



Brasserie32

Breakfast

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BREAKFAST DRINKS

Morning fizz
Mimosa
Prosecco & orange juice.

Virgin Bellini
Alcohol-free, with peach juice fused with boisterous fruit-flower aromas and white grape essence. *83kcal*

Prosecco
125ml
Bottle

BREAKFAST DELI BUFFET

Warm pastries ✓
Croissant *298kcal*
Chocolate and fruit pastries *89kcal*

Fruity baked granola ✓
Natural yogurt, 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:
with fresh lemon *335kcal*
Chocolate & fresh berries *433kcal*
Banana & maple syrup *459kcal*

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

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

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

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

Porridge ✓
add a topping:
Plain *299kcal*
Banana & cinnamon *324kcal*
Chocolate & mixed nuts *387kcal*
Honey & berries *343kcal*

FULL & HEARTY

Brasserie breakfast
Cumberland ring, back bacon, baked beans,
roasted tomato, Portobello mushroom,
black pudding, potato & oat cake.
served with:
fried egg *1,355kcal* scrambled egg *1,205kcal*
or poached egg *987kcal*

Vegetarian breakfast ✓
Vegetarian sausage, roasted tomato, sautéed spinach,
baked beans, potato & oat cake, mushrooms.
served with:
fried egg *862kcal* scrambled egg *712kcal*
or poached egg *494kcal*
Vegan option available ✓ *970kcal*

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

