T E R R A

B R E A K F A S T M E N U

8.30AM - 11.30AM

BREAKFAST

Baked Eggs

Tomato & chorizo baked eggs on toasted sourdough 10

Avocado on Toast (V)

Avocado guacamole, roasted tomato & poached eggs on toasted sourdough 12

Cooked Breakfast

Farmhouse sausage, crispy bacon, hash brown, roasted tomato, king oyster mushroom, masala beans, eggs your way 18

Eggs Benedict

Ham, poached eggs & hollandaise on a toasted english muffn 12

Croissant

Severn & Wye smoked salmon, cream cheese, cucumber, red onion, capers, dill 14

BLOODY MARY

Vodka, amontillado sherry, lemon juice, umami spice mix 12

WE USE BURFORD BROWN EGGS, SAUSAGES FROM WILLIAM PEAT BARNARD CASTLE & BACON FROM R&J YORKSHIRE

SMOOTHIES & JUICES (VE, GF, DF)

Tropical Greens

Banana, Kale, Pineapple, Ginger & Lime

Broccoli & The Beast

Broccoli, Mango, Banana, Pineapple, Spinach & Cucumber

Blueberry Thrill

Raspberry, Blueberry, Banana & Flax Seed

Big 5

Strawberry, Kiwi, Mango, Apple & Pineapple

Strawberry Split

Strawberry & Banana

Pash 'N' Shoot

Mango, Pineapple & Passionfruit

6 EACH

BUBBLES

Terre di Sant'Alberto Prosecco 12 | 125ml 50 | Bottle



Champagne PIAFF Brut 21 | 125ml

105 | Bottle

Champagne PIAFF Rosé

24 | 125ml 120 | Bottle

TEA & COFFEE

 Espresso
 4
 Iced Latté
 6.

 Double Espresso
 7
 Iced Mocha
 5.

 Americano
 4
 Cold Brew
 5.

 Decaf Americano
 4
 Extra Shot Syrup
 1

 Macchiato
 4.5
 (Hazelnut, Salted Caramel, Vanilla)

 Latté
 4.5
 Tea Selection
 4

 Cappuccino
 4.5
 Tea Selection
 4

 Flat White
 4.5
 Tea Selection
 4

Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order.

Many of our dishes can be adapted. Dishes marked (V) are vegetarian, (V) are vegan & (GF) are gluten free.

All Prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill