



The Ranelagh Restaurant

BREAKFAST MENU

Kitchen Table

Selection of Artisan Pastries and Croissants
Breakfast Smoothies

Plated

Dry cured streaky and/or London cured smoked trout, poached Burford Brown eggs, toasted English muffin, brown butter hollandaise

Toasted ciabatta, scrambled eggs, spiced merguez sausage, homemade brown sauce and Manchego

Crushed avocado on toasted sourdough, marinated baby tomato and herb dressing, soft boiled Burford Brown egg
(V)

Spiced chickpeas, harissa aioli, pan fried spinach on toasted potato and rosemary bread (VE)

Pan-fried chestnut mushrooms, porcini cream, greens, toasted pine nuts and parmesan on toasted rosemary foccacia
(V) (VE without cheese)

*£62.00 per person with a Glass of
Pommery Champagne*