



EDWARDIAN
HOTELS
LONDON

Breakfast Menus
November 2021

Welcome to our Breakfast
at May Fair Kitchen

Breakfast £36
(Forms part of the inclusive breakfast)

To Start

Pain au chocolat and butter croissant served warm with our homemade orange preserve

Cold Selection

Homemade breads, seasonal fresh fruits, cold cuts, cheeses, muesli, flavoured yoghurts and freshly squeezed juices

Hot Selection

Scrambled Burford Brown eggs, unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausages, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes

À La Carte

- The Italian

Poached Burford Brown eggs, chargrilled ciabatta, crispy pancetta and truffle hollandaise
- The Spanish

Spanish omelette, chorizo and patatas bravas
- Cinnamon French Toast

Served with pancetta and maple syrup

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Rococo chocolate

(Award-winning organic drinking chocolate with a creamy finish)

Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Black tea and ginger

Breakfast Cocktails

- Our Breakfast Martini

Pisco, RinQuinQuin, Peychaud's bitters and homemade marmalade

14
- May Fair Kitchen Bloody Mary

Belvedere, Gin Mare, lemon and tomato juice with our signature May Fair Kitchen spice mix

14

Healthy Drinks and Small Offerings

- Berry Oats Smoothie

Vanilla whey protein, strawberry, banana, oats, greek yoghurt and honey

8
- Exotic Green Smoothie

Vanilla whey protein, avocado, cucumber, pineapple, spinach, mint and coconut water

8
- Greens and Grass

Wheatgrass powder, apple, kale and ginger

4
- Berry Açai

Açai powder, blueberries and blackberries

4
- Herbal Juice

Turmeric, cardamom, ginger, honey, chamomile flowers and coconut water

8

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.

Welcome to our Breakfast
at Monmouth Kitchen

Breakfast £26
(Forms part of the inclusive breakfast)

To Start

Pain au chocolat and butter croissant served warm with our homemade orange preserve

Cold Selection

Homemade breads, seasonal fresh fruits, cold cuts, cheeses, muesli, flavoured yoghurts and freshly squeezed juices

Hot Selection

Scrambled Burford Brown eggs, unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausages, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes

À La Carte

The English
Fried Burford Brown egg, unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushroom, fried sourdough, hash brown and roasted vine cherry tomatoes (also available with poached or scrambled eggs)

The Italian
Poached Burford Brown eggs, chargrilled ciabatta, crispy pancetta and truffle hollandaise

The Peruvian
Scrambled Burford Brown eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies

The Vegetarian
Fried Burford Brown egg, hash browns, BBQ baked beans, grilled zebra tomatoes and fried sourdough (also available with poached or scrambled eggs)

Cinnamon French Toast
Served with pancetta and maple syrup

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Rococo chocolate
(Award-winning organic drinking chocolate with a creamy finish)

Tea Selection

English Breakfast
Jasmine
Earl Grey
Fresh mint and lemon
Green Sencha
Black tea and ginger

Breakfast Cocktails

Machu Mary 9.5
Skyy vodka, lime and tomato juice with our signature Inca spice mix
Our Bellini 9.5
White peach and rhubarb cordial with prosecco

Healthy Drinks and Small Offerings

Berry Oats Smoothie 6
Vanilla whey protein, strawberry, banana, oats, Greek yoghurt and honey
Exotic Green Smoothie 6
Vanilla whey protein, avocado, cucumber, pineapple, spinach, mint and coconut water
Berry Açai 3
Açai powder, blueberries and blackberries

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Welcome to our Breakfast
at Leicester Square Kitchen

Breakfast £26
(Forms part of the inclusive breakfast)

To Start

Pain au chocolat and butter croissant served warm with our homemade orange preserve

Cold Selection

Homemade breads, seasonal fresh fruits, cold cuts, cheeses, muesli, flavoured yoghurts and freshly squeezed juices

Hot buffet Selection

Scrambled Burford Brown eggs, unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausages, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes

À La Carte

The Mexicana
Poached Burford Brown eggs, cayenne-buttered muffin, crispy bacon and Mayan-spiced hollandaise

The Peruvian
Scrambled Burford Brown eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies

Cinnamon French Toast
Served with pancetta and maple syrup

Coffee Selection

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Rococo chocolate
(Award-winning organic drinking chocolate with a creamy finish)

Tea Selection

English Breakfast
Jasmine
Earl Grey
Fresh mint and lemon
Green Sencha
Black tea and ginger

Breakfast Cocktails

Machu Mary 9.5
Skyy vodka, lime and tomato juice with our signature Inca spice mix
Sangria Peruana 10.5
BarSol Quebranta pisco, Chandon Rosé, raspberry, strawberry, port and lime

Healthy Drinks and Small Offerings

Berry Oats Smoothie 6
Vanilla whey protein, strawberry, banana, oats, Greek yoghurt and honey
Exotic Green Smoothie 6
Vanilla whey protein, avocado, cucumber, pineapple, spinach, mint and coconut water
Berry Açai 3
Açai powder, blueberries and blackberries

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Welcome to our Breakfast
at Bloomsbury Street Kitchen

Breakfast £26
(Forms part of the inclusive breakfast)

To Start

Pain au chocolat and butter croissant served warm with our homemade orange preserve

Cold Selection

Homemade breads, seasonal fresh fruits, cold cuts, cheeses, muesli, flavoured yoghurts and freshly squeezed juices

Hot Buffet Selection

Scrambled Burford Brown eggs, unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes

À La Carte

The Mediterranean
Baked Burford Brown eggs with tomato, pepper and chilli ragu, served in our signature skillet

Taste of Japan
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon

Cinnamon French Toast
Served with pancetta and maple syrup

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Rococo chocolate
(Award-winning organic drinking chocolate with a creamy finish)

Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Black tea and ginger

Breakfast Cocktails 9.5

- Our Bellini**
White peach, rhubarb cordial and prosecco
- Pomegranate & Ginger Cooler**
Bombay Sapphire gin, pomegranate, Vin Santo, Campari and ginger ale
- Japanese Bloody Mary**
Skyy vodka, tomato juice, wasabi and chilli lime and our signature spice mix

Healthy Drinks and Small Offerings

- Berry Oats Smoothie** 6
Vanilla whey protein, strawberry, banana, oats, Greek yoghurt and honey
- Exotic Green Smoothie** 6
Vanilla whey protein, avocado, cucumber, pineapple, spinach, mint and coconut water
- Berry Açaí** 3
Açaí powder, blueberries and blackberries

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Welcome to our Breakfast
at Peter Street Kitchen

Breakfast £26
(Forms part of the inclusive breakfast)

To Start

Pain au chocolat and butter croissant served warm with our homemade orange preserve

Cold Selection

Homemade breads, seasonal fresh fruits, cold cuts, cheeses, muesli, flavoured yoghurts and freshly squeezed juices

Hot Buffet Selection

Scrambled Burford Brown eggs, unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes

À La Carte

- Taste of Japan**
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon
- The Mexicana**
Poached Burford Brown eggs, cayenne-buttered muffin, sliced avocado and Mayan-spiced hollandaise
- Cinnamon French Toast**
Served with pancetta and maple syrup

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Rococo chocolate
(Award-winning organic drinking chocolate with a creamy finish)

Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Black tea and ginger

Breakfast Cocktails 9.5

- Japanese Bloody Mary**
Skyy vodka, soy sauce, wasabi, shichimi, lemon and tomato
- Our Sake Bellini**
White peach purée and sparkling sake

Healthy Drinks and Small Offerings

- Berry Oats Smoothie** 6
Vanilla whey protein, strawberry, banana, oats, Greek yoghurt and honey
- Exotic Green Smoothie** 6
Vanilla whey protein, avocado, cucumber, pineapple, spinach, mint and coconut water
- Berry Açai** 3
Açai powder, blueberries and blackberries

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.



BREAKFAST

WELCOME TO OUR BREAKFAST

Breakfast £22
(forms part of the inclusive breakfast)

TO START

Pain au chocolat and butter
croissant, served warm with our
homemade orange preserve

COLD SELECTION

Homemade breads, seasonal fresh fruits,
cold cuts, cheeses, muesli, flavoured
yoghurts and freshly squeezed juices

HOT BUFFET SELECTION

Scrambled Burford Brown eggs, unsmoked
back bacon, smoked sweetcure streaky bacon,
Cumberland sausages, baked beans, grilled
mushrooms, hash browns and roasted vine
cherry tomatoes

À LA CARTE

Eggs Benedict
Poached Burford Brown eggs, chargrilled
ciabatta, crispy pancetta and truffle hollandaise

Omelette
Cheese, tomato or ham

Cinnamon French Toast
Served with pancetta and maple syrup

TEA SELECTION

English Breakfast
Jasmine Blossom
Earl Grey
Fresh mint and lemon
Green Sencha
Black tea and ginger

COFFEE SELECTION

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Rococo chocolate
(Award-winning organic drinking
chocolate with a creamy finish)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or
consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT.



BREAKFAST

WELCOME TO OUR BREAKFAST

Breakfast £22
(forms part of the inclusive breakfast)

TO START

Pain au chocolat and butter
croissant, served warm with our
homemade orange preserve

COLD SELECTION

Homemade breads, seasonal fresh fruits,
cold cuts, cheeses, muesli, flavoured
yoghurts and freshly squeezed juices

HOT BUFFET SELECTION

Scrambled Burford Brown eggs, unsmoked
back bacon, smoked sweetcure streaky bacon,
Cumberland sausages, baked beans, grilled
mushrooms, hash browns and roasted vine
cherry tomatoes

À LA CARTE

Eggs Benedict
Poached Burford Brown eggs, chargrilled
ciabatta, crispy pancetta and truffle hollandaise

Omelette
Cheese, tomato or ham

Cinnamon French Toast
Served with pancetta and maple syrup

TEA SELECTION

English Breakfast
Jasmine Blossom
Earl Grey
Fresh mint and lemon
Green Sencha
Black tea and ginger

COFFEE SELECTION

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Rococo chocolate
(Award-winning organic drinking
chocolate with a creamy finish)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or
consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT.



BREAKFAST

WELCOME TO OUR BREAKFAST

Breakfast £22
(forms part of the inclusive breakfast)

TO START

Pain au chocolat and butter
croissant, served warm with our
homemade orange preserve

COLD SELECTION

Homemade breads, seasonal fresh fruits,
cold cuts, cheeses, muesli, flavoured
yoghurts and freshly squeezed juices

HOT BUFFET SELECTION

Scrambled Burford Brown eggs, unsmoked
back bacon, smoked sweetcure streaky bacon,
Cumberland sausages, baked beans, grilled
mushrooms, hash browns and roasted vine
cherry tomatoes

À LA CARTE

Eggs Benedict
Poached Burford Brown eggs, chargrilled
ciabatta, crispy pancetta and truffle hollandaise

Omelette
Cheese, tomato or ham

Cinnamon French Toast
Served with pancetta and maple syrup

TEA SELECTION

English Breakfast
Jasmine Blossom
Earl Grey
Fresh mint and lemon
Green Sencha
Black tea and ginger

COFFEE SELECTION

Filter coffee
Latte
Decaffeinated
Macchiato
Espresso
Mocha
Cappuccino
Double espresso
Rococo chocolate
(Award-winning organic drinking
chocolate with a creamy finish)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or
consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
All prices are inclusive of VAT.

Thank You.