

ROOF BREAKFAST MENU



CONTINENTAL BREAKFAST

CROISSANT, PAIN AU CHOCOLAT, CHOCOLATE CHIP COOKIE	1.8
TOAST & PRESERVES with Marmite/ Bacon Jam/ Mixed Berry Jam Or Nutella	3.5
CENTURY GRANOLA & GREEK YOGHURT with Raw Honey & Fresh Berries	6
4 GRAIN PORRIDGE with Vanilla Milk, Banana & Blueberries	4.5

COOKED BREAKFAST

POACHED EGG SHAKSHUKA with Lemon Yoghurt & Toasted Sourdough	8
AVOCADO ON TOAST with Argan Oil & Dukkah	6

TWO BUFFORD BROWN EGGS ANY WAY	6
with Toasted Sourdough & Leaf Salad	
+ Crushed Avocado/ Broadland Smoked Bacon	2
+ Forman's Smoked Salmon	4
+ Extra Egg	1.5

BACON SANDWICH with Sourdough, Brown Sauce & Leaf Salad	4
EGG SANDWICH with Sourdough, Brown Sauce & Leaf Salad	4
FRIED DUCK EGG with Cannellini Bean, Chorizo & Morcilla de Burgos with Sourdough	11
POACHED EGG with Sweetcorn Cake with Barrel Aged Feta & Avocado	7.5
TURKISH STYLE POACHED EGGS with Greek Yoghurt, Rose Harissa & Lemon Butter & Sourdough	8.5
PANCAKES with Strawberry, Crème Chantilly & Nutella	9.5

A discretionary 12.5% service charge will be added to your bill.
Please let us know if you have any allergies or require information on ingredients used in our dishes.
Dietary requirements will be catered for separately.



DRINKS



SMOOTHIES

MORNING SHAKE 6

Raspberry Puree, Blueberries, Blackberries, Strawberries,
Milk & Vanilla Syrup

TROPICAL SMOOTHIE 6

Mango, Passion Fruit, Apple Juice, Mango Puree &
Gomme

SOHO SMOOTHIE 6

Raspberries, kiwi, Pineapple, Agave

HOT DRINKS

AMERICANO 3

ESPRESSO 3

DOUBLE ESPRESSO 4

MACCHIATO 3.5

DOUBLE MACCHIATO 4

LATTE 4

CAPPUCCINO 4

MOCHA 4

FLAT WHITE 4

ICE COFFEE 4

HOT CHOCOLATE 4

SELECTION OF TEAS 3.5

JUICES 3.5

APPLE

ORANGE

PASSION FRUIT

CRANBERRY

TOMATO

PINAPPLE

A discretionary 12.5% service charge will be added to your bill.
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