

#### **BREAKFAST**

#### JUICES & COOLERS

CHOICE FROM A SELECTION OF JUICES  PEACH & ELDERFLOWER ICED TEA  With 1917 and afternoon tea blends	2.75 4.00	MIXED BERRY SMOOTHIE Strawberry, raspberry, blueberry, banana, coconut milk and lime	4.00
GREEN JUICE Kale, spinach, celery, romaine, cucumber, apple & lemon	4.00	VIRGIN BELLINI  A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda	4.00
IMMUNITY SMOOTHIE Orange, lemon, ginger, tumeric, cayenne, banana, avocado	4.00	VIRGIN MARY The Papilio vegan spice mix and tomato juice	4.00

#### MAINS

# THE PAPILIO FAVOURITE BREAKFAST

Two eggs, halloumi, roast plum tomatoes, avocado, grilled flat mushrooms, sujuk and hash

Served with a choice of white or granary toast

10.95

## THE PAPILIO FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland sausages, fried eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans

Served with a choice of white or granary toast

9.50

# THE PAPILIO VEGETARIAN BREAKFAST

Avocado, poached eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white or granary toast

9.00

	T AND PRESERVES of white or granary	2.00	SCRAMBLED EGGS AND SMOKED SALMON Scrambled hen's eggs and Papilio Cure smoked salmon	10.95
Pulled	BENEDICT honey roast ham on toasted muffins, two poached	9.50	TWO HEN'S EGGS Scrambled, poached or fried with granary toast	5.50
EGGS	ggs with hollandaise sauce and watercress  ROYALE  pilio Cure smoked salmon, two poached hen's eggs,  muffins with hollandaise sauce and watercress	9.50	HOT BUTTERMILK PANCAKES Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce	7.90
toasted muffins with hollandaise sauce and watercress  FOLDED HAM AND CHEESE OMELETTE  Honey baked ham, Cheddar cheese and rocket with	9.00	BLT WAFFLES Potato waffles, crispy bacon, fried egg, tomato and maple syru	<b>8.95</b>	
grilled	tomato	0.00	<b>SWEET WAFFLES</b> Waffles, poached eggs, hollandaise and paprika	7.95
Avocac	ADO BENEDICT lo, two poached hen's eggs on toasted muffins, laise squae and sesame	8.00	<b>SOURDOUGH</b> Prawns with creme fraîche, red onion	11.95

#### LIGHT & HEALTHY

THE PAPILIO CURE SMOKED SALMON With black pepper, lemon and dark rye bread	8.90	DAIRY-FREE COCONUT "YOGHURT" WITH BERRIES	4.95
BIRCHER MUESLI WITH APPLE	4.95	Crushed pistachio, chia seeds, basil and maple syrup	0
AND BLUEBERRIES	1.70	CRUSHED AVOCADO AND ROASTED TOMATO	7.90
Blueberry compote, flaked almonds, granola, mixed seeds		On dark caraway toast with pomegranate,	
and lemon balm		sesame, toasted seeds and coriander	

### **TEA 2.50**

## THE BREAKFAST BLEND

Intense and rich

### THE AFTERNOON TEA BLEND

Mellow, elegant and refreshing

CEYLON, EARL GREY, DARJEELING SENCHA, JASMINE PEARLS

FRESH MINT, CAMOMILE, PEPPERMINT

COFFEE 3.30

CHAI LATTE, CAPPUCCINO, LATTE, AMERICANO, FLAT WHITE, ESPRESSO, MACCHIATO

HOT CHOCOLATE

Milk / mint / white

### VANILLA SHAKERATO

Espresso shaken with ice, served in a martini glass

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu.

A discretionary optional service charge of 10% will be added to your bill.



