BREAKFAST SERVED EVERYDAY 7.00 - 11.00		THER Kitchen			
BREAKFAST		BRUN	NCH	& LUNCH	
TOK BREAKFAST	27	SERVED			
Enjoy one of our a'la carte dishes, plus your choice from our breakfast bar, which includes a selection of freshly baked pastries, cereals and yoghurt pots. Served with unlimited tea, coffee and your choice of a fresh juice or smoothie.		EN BRUNCH DISHES	VERYDAY	11.00-18.00	
CONTINENTAL BREAKFAST	17	Poached Clarence Court eggs, Suffolk chorizo and		with toasted Flourish craft sourdough (v)	
Enjoy a selection of freshly baked pastries, cereals and yoghurt pots. Served with unlimited tea, coffee and your choice of a fresh juice or smoothie.		whipped avocado, toasted English muffin, Mornay sauce, fresh chilli and chervil		LARGE PLATES -	
		EGGS FLORENTINE	13	PRAWN TAGLIATELLE	
——————————————————————————————————————		Poached Clarence Court eggs with garlic field mushrooms and wilted spinach, toasted English muffin, Mornay sauce and chervil (v)		Cornish king prawns, saffron bisque, fresh egg tagliatelle, dill and D.O.P Parmesan	
ENGLISH BREAKFAST	16	EGGS ROYALE	14	GARDEN RISOTTO	
Huntsham Farm sausage, Greens smoked streaky bacon, roasted tomato, garlic field mushrooms and Clarence Court eggs any style, with Flourish craft sourdough		Poached Clarence Court eggs, smoked salmon and whipped avocado, toasted English muffin, Mornay sauce and dill	14	Wye Valley asparagus, chestnut mushrooms, courgettes garden peas, broad beans, basil pesto and D.O.P Parmesan (v)	
		TOK BREAKFAST SANDWICH	11	——————————————————————————————————————	
VEGETARIAN BREAKFAST Vegan sausages, roasted tomatoes, garlic field mushrooms, wilted spinach, roasted courgettes, whipped avocado and Clarence Court eggs any style, with Flourish craft sourdough (v)	16	Greens smoked streaky bacon, Huntsham Farm sausage, Flourish craft sourdough, Emmental cheese and salted butter		MUSHROOM & PARMESAN ARANCINI with Ranch dip PADRON PEPPERS	
Style, with Flourish Crait Sourdough (V)		TOASTIE	9	with Sherry vinegar, chilli and whipped feta cheese	
EGGS & SOURDOUGH	8	Vine tomato, avocado, vegan smoked applewood cheese and Flourish craft sourdough (ve)		PULLED BBQ SHORT-RIB BEEF SLIDERS	
Two Clarence Court eggs anyway you like, on a slice of Flourish craft sourdough toast (v)				with horseradish mayo	
Whipped spicy avocado Smoked streaky bacon	+3 +4	SALADS		AVOCADO CAESAR	
Smoked salmon	+4 +7	Smal	I / Large	with cos lettuce, croutons and D.O.P Parmesan	

BREAKFAST BAR -

4

3

6

4

Scottish salmon fillet

Sutton Hoo chicken breast

YOGURT POTS

Greek yogurt, berries and seeds Overnight oats Chia seeds Coconut yogurt (ve)

FRESHLY BAKED PASTRIES

Croissant, Pain au chocolat, Pain au raisin, Chocolate twist

BAKERY BASKET

Selection of two pastries, toast and jam

BELGIAN WAFFLE WITH MAPLE SYRUP

CEREAL BOWLS

Cornflakes, Rice Crispies, Coco Pops, Weetabix, Alpen Muesli

Small / Large TOK SIGNATURE 11.5 / 18 CHANNEL SEA BREAM CEVICHE Curly endive, lollo biondo, oakleaf, garden with chilli, crispy corn and coriander peas, broad beans, pickled red carrot, spring onion, Clarence Court egg, crispy shallots, CLASSIC SAUSAGE ROLL Sherry vinegar and pumpkin seed oil vinaigrette with BBQ sauce TOK CAESAR 10.5 / 16 **CONFIT CARROT & CASHEW DUKKAH** Cos lettuce, garlic croutons, D.O.P Parmesan, with carrot and ginger velouté and coriander (ve) anchovies and Caesar dressing TRUFFLE PESTO 10.5 / 16 SHARING PLATTERS ____ Charred broccoli, penne pasta, fresh chilli, **ARTISAN ENGLISH CHARCUTERIE** cherry tomatoes, truffle and mushroom pesto 8 dressing and parsley (ve) with Flourish craft sourdough, olives and pickles ARTISAN ENGLISH CHEESEBOARD SALMON & SALSA VERDE 11.5 / 18 with Miller's Damsel crackers and tomato chutney (v) Salmon fillet, cherry tomatoes, cucumber, gem lettuce, Gordal olives, preserved lemon, capers and salsa verde SIDES +3 GARLIC BREAD Whipped spicy avocado

If you have any dietary requirements, please speak to one of our House Mates, so that we can provide you with ingredient information to make a safe choice. All prices include VAT. Please note, a discretionary service charge of 12.5% will be added to your final bill.

+7

+7

GREEN SALAD

(v) Vegetarian (ve) Vegan

DESSERTS	
LEMON POSSET with strawberry compôte and vanilla shortbread	7.5
TOK BREAD & BUTTER PUDDING with vanilla ice cream	7.5
DARK CHOCOLATE CRÉMEAUX with roasted hazelnut and cherries	7.5
ICE CREAM SELECTION Belgian chocolate, sea salt caramel, clotted cream vanilla, lemon sorbet, mango sorbet	2 per scoop
Belgian chocolate, sea salt caramel,	2 per scoop
Belgian chocolate, sea salt caramel, clotted cream vanilla, lemon sorbet, mango sorbet	2 per scoop

6

19

17

9.5

9.5

9.5

9.5

11.5

7.5

7.5

18

18

5

4

The Rat Race - English Breakfast black tea The Butler - Earl Grey black tea La Chica - Lemon & lime green tea Miss Yoga - Chamomile herbal tea The Hero - Ceremonial grade matcha	
TEA & THE GANG LATTES	6
La Heroine - Chocolate & caramel matcha The Hero - Ceremonical grade matcha	
KISS THE HIPPO COFFEE	
Espresso Double esspreso, Cappucino, Flat white, Latte, Mocha, Americano	3.5 4
Oat, coconut, almond, soya, whole or semi-skimmed milk	
——— JUICES & SMOOTHIES —	
Orange, apple, cranberry, pineapple, tomato green smoothie, mixed berry smoothie and juice of the day	5 6

SOFT DRINKS	
FRANKLIN & SON'S WATER Soda Water, Tonic Water, Light Tonic Water, Lemonade, Ginger Ale, Ginger Beer, Pineapple & Almond Dual Tonic	3.5
PEAK RISE TONIC (250 ml) Pink grapefruit, mint, raspberry, lime	5
PEAK UNWIND - CALM & RELAXATION (250 ml) Blackberry, hibiscus, peach rose	5
CRODINO NON-ALCOHOLIC BITTER APERTIF (175 ml)	6
COCA COLA / DIET COKE (330ml)	4.5
THE OTHER HOUSE WATER Still (800ml) / Sparkling (800ml)	3