

# RESIDENT'S BREAKFAST MENU

## *Signature Breakfasts*

**Smashed Avocado**, toasted sourdough, heritage tomatoes, fermented red chilli, toasted seeds ve \*gf  
*add a poached Clarence Court rich yolk eggs*

**Full English breakfast**, free range sausages, smoked English belly bacon, Clarence Court rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough

**English garden breakfast**, plant-based sausage, Clarence Court rich yolk eggs, roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough v

**Plant based breakfast**, plant-based sausage, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough ve

## *Eggs*

*The graceful green shells of Clarence Court's Seabright Sage eggs, delicate in colour, are a striking contrast to the golden centre. Clarence Court birds lay at their own natural, slow speed, resulting in beautifully distinctive, richer eggs.*

**Eggs florentine**, wilted spinach, roasted portobello mushroom, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin v \*gf

**Eggs benedict**, honey roast ham, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin \*gf

**Eggs royale**, smoked Scottish salmon, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin \*gf

**Smoked Scottish salmon**, scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chives \*gf

## *Baps*

**Smoked English belly bacon bap**, served in a brioche style bun with 'nduja ketchup sauce \*gf  
*add a fried Clarence Court rich yolk egg*

**Free range sausage bap**, served in a brioche style bun with HP sauce  
*add a fried Clarence Court rich yolk egg*

**Vegan sausage bap**, served in a brioche style bun with HP sauce ve  
*add a fried Clarence Court rich yolk egg*

## *Something Small*

**Sourdough toast**, butter and preserves \*ve \*gf

**Honey baked granola**, Greek yoghurt, fruit compote v \*gf

Additional dietary and allergen information is available from a member of the team.  
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.

v = vegetarian ve = vegan gf = gluten free \*ve = vegetarian, can be adapted to vegan on request \*gf = can be adapted to gluten free on request

# STEAK NIGHT

*Every Friday*

*Our signature steak frites or Suffolk pork cutlet and a glass of wine  
24.95*

*Aubrey Allen's grass-fed steaks are dry-aged for a minimum of 21 days creating a tender cut full of flavour*

**Grosvenor Collection steak frites**, 28 day dry aged rump steak, covered in our new house green pepper sauce, beef dripping skin on fries (\*gf)

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**Suffolk pork cutlet**, Cajun rub, bourbon glazed apple, beef dripping skin on fries (\*gf)

*Enjoy your steak with a medium glass of:*

**Finca Valero Tempranillo Garnacha** | a smooth easy drink red with black fruit flavours and a hint of spice

**Finca Valero Macabeo** | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

*Or delve into our cellars and upgrade your wine to one of our hand selected favourites*

**Catena**, Vista Flores, Malbec (175ml)

*£5 supplement*

**Spy Valley**, Sauvignon Blanc (175ml)

*£5 supplement*

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**Upgrade to 28 day dry aged ribeye steak**, chimichurri, beef dripping skin on fries (\*gf)  
- £8 supplement

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**Upgrade to 12oz sirloin steak**, bone marrow butter, beef dripping skin on fries (\*gf)  
- £8 supplement

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