NO.

15

BATH

Breakfast Menu

A lovingly-prepared selection of British-produce-inspired eats to help make you ready to dive into your day.

Going continental

Freshly squeezed orange juice (PB, V, GF)

Homemade pumpkin seed and dried apricot granola (PB, V)

Selection of cereals (PB, V)

Natural yoghurt and seasonal fruit compote (V, GF)

Selection of pastries and toast (V)

Freshly cut fruit salad (PB, V, GF)

Homemade cranberry and ginger bircher (V)

Going cooked

Shakshuka with sourdough (V, can be GF without sourdough)

Avocado on Bertinet sourdough, spiced tomato compote and poached eggs (V, can be PB without eggs)

No.15 pancakes with seasonal berries and natural yoghurt or maple syrup and crispy streaky bacon (V if having without bacon)

Eggs Florentine (V) / Wiltshire ham eggs Benedict / eggs Royale

Rolled oat porridge with berry compote and Lacock honey (V)

Full English breakfast of eggs, bacon, grilled tomato, sausage, black pudding, flat mushroom and baked beans

Vegetarian full English breakfast of eggs, grilled tomato, vegetarian sausage, flat mushroom, baked beans and fried potatoes (V, GF)

Omelette - mushroom & spinach (V, GF) or ham & cheese (GF)

20 PER PERSON

A discretionary 10% service charge will be added to your bill.

(GF) Gluten Free (PB) Plant Based (V) Vegetarian

Food prepared in our kitchen may contain the following ingredients: milk, eggs, wheat, peanuts,and tree nuts.

If you have a food allergy, please let a member of the team know. Thank you.