

W LONDON BREAKFAST MENU

Breads

Stone baked baguette
Malted wheat bloomer
Date, cranberry and linseed bread
Chia seed and pumpkin bread
Gourmet flavored roll selection

Pastries

Homemade Paleo blueberry muffins
Vegan carrot cake
Seeded croissant
Honey, sultana and bran muffin
Mini muffin selection
Mini gourmand selection

Dried Fruits and Nuts

Figs, apricots, raisins, goji berries, coconut, almonds, walnuts, cashews

Seeds

Pumpkin, sunflower, flax seeds, chia, hemp seeds, buckwheat

Cereals

Berry granola, Coco Pops, organic cereals, Crunchy Nut Flakes, spelt

Jams

Tiptree strawberry jam, Tiptree blackcurrant jam, Tiptree orange jam (Essex)

Honey (from the Local Honey Man)

Turmeric honey, lemon zest honey, borage honey

Bread Toppings

Hummus, tomatoes, cucumber, Philadelphia, Nutella, peanut butter, smoked salmon, smoked turkey breast, Hertford roast beef (national), smoked trout from chalk stream (national), pickled herring, lacto-free butter, butter

Smoothies

Carrot, ginger and turmeric, mango and honey, apple, spinach and avocado

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. These dishes contain allergens. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request.

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Flavoured Water

Cucumber and lemon grass

Orange and vanilla

Apple and cinnamon

Juices

Apple, grape fruit, carrot, orange

Milks

Almond, soy, coconut (non-dairy)

Full, semi, skimmed

Yoghurts

Natural low-fat

Greek natural

Greek yoghurt with mango sauce

Greek yoghurt with strawberry sauce

Muesli Pod Mix

Chia seed pod mix with figs and almonds

Kefir with organic granola and local honey

Superfood Sandwich Corner

Hummus, spinach, mozzarella and pickled onions on sourdough bread

Tzatziki with cabbage, carrot with smoked turkey

Homemade Power Bars

Granola, seeds and dried fruit

Ginger, flax seeds and goji berries

Fresh Fruit (sliced)

Watermelon, pineapple, honeydew, kiwi

Seasonal Detox Fruit Mini-Bowls

Pomegranate, grapefruit, tangerines, cranberries

Seasonal whole fruit selection

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Hot Plates

Choose from one of the following:

Shakshuka:

Fried eggs, tomato, Mozzarella, basil, Sourdough bread

W Tricolor:

Sourdough toast with avocado mash, baby spinach, smoked salmon, poached eggs and Hollandaise sauce

Hot bowl of quinoa, tender broccoli, mushrooms and sweet potato with ginger yoghurt dressing

Red velvet pancakes with walnuts, yoghurt and honey

Savory waffle:

Smoked ham with cheddar cheese and a poached egg

Chia seed breakfast bowl, almond milk, banana, raw almonds, hemp seeds and dried fruit

Dry fruit granola with low-fat yoghurt, seasonal fruit and berries

Eggs Your Way:

Poached, Hard Boiled, Fried, Scrambled

Omelet Your Way (3 eggs), choose from:

Ham, Cheese, Tomato, Mushroom, Red Pepper, Onion, Spinach

Benedicts

Toasted English Muffin, Poached Egg and Hollandaise Sauce

With choice of:

Sautéed Spinach

Honey Roast Ham

Smoked Salmon

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