

JUICES	£7
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Orange, Grapefruit, Apple, Pineapple

Carrot, Tomato

Freshly squeezed juice - orange or grapefruit	£10
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SMOOTHIES	£10
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Fresh mango, orange juice and passion fruit

Green with envy

Avocado, spinach leaves, celery stick and parsley leaves

MOCKTAILS	£10
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Exotic enclave

Agave extract, lime juice, coconut water, cucumber rolls and mint leaves

Natural attraction

Aloe vera, mango juice, lemon juice and eucalyptus

WORKSHOP SHAKE	£16
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Recommended by the team at Workshop, our resident gymnasium

Alkaliner

Workshop Essential Greens, coconut water, mint and spinach

Aims to naturally restore the pH balance of the body.

COFFEE AND HOT CHOCOLATE	
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French press, Espresso, Macchiato	£6
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Double espresso, Cappuccino, Latte	£7
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Flat White, Mocha	£7
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Homemade hot chocolate	£7
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from Alain Ducasse Manufacture in Paris

TEAS	£7
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Black

English Breakfast, Bulgari Earl Grey, Assam, Ceylon Orange, Pekoe,

Decaffeinated Ceylon, Darjeeling 1st Flush, Keemun Maofeng,

Lapsang Souchong Imperial

Green	
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Dragon Well, Jasmine Pearls, Japanese Sencha

White	
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Silver Needle

Aromatic	
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Earl Grey Sapphire with blackcurrant, Bulgari Pear and Apple,

Green with Citrus and Ginkgo

Infusions	
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Peppermint, Mint, Chamomile, Lemon Verbena, Ginger,

Lemongrass, Rooibos

A discretionary 12.5% service charge will be added to your bill.

CONTINENTAL	£26
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Homemade bakery and pastry basket

Croissant, pain au chocolate, raisin roll, seasonal fruit danish and baguette

Assorted jams, honey and butter

Plain or fruit yogurt

Fresh juice, tea or coffee

ENGLISH	£34
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Homemade bakery and pastry basket

Croissant, pain au chocolate, raisin roll, seasonal fruit danish and baguette

Assorted jams, honey and butter

Your choice of eggs served with toast and garnishes:

Bacon, sausage, tomato, baked beans and mushrooms

Plain or fruit yogurt

Gourmet muesli

Fresh juice, tea or coffee

AMERICAN	£34
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Homemade bakery and pastry basket

Croissant, pain au chocolate, raisin roll, seasonal fruit danish and baguette

Peanut butter, assorted jams, honey and butter

Fried eggs served with bacon and sausage

Hash browns

Pancake or French toast

Served with maple syrup or chocolate sauce

Fresh juice, tea or coffee

HEALTHY BY WORKSHOP	£32
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Sugar free smoothie - Green with envy

Coconut water, avocado, spinach leaves, celery stick and parsley leaves

Your choice of eggs served with garnishes:

Smoked salmon, avocado and spinach

Gluten free sunflower and rice bread

Gluten free oats and quinoa granola

Dairy, gluten and lactose free coconut milk yogurt

Silver Needles tea or White tea & grapefruit

Prices are inclusive of VAT.
Selection recommended by the team at Workshop, our resident gymnasium

CHINESE	£35
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Steamed shrimp dumpling 水晶鲜虾饺

Chicken congee served with preserved vegetables

鸡肉粥伴小菜

Deep fried doughnuts 油条

Steamed pork bun 叉烧包

Fruit plate 新鲜水果盘

Freshly squeezed juice or soya milk 鲜榨果汁 或 豆浆

Keemun Mao Feng black tea or Jasmine green tea

祁红毛峰 或 茉莉绿茶

LEBANESE	£35
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Labne

Cucumber, tomato, black olives, fresh mint and olive oil

Baba ghanoush and hummus with pita bread

Seared halloumi cheese

Ful Medames

Hard-boiled egg, cumin, olive oil, lemon

Dried fruits

Fresh juice

Fresh mint tea, black tea or Turkish coffee

EGGS	
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Your choice of eggs with three garnishes	£14
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Florentine (spinach)	£15
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Benedict (ham)	£17
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Royale (smoked salmon)	£17
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Lobster Royale	£49
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Scrambled eggs with black truffle	£34
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Cassolette: baked eggs, roasted tomato, green peppers	£15
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Poached eggs, avocado, gluten free rice and sunflower bread	£14
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GARNISHES (extra garnish)	£4
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Back or streaky bacon, ham, chicken sausage, pork sausage,

gluten free pork sausage, smoked salmon, hash browns,

Italian cheese, mushrooms, tomatoes, avocado, spinach,

sautéed potatoes

COLD CUTS	£18
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Italian cold cuts

Parma ham, Coppa, Salami, Mortadella

CHEESE	£17
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Italian cheese selection

Pecorino di fossa, Taleggio, Gorgonzola, Caciotta

BAKERY & PASTRY BASKET	
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Croissant, pain au chocolat, raisin roll, seasonal fruit danish

and baguette

Served with butter, assorted jams, honey and chocolate spread

Blueberry muffin	£5
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Gluten free rice and sunflower bread	£3
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Gluten free bread, rye bread	£3
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CLASSICS	£15
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Pancakes, Crêpes, Belgian waffles or French toast

Served with maple syrup or chocolate sauce

FRUITS	
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Seasonal fruit salad	£12
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Assorted seasonal fruit plate	£13
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YOGURTS	£6
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Plain, non-fat yogurt or fruit yogurt

Dairy, gluten and lactose free coconut milk yogurt

Greek yogurt with walnuts and honey

Choice of garnish: berries, banana or fresh fruit	£4
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ORGANIC CEREALS	£7
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Gourmet muesli, Gluten free muesli

Chocolate corn flakes, Sugar free corn flakes

Oat flakes, Porridge

Gluten free oats and quinoa granola	£8
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Choice of garnish: berries, banana or fresh fruit	£4
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Please ask your waiter for information on food allergens or any special dietary requirements.