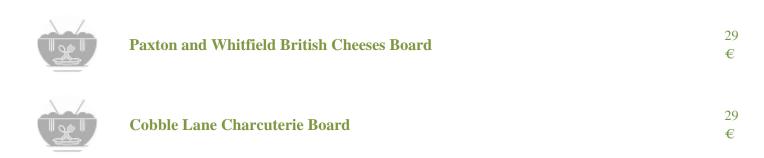


Borgo del Col Alto, Spumante NV



Thomson Scott Noughty Organic Sparkling Chardonnay N.V (Alcohol free Wine)

Platters



White wine



IL Barco Catarratto Pinot Grigio



The Pavilion White Wine



Allegri Grillo DOC Sicilia

American Food



Eggs Benedict

9 14 €

Tagliatelle - Bandnudeln



Mimosa

9 12

Alkoholische Cocktails



Cosmopolitan

12

€

Pizza - Ø 20cm



Bellini

12 €

VIP Drinks



Bombay Sapphire

11

Beverages



Diet Pepsi

€



Vanilla Chai

Hot drinks



Tea

Tea



Peppermint

9



Green Tea

Coffee



Espresso

10 3 €



Cappuccino

9 5€



Mocha

5 5 €

Red Wine



The Pavillion Red Wine



Merlot Ca`Luca IGT Trevenezie



IGP d'Oc Shiraz/Cabernet Terre d'Or

Scones



Cornish Clotted Cream

Hot Tea



Relax tea

Rosé Wine



Nero D'Avola Rosato Il Paradosso



Pinot Grigio Rose San Antini, Old World Wine

Brunch Feast



Eggs Royale

17

€

English Sparkling Wine



Ridgeview Bloomsbury NV



Ridgeview Fitzrovia Rose NV

Sides / Salads



Mix Leaf Salad

7 €

Green Tea



Jasmine Pearls

Black Tea



Palace Earl Grey



Palace Breakfast

Hot Drink



Hot Chocolate

5 €

Coffee*



Latte

5 €

Chilled Drinks



Elderflower Fruit Cordial

ე €



Traditional Gingerbeer

5 €



Beers & Ciders



Bottled Soft Drinks



Children's Afternoon Tea





Bottled Beers & Ciders



Top Tier



Mocha Latte Dome, Chocolate Button



Vanilla and Passionfruit Cheesecake Dress



Strawberry Choux Craquelin

Middle Tier



British Orange Scent Scones



Tiptree Strawberry Preserve

Brunch - Pastries/Fruit/Granola



Croissant, Butter, Jam

Desserts *



Desserts

McCafé® Coffees



Iced Coffee

6 **€**

Coffee Selection



Filter Coffee

4 •

Bottom Tier



Scottish Oak Smoked Salmon, Dill, Lemon Cream Cheese Topped with Fish Roe



Free-Range Egg Mayonnaise, Watercress



English Cucumber, Mint Cream Cheese, Black Pepper

Black Tea Blends



Assam

Pmd Tea's by the Pot



Rooibos

Teas \$5



Darjeeling

Mr Eion Artisan Roasted Coffee



Double espresso

4

Pasta - Plain



Royal Crown to Couture Afternoon Tea



Children's After Noon Tea



Scone Served with Cornish Clotted Cream and Tiptree Strawberry Preserve

Nicht kategorisiert



Hendricks

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