

# BREAKFAST MENU

## CLASSICS

Home-Made Granola, Seasonal Fruit & Greek Yoghurt	13
Organic Porridge with Honey, Blueberries & Almonds	9.5
Seasonal Fruit plate	14
Cotto Ham, Asiago Cheese & Fried Egg Brioche	10.5
Spinach & Asiago Omelette	15

## ON TOAST MULTI-SEED, ALTAMURA, GLUTEN FREE BREAD AVAILABLE

Free Range Eggs	11
Avocado, Chilli, Lime & Coriander	14
Smoked Salmon, Poached Eggs & Avocado	18
Wild Mushroom & Poached Eggs	16
Vegetarian - Eggs, Crushed Avocado, Tomato, Wild Mushroom & Spinach	18
Manicomio's Full - Eggs, Tuscan Sausage, Pancetta, Tomato & King Oyster	19.5

## EXTRAS

Free Range Egg	3.5
Crushed Avocado	6
Streaky Old Spot Bacon	4.5
Smoked Salmon	6.5
Tuscan Sausage	4.5
Mushrooms	6

## INFUSIONS

English Breakfast/ Decaf	3.5
Organic Chamomile	4
Peppermint/Fresh Mint	3.2
Organic Chun Mee Green Tea	4
Jasmine Pearl Tea	4
Earl Grey	4
Rooibos Tea	4
Hibiscus Tea	4
Chai tea	4.5

## COFFEE

Espresso Single/Double	2.75/3.5
Macchiato Single/Double	2.85/3.6
Americano	3.95
Cappuccino	4.5
Flat White	4.5
Latte	4.5
Hot Chocolate	4.5
Mocha	4.5

\* Almond & Oat available.

## JUICES

Freshly Squeezed Orange Juice	4.5
Apple Juice	3
Pineapple Juice	3
Tomato Juice	4.5
Pink Grapefruit Juice	3.25
Cranberry Juice	3



If you have any intolerance or specific diet, please notify the waiter for guidance.  
A 15% discretionary service charge will be added to your bill.