

VISITOR REFRESHMENTS

Continental breakfast £8.50	Pizza £8.50
Full English breakfast £10.50	Main Course £8.50
Salads and Starters £5.50	Side Dish £2.50
Small Plates £5.50	Desserts £4.00
Sandwiches and Paninis £5.50	Ice Cream £4.00

Our chef Paul O'Brien and his team have designed this menu to offer you an eclectic mix of modern British comfort food alongside cosmopolitan international dishes.



Breakfast

Served from 7am

Juices and Coolers

Freshly squeezed orange juice
Fresh pressed Kentish apple juice
Cranberry
Harley Street Blossom
Coconut water, mango, kale, ginger and mint

Cereals

Scottish porridge made with milk or water
 Bircher muesli with orange juice, honey and Greek yogurt
Kellogg's Cornflakes, Bran Flakes
Fruit 'n Fibre , Crunchy Nut and Rice Krispies
Alpen muesli , Weetabix
Schär gluten free cornflakes and muesli

Viennossiere

We bake all of our pastries in house
Croissant, Danish , pain au chocolate
white and granary rolls and fresh toast
All served with butter, flora and a selection of Tiptree's finest local preserves
honey, strawberry, raspberry, blackcurrant, apricot

A selection of full fat, low fat, pasteurised and Greek yoghurts, Actimel and fresh fruits are also available

Hot Breakfast Selection

Devonshire Full English

Essex farm sausage and bacon from Smithfield market, grilled flat mushroom, Loughannies black pudding, hash brown, roast plum tomato and your choice of eggs

Buttermilk Pancakes

Served with seasonal berries, syrup and lemon

Eggs Florentine , Benedict or Royale

Hearty and Healthy

Fresh orange segments

Avocado, grilled plum tomato, poached eggs and basil on toast

Omelette of your choice

Royal warranted Scottish salmon
Hand smoked in Scotland and delivered direct to The London Clinic
with or without scrambled eggs

Fresh fruit salad

Baby spinach salad, crispy bacon, poached eggs, pine nuts and balsamic

Light Snacks

Served between 12:00 and 21:30

Sandwiches, Paninis and Pizzas

Please create your own sandwich, panini or pizza from our selection of:

ham, chicken, smoked streaky bacon, tuna, smoked salmon, English cheddar, mozzarella, emmental, brie, Haines farm egg tomato, cos lettuce, cucumber, red onion, avocado, hummus, coleslaw, cream cheese
Mayonnaise, Dijon or English mustard, Branston pickle

Breads available: baguette, ciabatta, panini, white, brown or granary
Gluten free white, seeded, panini and pizzas are also available

Small Plates

Salt and pepper squid, aioli
Buttermilk chicken, romanesco sauce
Hummus, crudités, pitta bread and olives
Maris piper jacket potato, cheese, baked beans
Truffle and parmesan fries

Gluten free

Lactose free

Vegetarian

Vegan Contains nuts

If you require any changes to your dishes please let your catering assistant know.

ALLERGEN AWARENESS

If you would like information on which of our foods contain allergens please ask a member of staff who will be happy to help you.

ROOM SERVICE

For room service please speak to your catering assistant, call speed dial **M2** or press the call bell.