A LA CARTE

BREAKFAST AND BRUNCH

Lady Bea's English Tea House

CLASSIC BRUNCH TEA TOWER

3 TIER TOWER WITH AN ARRAY OF AFTERNOON SAVOURIES, BREAKFAST FAVOURITES, SWEET TREATS, SCONES, FROM OUR CURRENT SEASONAL MENU, WITH FRUIT AND YOUR CHOICE OF COFFEE OR TEA FROM OUR SELECTION OF TEAS.

39 PER PERSON**
Add a Glass of Freshly squeezed Orange Juice +7
Add a Prosecco Mimosa +10

****Towers are priced per person****

BREAKFAST MAINS

Coronation Benedict 25 V GF

POACHED EGG, ROCKET ARUGALA, HEIRLOOM TOMATOES, SERVED ON A HOUSEMADE SCONE TOPPED WITH HOLLANDAISE BACON+4

The English Breakfast Hash 28 VG GF V

EGGS OF CHOICE, BACON, SAUSAGE, PLUM TOMATO FINGERLING HASHBROWNS AND CHESTNUT MUSHROOMS

Traditional English Breakfast 27 V GF

EGGS OF CHOICE, HASHBROWNS, BACON, SAUSAGE, BEANS, TOAST

V-Vegetarian available VG-Vegan Available GF-Gluten Friendly Available

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Royal French Toast 29 V

SEASONAL FRUITS, WARM MAPLE SYRUP ON BRIOCHE

Avocado Tartine 19 GF VG

AVOCADO ON TOAST, TOMATOES, WATERMELON RADISH, TAHINI VERDE, POMEGRANATE, SPROUTS ADD POACHED EGG +4

Granola Bloom Bowl 20 GF V

GREEK YOGURT, SWEETENED WITH MAPLE HOUSE MADE GRANOLA OATS, SEASONAL FRUIT, CINNAMON

Teddy Bear Breakfast 18 GF V

MINI PANCAKES WITH BERRIES AND CHANTILLY CREAM
INCLUDES TEA, MILK, OR JUICE

SUBSTITUTE HOT CHOCOLATE +3 SUBSTITUTE RASPBERRY CLOUD +3

SIDES & DRINKS

Toast	5
Scone	4
Seasonal Fruit	10
Add egg	4
Sausage (3)	7
Bacon (3)	7
Tomato Slices	3

Tea Pot for 1	6
Tea Pot for 2	10
Brewed Coffee	4
Mimosa	13
Juice	4.5
Milk	4
Hot Chocolate	5
Fresh orange juice	7/10

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