ENGLISH BREAKFAST BUFFET

25 per person

Freshly Brewed Filter Coffee and Tea

Enjoy a selection of pastries, cereals, fruit, yoghurt, cold cuts
cheeses, selection of bread with preserves, choice of toast and condiments

From the hot buffet, enjoy Free-range eggs, smoked bacon
hash browns, Cumberland pork sausages, mushrooms
cherry tomatoes, baked beans

FROM THE KITCHEN

One Per Person

Steel Cut Oat Porridge
Passionfruit coulis
Choice of milk (v, pb)

Two Egg Omelette
Choice of toppings: Ham | Cheese
Smoked salmon | Tomatoes | Mushrooms

American Pancakes
Blueberry compote
Crème fraîche (v)

Smashed Avocado
Sourdough, ponzu tomatoes (pb)
Add egg of your choice

Eggs Any Style
Sourdough toast (v)
Add streaky bacon

A LA CARTE

Whole Nut & Multi Seed Granola 10
Greek yoghurt, berry compote (v) **or** *coconut yoghurt (pb)*

Benedict 'Cruffin' 16
Maple bacon jam, smoked ham, St Ewe's hens egg, hollandaise

Steel Cut Oat Porridge 10
Passionfruit coulis, Choice of milk (v, pb)

American Pancakes 14
Blueberry compote, Crème fraîche (v)

Chapel & Swan Smoked Salmon Bagel 16
Chive scrambled egg, truffle cream cheese

Blackberry French Toast 15
Almonds, candied banana, vanilla cream (v)

Eggs Any Style 10
On sourdough toast (v)
Add streaky bacon 2 | avocado 2

Two Egg Omelette 12
Choice of toppings: Ham | Cheese
Smoked salmon | Tomatoes | Mushrooms

Full English Breakfast 19.5
Eggs of your choice, streaky bacon, Cumberland sausage
hash browns, cherry vine tomatoes, mushrooms
baked beans, sourdough toast

Vegetarian English Breakfast 19.5
Eggs of your choice, plant-based sausage, hash browns
cherry vine tomatoes, mushrooms
baked beans, sourdough toast (v)

Smashed Avocado 12
Feta, ponzu tomatoes, coconut yoghurt, sourdough (pb)
Add poached St Ewe's egg 1.5 | bacon 2

Selection of barista-made coffee available at additional cost

v vegetarian | pb plant-based | All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Please let our team know if you have any allergies, or ask a manager for full allergen information.



AVIARY

At Aviary we are committed to serving only the highest quality British produce. All of our meat is sourced from small British livestock farmers, using the very best of the UK's heritage breeds. This includes White Park cattle from Dorset and Longhorn cows from the Lake District. Our fish is responsibly sourced from South Coast day-boats and British fishing ports, wherever possible. Our prime cuts and fish on-the-bone are cooked over live charcoal at temperatures of up to 550 degrees Celsius in our cast iron Bertha coal oven to ensure the best possible flavour compared to traditional cooking methods.

ROOFTOP RESTAURANT AND TERRACE BAR

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