

JUICES	£7
Orange, Grapefruit, Apple, Pineapple Carrot, Tomato Freshly squeezed juice - orange or grapefruit	£10
SMOOTHIES	£10
Fresh mango, orange juice and passion fruit Green with envy <i>Avocado, spinach leaves, celery stick and parsley leaves</i>	
MOCKTAILS	£10
Exotic enclave <i>Agave extract, lime juice, coconut water, cucumber rolls and mint leaves</i> Natural attraction <i>Aloe vera, mango juice, lemon juice and eucalyptus</i>	
WORKSHOP SHAKE	£16
<i>Recommended by the team at Workshop, our resident gymnasium</i> Alkaliner <i>Workshop Essential Greens, coconut water, mint and spinach</i> <i>Aims to naturally restore the pH balance of the body.</i>	
COFFEE AND HOT CHOCOLATE	
French press, Espresso, Macchiato	£6
Double espresso, Cappuccino, Latte	£7
Flat White, Mocha	£7
Homemade hot chocolate from Alain Ducasse Manufacture in Paris	£7
TEAS	£7
Black <i>English Breakfast, Bulgari Earl Grey, Assam, Ceylon Orange, Pekoe, Decaffeinated Ceylon, Darjeeling 1st Flush, Keemun Maofeng, Lapsang Souchong Imperial</i>	
Green <i>Dragon Well, Jasmine Pearls, Japanese Sencha</i>	
White <i>Silver Needle</i>	
Aromatic <i>Earl Grey Sapphire with blackcurrant, Bulgari Pear and Apple, Green with Citrus and Ginkgo</i>	
Infusions <i>Peppermint, Mint, Chamomile, Lemon Verbena, Ginger, Lemongrass, Rooibos</i>	

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

CONTINENTAL	£26
Homemade bakery and pastry basket <i>Croissant, pain au chocolate, raisin roll, seasonal fruit danish and baguette</i> Assorted jams, honey and butter Plain or fruit yogurt Fresh juice, tea or coffee	

ENGLISH	£34
Homemade bakery and pastry basket <i>Croissant, pain au chocolate, raisin roll, seasonal fruit danish and baguette</i> Assorted jams, honey and butter Your choice of eggs served with toast and garnishes: <i>Bacon, sausage, tomato, baked beans and mushrooms</i> Plain or fruit yogurt Gourmet muesli Fresh juice, tea or coffee	

AMERICAN	£34
Homemade bakery and pastry basket <i>Croissant, pain au chocolate, raisin roll, seasonal fruit danish and baguette</i> Peanut butter, assorted jams, honey and butter Fried eggs served with bacon and sausage Hash browns Pancake or French toast <i>Served with maple syrup or chocolate sauce</i> Fresh juice, tea or coffee	

HEALTHY BY WORKSHOP	£32
Sugar free smoothie - Green with envy <i>Coconut water, avocado, spinach leaves, celery stick and parsley leaves</i> Your choice of eggs served with garnishes: <i>Smoked salmon, avocado and spinach</i> 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	

CHINESE	£35
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
Labne <i>Cucumber, tomato, black olives, fresh mint and olive oil</i> Baba ghanoush and hummus with pita bread Seared halloumi cheese Ful Medames <i>Hard-boiled egg, cumin, olive oil, lemon</i> Dried fruits Fresh juice Fresh mint tea, black tea or Turkish coffee	

EGGS	
Your choice of eggs with three garnishes	£14
Florentine (spinach)	£15
Benedict (ham)	£17
Royale (smoked salmon)	£17
Lobster Royale	£49
Scrambled eggs with black truffle	£34
Cassolette: baked eggs, roasted tomato, green peppers	£15
Poached eggs, avocado, gluten free rice and sunflower bread	£14

GARNISHES (extra garnish)	£4
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
Italian cold cuts <i>Parma ham, Coppa, Salami, Mortadella</i>	
CHEESE	£17
Italian cheese selection <i>Pecorino di fossa, Taleggio, Gorgonzola, Caciotta</i>	

BAKERY & PASTRY BASKET	
Croissant, pain au chocolat, raisin roll, seasonal fruit danish and baguette <i>Served with butter, assorted jams, honey and chocolate spread</i>	£10
Blueberry muffin	£5
Gluten free rice and sunflower bread	£3
Gluten free bread, rye bread	£3

CLASSICS	£15
Pancakes, Crêpes, Belgian waffles or French toast <i>Served with maple syrup or chocolate sauce</i>	

FRUITS	
Seasonal fruit salad	£12
Assorted seasonal fruit plate	£13

YOGURTS	£6
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

ORGANIC CEREALS	£7
Gourmet muesli, Gluten free muesli Chocolate corn flakes, Sugar free corn flakes Oat flakes, Porridge Gluten free oats and quinoa granola Choice of garnish: berries, banana or fresh fruit	£8 £4

Prices are inclusive of VAT.
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Please ask your waiter for information on food allergens or any special dietary requirements.