



HOT DRINKS	SMOOTHIES	SAVOURY	SWEET
POT OF TEA FOR 1 / FOR 2 + breakfast, earl grey, rooibos, darjeeling, lemongrass & ginger, peppermint, green tea, chamomile, lapsong souchong, china rose, osmanthus flower 3/5	THE VIOLET 5.5 + blackberry, coconut, vanilla	CROQUE MONSIEUR 10.5 + add fried egg +1.5	TOAST & HOME-MADE JAM OR HONEY 4 + white, wholemeal, sourdough or gluten-free
COFFEE + americano, flat white, cappucino, latte, macchiato 3.25 + espresso 2.75	THE STRAWBERRY FIELD 5.5 + banana, strawberry, cranberry	EGG & BACON BAP 10	PLAIN OR ALMOND CROISSANT, 3.5 PAIN AU CHOCOLAT, PAIN AUX RAISINS (V) + jam and butter supp. £1
HOT CHOCOLATE / MOCHA 3.5 + add marshmallows +50p	THE TROPICAL GREEN 5.5 + pineapple, cucumber, mint	AVOCADO ON SOURDOUGH (V) 11 + 2 poached eggs, pumpkin seeds	HOMEMADE SWEET MUFFIN 3 + chocolate & raspberry or blueberry & cinnamon
MILK ALTERNATIVES: OAT / COCONUT +30p	HOUSE-PRESSED JUICES	EGGS BENEDICT 12.5 + ham, poached eggs, English muffin, hollandaise sauce	OLYMPIC GRANOLA (VG) 7 + soya or greek yogurt and home-made compôte
ALLERGENS If you have a food allergy or special dietary requirements, please ask a member of staff for advice about our dishes. Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free. VG - Vegan V - Vegetarian GF - Gluten Free	ORANGE, APPLE OR CARROT 5	EGGS ROYALE 13.5 + smoked salmon poached eggs, English muffin, hollandaise sauce	COCONUT PORRIDGE (GF/VG) 7 + home-made compôte, pumpkin seeds
	THE DETOX 5 + carrot, apple, ginger	EGGS FORESTIÈRE (V) 12.5 + portobello mushroom, poached eggs, English muffin, hollandaise sauce	BUTTERMILK PANCAKES (V/GF) 10 + strawberry compote, vanilla clotted cream + add bacon & maple syrup supp. £4
	THE CLEANSER 5 + green apple, celery, ginger	EGGS ON TOAST (V) 9 + fried, scrambled or poached eggs + white, wholemeal, sourdough or gluten-free toast	
	BREAKFAST COCKTAILS	OLYMPIC BREAKFAST 14 + cumberland pork sausage, mushroom, smoked streaky bacon, roasted tomato, 2 fried eggs, baked beans, black pudding, sourdough toast	MEMBERS' CLUB BREAKFAST SPECIAL
	BLOODY MARY 11	ALLOTMENT BREAKFAST (V) 13 + avocado, 2 fried eggs, roasted tomatoes, mushrooms, baked beans, sourdough toast	(AVAILABLE MON-FRI) AVOCADO ON SOURDOUGH (V) 9 OR EGGS ON TOAST (V) + with tea, coffee, apple, carrot or orange juice
	BUCKS FIZZ 11	ADDITIONS ALL AT 3.75 + avocado (VG), roasted tomatoes, mushrooms (V), bacon, sausages, baked beans, sautéed potatoes, smoked salmon, black pudding	
	BREAKFAST MARTINI 11		



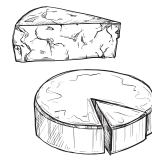
Our produce is, and always has been
carefully selected, sourced locally,
and grown sustainably, ensuring the
freshest and most environmentally friendly
ingredients. See reverse for details.

We source our produce from a variety of trusted suppliers who are dedicated to providing us with the finest and freshest ingredients.



LAY'S OF CHELSEA

Lay's of Chelsea is a family-run fruit and veg business based in South West London, with a rich history that began over 150 years ago with a traditional fruit and veg barrow in Chelsea. They supply us with a range of fresh fruit, vegetables, salads, and herbs.



ALLAN REEDER

Allan Reeder, established in 1971, is London's leading dairy supplier and still very much a family affair. The company is run by Allan Reeder himself, with daughter Heidi managing customer relations, son Chris overseeing supplier relations and logistics, and son Ben looking after marketing.



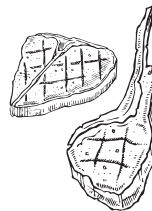
BRINDISA

For our olives, nuts, and specialist Spanish charcuterie, we rely on Brindisa, a company whose name is derived from the Spanish word 'brindis', meaning to raise one's glass in a toast. Their work over the past 30 years has been to celebrate the varied cultures, landscapes, and exceptional foods of Spain.



WRIGHT BROS

Our fish and seafood are sourced from Wright Bros, a company run by two brothers who have been supplying fish to restaurants and Michelin starred chefs in the UK for over 20 years. They started as oyster merchants and expanded to seek out the finest shellfish and seafood from around the UK – from Billingsgate to Brixham, South Devon.



AUBREY ALLEN

Our meat is sourced directly from award-winning butchers, Aubrey Allen. This family business started over 80 years ago as a small butcher's shop in Coventry and has since become one of the best-known butchers in the Midlands and throughout the UK. We trust them to provide us with the highest quality meat for our customers.



REEVES BUTCHERS

Reeves Butchers, established since the early 1960s, is a family business that has seen three generations of fathers and sons work together in Camberley, Surrey. They supply us with bacon, sausages, and hams made from free-range pork from the west country.