## ENGLISH

Burford brown eggs fried, poached or scrambled, sweet cured bacon  
Middle White sausage, grilled tomato, field mushroom  
Claridge’s bakery breakfast pastries and toast  
£38

### Continental

- Fruit plate, cereal or yoghurt  
  £30

### Gluten Free

- Burford brown eggs, fried, poached or scrambled, gluten free sausage  
  Sweet cured bacon, grilled tomato, field mushroom  
  Gluten free croissant and toast  
  £38

### European

- Selection of cured meats, cheeses  
  Sunflower bread and baguette  
  £35

### Chinese

- Pork gyoza, peas, dried sun, vegetable gyoza  
  Chicken; Chinese pickles and century duck egg  
  £45

### Japanese

- Miso soup, steamed rice, grilled salmon  
  Poached eggs, pickles, ajitama-nori and green tea  
  £45

### Middle Eastern

- Burford brown eggs; fried, poached or scrambled  
  Hummus, moustah, labneh, tabbouleh and pitta bread  
  £45

### Vegetarian

Burford brown eggs; fried, poached or scrambled, tomato  
Field mushroom, hush brown, vegetarian sausage, baked beans  
Claridge’s bakery breakfast pastries and toast  
£35

### Healthy

- Turmeric juice with orange and ginger  
  Oat bowl  
  £35

### Vegan

- Scrambled tofu on whole grain bread, tempeh bacon  
  Mushroom, herbs, quinoa and grilled tomato  
  Toast and walnuts butter  
  £35

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### Cereals, Yoghurts and Porridge

- Berbera muesli  £10.5  
- Quinoa and flax seed porridge  £10.5  
- Organic porridge — made with water or milk  
- Demesnère sugar, berries, nuts and seeds  £10.5  
- Sliced banana / fruit compote  £3  
- Selection of cereals  £7  
- Cornflakes and berries  £10  
- Homemade granola  £8  
- Granola, organic yoghurt, fruit compote  £11  
- Organic yoghurts  £7  
- Greek yoghurt  £7  
- Avoocado yoghurt  £10

### From Claridge’s Bakery

- Bakery basket (croissants, pain au chocolat, daily Danish)  £14  
- Viennoserie - croissants, pain au raisin, pain au chocolat  
- Daily Danish, muffins  £6.5  
- Toast - white, brown, granary or rye  
- English muffins, bagels  £6.5

### Gluten Free

- Berbera muesli  £10.5  
- Granola, organic yoghurt, fruit compote  £11  
- Pain au chocolat, croissants  £6.5  
- French toast - berries, clotted cream  £19  
- Pancakes - mixed berries, Cornish clotted cream, maple syrup  £19  
- Raspberries / blueberries / Valrhona chocolate  £20

### Eggs

- Burford brown and Cornish Legbar eggs; fried, boiled, poached or scrambled  £12.50

### Baked Eggs and Chorizo

- Tomatoes, pepper, onion  £24

### Smoked Salmon Scrambled Eggs

- Burford brown egg, Smoked and Raw smoked salmon  £22

### Eggs Benedict or Eggs Royale

- Dorsington ham or smoked salmon and Poached egg  £22

### Omelette

- Ham, green or red pepper, mushroom, onion, cheese, fine herbs  £21

### Omelette Arnold Bennett

- Poached Scotch duck egg, classic Mornay sauce  £22

### Scrambled Eggs ‘En Briochée’ with Caviar

- Burford brown egg, Perle Imperial caviar  £85

### Toasted Bagels

- Smoked salmon, cream cheese  £22  
- Plum tomato, crisépy bacon, cream cheese  £19

### French Toast

- Egg coated brioché, berries, clotted cream  £19

### Pancakes

- Berries, Cornish clotted cream, maple syrup  £19  
- Raspberries / blueberries / Valrhona chocolate  £20

### Waffles

- Berries / Cornish clotted cream / maple syrup / chocolate sauce  £19

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### Healthy

- Oat bowl, banana, goji berries, bee pollen, cahouts  £12  
- Granola/almond butter  £3  
- Sweet potato and poached egg, kalamata, moustah avocado, nuts and seed  £22  
- Crushed avocados and chillis, poached egg, sourdough  £22

### Fruit and Berries

- Ruby grapefruit segments  £10.5  
- Fruit salad  £16  
- Berries  £16  
- Mango, papaya, mixed berries  £18

### Juices/Smoothies

- Freshly squeezed orange juice, apple, pink grapefruit  £8  
- Avocado and protein smoothie, apple, cucumber, coconut water  £11.5  
- Oat and protein smoothie, banana, berries, almond milk  £11.5

### Fresh Pressed Juices

- Super green: kale, spinach, parsley, celery, green apple  
  Purple carrot: beetroot, apple, ginger, lemon, celery  
  Turmeric: orange, ginger  
  £9.5

### Tea

- Claridge’s bespoke blend  £8

Our tea selection has been carefully curated by world-renowned tea connoisseur Helen Lowe of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

### Coffee

- Espresso, cappuccino, macchiato  £7  
- Filter coffee, expresso, corto, flat white  £6

Our coffee selection has been carefully curated to partnership with Workshop Coffee, using beans from a number of producing origins including Guatamala, El Salvador, Colombia, Costa Rica, Brazil, Rwanda, Ethiopia, Kenya and Burundi.

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Claridge’s makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements in order to ensure we are able to provide accurate information and advice to the ingredients and allergens in our dishes.

As Claridge’s prepares all its food in mainland kitchens, allergen bread panels are prepared in the same site as allergen free food. We cannot therefore guarantee ingredient separate, and cannot take responsibility for any allergen reaction that may occur.

A discretionary 12.5% service charge will be added to your final invoice.