

# BREAKFAST MENU



## THEO'S A LA CARTE BREAKFAST MENU

### PER INIZIARE

#### I succhi di frutta

Selection of fresh juices £6

#### Bevande calde

Cafetière of coffee or loose leaf tea £5.50

### "EAT YOURSELF YOUNG" ELIZABETH PEYTON-JONES JUICES

#### Green power

Kale, spinach, celery, cucumber,  
watercress, apple £8

#### Stamina boost

Beetroot, apple, ginger £8

#### Vitamin shot

Carrot, apple, ginger £8

#### Energy jolt

Pineapple, Korean ginseng, apple, lime £8

### PASTICCERIA

#### Il cestino di pane

Baguette, brioche, croissant,  
pain au chocolat, pain aux raisins,  
bomboloni, preserves, butter £12

#### Pan tostato

Selection of toasted Bloomer brown, white  
or granary bread, preserves, butter £4

### PIATTI FREDDI

#### Granola casareccia

with yoghurt and berries £9

#### Half grapefruit

with Moscovado sugar £9

**Seasonal sliced fruit plate** £12

**Fresh seasonal berries** £12

#### Homemade bircher muesli

with berries and apple £12

### PIATTI CALDI

#### Colazione all'Inglese

Roasted organic pork sausage with field  
mushrooms, potato rösti, crispy bacon, your  
choice of poached, fried or scrambled eggs £17

#### Frittata

'St. Ewe Cornish' free range eggs with  
zucchini, caprino fresco and marjoram £18

#### Rösti di patate

Potato rösti with poached eggs, crispy  
pancetta and salsa pizzaiola £15

#### Bruschetta di avocado

Smashed avocado on sourdough toast with Ryfield  
goat's curd, poached eggs and coriander £16

#### Bruschetta di funghi

Field mushrooms on sourdough  
toast with poached eggs £16

#### Peperonata

Slow cooked Sicilian red peppers with  
onion, tomato, fried eggs and basil £15

#### Salmone affumicato

Smoked salmon with toasted sourdough  
and scrambled eggs £15

#### Merluzzo affumicato

Kedgeree smoked haddock with rice, peas,  
spring onion, coriander and poached eggs £14

#### Pan tostato

French toast with fresh raspberries  
or blackberry coulis £13

#### Frittelle or Cialde

Buttermilk pancakes or waffles with  
sweet ricotta, raspberries, vanilla sugar  
and authentic maple syrup £13

#### Fiocchi d'avena

Steel cut oatmeal with brûléed banana £12

#### Contorni £4

Bacon, Potato rösti, Organic pork sausage,  
Chicken or beef sausage, Sautéed field mushrooms

Theo uses free range St. Ewe Cornish eggs for all his dishes  
Please speak to a member of the team if you have  
any dietary allergies or intolerances  
All prices include VAT at the current prevailing rate.  
A 12.5% service charge will be added to the final bill

# THEO'S BREAKFAST MENU

## CONTINENTAL BREAKFAST £24

### To Start

#### I succhi di frutta

Fresh orange, grapefruit or apple juice

#### Bevande calde

Cafetière of coffee or loose leaf tea

#### Il cestino di pane

Baguette, brioche, croissant, pain au chocolat, pain aux raisins, bomboloni, preserves, butter

## THEO'S BREAKFAST TABLE

Enjoy a seasonal selection of fresh fruits, Italian meats and cheeses

## THEO'S FULL BREAKFAST £30

Includes Theo's Continental Breakfast Table and your choice of one of the following dishes

### Colazione all'Inglese

Roasted organic pork sausage with field mushrooms, potato rösti, crispy bacon, your choice of poached, fried or scrambled eggs

### Frittata

'St. Ewe Cornish' free range eggs with zucchini, caprino fresco and marjoram

### Rösti di patate

Potato rösti with poached eggs, crispy pancetta and salsa pizzaiola

### Merluzzo affumicato

Kedgeree smoked haddock with rice, peas, spring onion, coriander and poached eggs

### Bruschetta di avocado

Smashed avocado on sourdough toast with Ryfield goat's curd, poached eggs and coriander

### Peperonata

Slow cooked Sicilian red peppers with onion, tomato, fried eggs and basil

### Frittelle or Cialde

Buttermilk pancakes or waffles with sweet ricotta, raspberries, vanilla sugar and authentic maple syrup

### Fiocchi d'avena

Steel cut oatmeal with brûléed banana