

# LA BRASSERIA

BREAKFAST

## BOWLS

Fruit salad (VE)(GF)	8.5
Yogurt con Frutta cotta e Granola (V) Caramelised seasonal fruit, yoghurt, homemade granola served with cinnamon apple sauce	12
Yoghurt with Berries & homemade nutty Granola (V)(d)	9.5
Classic Porridge (V)(d) add fresh berries or banana +2,5 add raisins +2 add peanut butter +2,5	5

## PASTRIES

Croissant	3.5
Chocolate Croissant	3.5
Raspberry Croissant	3.5
Almond Croissant	3.5

## COOKED BREAKFAST

We use only the most orange yolks from our free range local British chickens.

Eggs any style served with granary toast (V)	9.5
LaB English Breakfast fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and a slice of bread of your choice	16.5
Veggie English Breakfast (V) fried eggs with avocado, mushrooms, grilled tomato, baked beans, vegan sausage, hash brown and a slice of bread of your choice	15.5
Crushed Avocado on Sourdough bread (VE) add poached egg +3 (V)	10
Italian American (GF) two fried eggs, crispy bacon and roast potato	14
Frittata della casa (GF)(d) 3 eggs omelette with ham and swiss cheese	12.5
Crostino Milanese (d) Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato	13.5
Scrambled eggs and Smoked Salmon (GF)(d)	17
Egg Benedict, Florentine or Royal (d) two Poached eggs on English muffins, hollandaise sauce with a choice of Roast Ham, Spinach (V) or Smoked Salmon	16.5
Homemade Ricotta Pancakes (d) with Canadian maple syrup and berries (V) or bacon or Nutella	11.5
Our style French Toast (V) Toasted brioche bread with custard cream, ricotta & mascarpone sauce and berry compote	13
French toast Bacon e Banana (d) French toast with maple bacon, banana and pecan nuts	12

## BREADS

Pane e Marmellata - Bread & Jam	6
White or Granary	3.5
Sourdough bread	3.5
Focaccia	3.5
Gluten free Bread	3.5

## SIDES

Mushrooms / Baked Beans	3.5
Grilled Tomato	3.5
Sausage / Bacon	5
Spinach / Avocado	5
Vegan Sausage	4.5
Hash Brown	4.5
Grilled Halloumi	6
Smoked Salmon	8

## JUICES

Fresh Orange	6.5
Fresh Grapefruit	6.5
Pineapple / Apple	4.5
Tomato	4.5

## COFFEE

Espresso	3.5
Espresso Doppio	3.9
Macchiato	3.5
Americano	3.5
Cappuccino	3.9
Flat White	3.9
Latte	3.9
Hot Chocolate	4.5
Chai Latte	4.5
Matcha Latte	5.5

## TEA & INFUSIONS

English Breakfast	3.8
English Breakfast Decaf	3.8
Green Tea / Earl Grey	3.8
Jasmine Green Tea	3.8
Chamomile / Canarino	3.8
Rooibos / Red Berry	3.8
Fresh Mint / Peppermint	3.8
Lemon & Ginger	3.8
Lemon Verbena	3.8

## WATER

San Benedetto still or sparkling 50/75cl	4/5
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(V) Vegetarian  
(VE) Vegan  
(GF) Gluten-Free  
(d) Dairy product

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 13.5% on every bill.