

# WIGMORE BREAKFAST BUFFET

Kick start your morning with a hearty buffet at The Wigmore Tavern

Full English breakfast buffet 28.00

Continental breakfast buffet 12.00

## À LA CARTE MENU

Avocado on toasted sourdough, roasted Piquillo pepper, plant-based feta (ve) (380kcal)	14.00
Breakfast stovetop toastie, fried egg, red Leicester, maple bacon, hot sauce (647kcal)	14.00
Scottish smoked salmon, buttered crumpet, chive sour cream (425kcal)	14.00
2 eggs of your choice with Bloody Mary Salt Poached (160kcal) Fried (196kcal)	5.00
Mushrooms on Toast (223kcal) (ve) Spinach & chives on Marmite sourdough	14.00
Buttermilk pancakes, marmalade glaze, Crème fraiche (550kcal)	11.00
Eggs Benedict (648kcal) Poached Burford brown eggs, crispy bacon & hollandaise on toasted sourdough	14.00
Rhubarb Cranachan (648kcal) (v) Yoghurt, oats & honey Add 25ml of Johnnie Walker Scotch whisky 6.00	9.00

## MORNING SIGNATURES

Passion Fruit Mimosa A sweet & sour twist on a favourite morning cocktail <i>Prosecco Millesimato, passion fruit &amp; Peychaud's bitters</i>	12.00
Mango Bellini A tropical variation of your beloved morning cocktail <i>Prosecco Millesimato, mango &amp; peach bitters</i>	12.00
Michelada The best way to drink a Bloody Mary in the tavern <i>Estrella Damm lager, tomato juice &amp; Wigmore Bloody Mary sauce</i>	10.00
Bloody Mary <i>Ketel One vodka with tomato, lemon juice &amp; Wigmore Bloody Mary sauce</i>	12.00
Mimosa <i>Prosecco Millesimato &amp; orange juice</i>	12.00
Tavern lemonades by The Wigmore (Non Alcoholic) In the Victorian era this refreshing popular beverage was a matter of pride <i>Grapefruit &amp; Rosemary   Orange &amp; Cinnamon   Lemon &amp; Mint</i>	6.50

## HOT & COLD BEVERAGES

Coffee by Workshop from 4.00

*Americano | Caffè Late | Cappuccino | Espresso | Macchiato | Flat White*

Vibrant and lively, sweet in the drinking and the finish, with positive acidity and aromatic characteristics that adds complexity to the cup

Tea by Jing 4.00

*English Breakfast | Earl Grey | Jade Sword Green | Peppermint Leaf*

*Chamomile | Lemon and Ginger*

Sourced with integrity and transparency these exceptional teas come from the most prestigious tea growing regions

Juices from 4.50

*Green Juice | Cold Pressed Carrot | Orange | Pink Grapefruit | Apple | Cranberry*

*If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. Information about ingredients is available upon request.*

*Adults need around 2000 kcal a day. All prices are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your bill.*