L^a Brasseria

BREAKFAST

BOWLS

Fruit salad (VE)(GF)	9
Yogurt con Frutta cotta e Granola (V) Caramelised seasonal fruit, yoghurt, homemade granola served with cinnamon apple sauce	11.5
$\textbf{Yoghurt with Berries \& homemade nutty Granola} \ (\lor) (d)$	9.5
Classic creamy Porridge (V)(d) add fresh berries or banana +3 add raisins +2 add peanut butter +2	6

PASTRIES

Croissant 3.5 Pain au Chocolat 4 **Raspberry Danish 4.5** Pistachio Cream Bun 5.5 Almond Croissant 5

COOKED BREAKFAST

We use only the most orange yolks from free range local British chickens.	
Eggs any style served with granary toast (V)	9.5
LaB English Breakfast fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and a slice of bread of your choice	17.5
Veggie English Breakfast (V) fried eggs with avocado, mushrooms, grilled tomato, baked beans, vegan sausage, hash brown and a slice of bread of your choice	17
Crushed Avocado on Sourdough bread (VE) add poached egg $+3$ (V)	11
Italian American (GF) two fried eggs, crispy bacon and roast potato	14.5
Frittata della casa (GF)(d) 3 eggs omelette with ham and swiss cheese	14.5
Crostino Milanese (d) Scrambled eggs on Sourdough toast topped with Grana Padano shavings, spring onion served with mushroom and grilled tomato	14
Scrambled eggs and Smoked Salmon (GF)(d)	17.5
Egg Benedict, Florentine or Royal (d) two Poached eggs on English muffins, hollandaise sauce with a choice of <i>Roast Ham</i> , <i>Spinach</i> (V) or <i>Smoked Salmon</i> 17.5	14.5

BREADS

Bread & Jam	7.5
White bread	3.5
Granary bread	3.5
Sourdough bread	3.5
Gluten free Bread	4.5

COFFE & TEA

Espresso	3.5	
Double Espresso	3.9	
Macchiato	3.5	
Americano	3.5	
Cappuccino	3.9	
Flat White / Latte	3.9	
Mocha	3.9	
Hot Chocolate	4.5	
Matcha Latte	5.5	
Chai Latte	4.5	
Tea Infusions	3.8	
Tea: English Breakfast - Earl Grey Green Tea - Jasmine		
Caffeine free: Decaf Engilish Breakfast - Peppermint Fresh Mint - Lemon & Ginger		
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SIDES

Smoked Salmon

Homemade Ricotta Pancakes (d)

JUICES

Mushrooms / Baked Beans	3.5	Fresh Orange	6.5
Grilled Tomato	3.5	Fresh Grapefruit	6.5
Sausage / Bacon	5.5	•	
Spinach / Avocado	4.5	Pineapple / Apple	4.5
Vegan Sausage / Hash Brown	4.5	Tomato	4.5
Grilled Halloumi	6		

9

Our style French Toast (V)
Caramelized brioche bread topped with ricotta and mascarpone cream, orange zest and fresh berries add crispy bacon +2.5

with Canadian maple syrup and berries (V) or bacon or Nutella

WATER

(GF) Gluten-Free (d) Dairy product

14.5

12

San Benedetto still or sparkling	50/75cl	4/5
(V) Vegetarian		•
(VE) Vegan		

Red Berry - Chamomile Lemon Verbena

Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill.