

108 BRASSERIE

BREAKFAST MENU

FRESHLY SQUEEZED JUICES

Valencia Orange £5

Pink Grapefruit £4.75

Braeburn Apple £4.75

SIGNATURE JUICE BLENDS £9

Mad About Mango, *mango, apple, carrot & ginger*

Green Citrus Boost, *spinach, pear & mint*

Super Berry Smoothie, *blackcurrant, banana & açai*

DOYLE CLASSICS

Full Irish Breakfast £18

Two eggs any style, dry cured bacon, Old Spot sausage, Clonakilty black & white pudding, field mushroom, grilled plum tomato, hash browns & baked beans

Full Vegetarian Breakfast V £16

Two eggs any style, Glamorgan sausage, field mushroom, grilled plum tomato, sautéed spinach, hash browns & baked beans

EGGS

Two St Ewes eggs cooked any style *with toasted sourdough* V £8

Eggs Benedict £16 / Eggs Royale £16 / Eggs Florentine V £14

with toasted English muffin, hollandaise & hash browns

Oak smoked salmon & scrambled eggs *with toasted granary bread* £16

Three-egg omelette V £10

Add: baked English ham £2.50 / sautéed field mushrooms £2.50 / spinach £2.50 / cheese £2.50

Superfood egg white omelette *with chia, baby spinach, tomato & feta* V £12

SIDES £3.50

Dry cured bacon *back or crispy streaky*, Old Spot sausage, Clonakilty black & white pudding, avocado, spinach, grilled plum tomato, field mushroom, grilled halloumi

CLASSICS

Belgian waffles *with crispy bacon & maple syrup or fresh berries* £15

Organic Irish Porridge *with Ling Heather honey, banana & hazelnuts* V/VE £9.50

Crushed avocado on grilled sourdough *with confit vine tomatoes & feta* V/VE £12

Add poached eggs £3.50

Poppy seed bagel, *smoked salmon, cream cheese & chives* £16

Maple pecan granola *with raspberry compote & coconut yogurt* VE £9

Seasonal fruit salad *with mixed berries* VE £9.

COFFEE

Espresso/Double Espresso £4.50/£5

Macchiato/Double Macchiato £4.50/£5

Americano £5.50

Flat white £5.50

Cappuccino £5.50

Latte £5.50

Hot chocolate £5

Mocha £5.50

TEAS £5.50

Earl Grey

English Breakfast

Green tea

Jasmine Silver Needle

Chamomile

Mint tea

V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request | FR Free Range

Some menu items may contain allergens or intolerances, wines may contain sulphites - for further details please ask your server. Our fish is responsibly caught from sustainable sources. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to farm' relationship with chefs.