



Brasserie32

Breakfast

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HOT DRINKS

Speciality hot drinks will be added to your room account.

Latte
Small 109kcal 4.25, Regular 113kcal 4.45

Cappuccino
Small 95kcal 4.25, Regular 102kcal 4.45

Flat White
Small 105kcal 4.15

Americano
Small 1kcal 3.95, Regular 2kcal 4.15

Espresso
Small 1kcal 3.15

Caramel Latte
Regular 157kcal 4.95

Mocha
Small 123kcal 4.75, Regular 139kcal 4.95

Chai Latte
Regular 186kcal 4.45

Dirty Chai Latte
Regular 163kcal 4.95
With Espresso.

BREAKFAST DELI BUFFET

Warm pastries ✓
Croissant 298kcal
Chocolate and fruit pastries 335kcal

Fruity baked granola ✓
Natural yoghurt, mixed berry compote.
438kcal

Fresh fruit salad ✓
Natural yoghurt.
89kcal

Morning zinger ✓ ✓
Mango, pineapple,
passion fruit, orange. 31kcal

Green refresher ✓
Kale, coconut, mango, apple,
natural yoghurt. 47kcal

Fruit juices ✓
Orange 51kcal / Apple 43kcal
Cranberry 21kcal

CLASSICS

Buttermilk pancakes ✓
Add a topping:
Fresh lemon 335kcal
Chocolate & fresh berries 433kcal
Banana & maple flavoured syrup 459kcal

**Smoked salmon
& scrambled eggs**
Grilled sourdough toast.
558kcal

Avocado & poached eggs ✓
Two poached free range eggs,
grilled sourdough, pumpkin seeds,
roasted tomato chutney.
876kcal

Eggs Royale
Salmon smoked in Gloucestershire,
croissant bun, spinach, poached free
range egg, hollandaise. 589kcal

Eggs Benedict
Pulled ham, croissant bun, spinach,
poached free range egg, hollandaise. 593kcal

Porridge ✓
Add a topping:
Plain 299kcal
Banana & cinnamon 324kcal
Chocolate & mixed nuts 394kcal
Honey & berries 344kcal

FULL & HEARTY

Brasserie breakfast
Cumberland ring, back bacon, baked beans,
roasted tomato, Portobello mushroom,
black pudding, potato & oat cake.
Served with:
Fried egg 1,151kcal, Scrambled egg 1,205kcal
or Poached egg 987kcal

Vegetarian breakfast ✓
Vegetarian sausage, roasted tomato, sautéed spinach,
baked beans, hash brown, mushrooms.
Served with:
Fried egg 658kcal, Scrambled egg 712kcal
or Poached egg 494kcal
✓ Vegan option available 920kcal

25.00 per person

Please note a discretionary service charge of 10% will be added to your bill. 100% of all gratuities are passed directly to the team members.

Food allergy or intolerance?

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more. Calorie information provided for filter tea and coffee doesn't include milk, please refer to hot drinks section for calorie information. *Calorie information includes semi skimmed milk. B32 BREAKFAST RUN 2024

Adults need around 2,000kcal a day

