

BREAKFAST MENU

To build your inclusive breakfast, please choose one Cold and one Hot Plate alongside fresh juice and a hot drink.



Laurent-Perrier La Cuvée Brut NV 19
Delicate notes of citrus and white fruits, vanilla & toasty brioche

Kir Royal 19
Crème de cassis, Laurent Perrier Champagne

Homemade granola (3,9,13) 8
Greek yoghurt, seasonal compote

Overnight Bircher muesli (1) 8
Coconut muesli, mango coulis

Choice of cereals 6
Special K, All Bran (3,9), Weetabix, Rice Krispies (3,9), Corn Flakes
Served with a choice of whole milk, oat (3), almond (1), coconut milk

American pancakes (3,6,9) 12
Seasonal compote & vanilla cream
or
Smoked streaky bacon, maple syrup (3,6,9,13)

Homemade porridge (3,9) 8
Brown sugar or seasonal compote

Free range farm eggs (3,6,9)(v) 12
Prepared to your liking, white or wholemeal toast

Breakfast sandwich (3,6,9,13) 16
Dingley Dell Cumberland sausage, streaky bacon,
fried egg on brioche

Single Espresso / Macchiato 5
Double Espresso / Macchiato 7

COLD PLATES

Honey or seasonal compote yoghurt (3,9,13) 6
Choice of Greek, coconut or soy yoghurt

Coconut chia seed pudding (12) 9
Blackberry, black tahini & agave

Fruit salad 8
Seasonal fresh cut fruits

HOT PLATES

Eggs Florentine* (3,6,8,9,10,13)(v) half 8 / 15
Buttered spinach, free range poached eggs, Hollandaise
sauce & toasted English muffin

Eggs Benedict* (3,6,8,9,10,13) half 9 / 17
Wiltshire cure ham, free range poached eggs, Hollandaise
sauce & toasted English muffin

Avocado & poached eggs (3,6,10,13)(v) 16
Served with toasted sourdough bread

Free range omelette (6) 15
Choice of honey roasted ham (6) / Caxton Manor cheddar (6,9) /
mushrooms (6) / white or wholemeal toast (3)

TEA & COFFEE

Cappuccino / Latte / Flat White 7
Hot Chocolate / Mocha 7

Bloody Mary (3,7,8) 15
Absolut Elix vodka, homemade spice mix, tomato juice

Mimosa 18
English sparkling wine & orange juice

Artisan bakery 6
Choice of plain croissant (1,3,6,8,9), almond croissant (1,3,6,8,9,12,13)
pain au chocolat (1,3,6,8,9), plant-based croissant (1,3,6,8,9,11,12)

Breakfast muffins 6
Chocolate (3,6,8,9) / lemon (3,6,8,9,13) / caramel (3,6,8,9)

Toasted sourdough (3,9)(v) 6
Jams & butter

Smoked salmon & scrambled eggs (3,6,7,9) 18
Served with white or wholemeal toast

Goldstein smoked salmon bagel (3,6,7,9,11,12) 19
Cream cheese & capers

Full English breakfast* (3,6,13) half 14 / 26
Free range eggs to your liking, Dingley Dell Cumberland sausage,
smoked streaky bacon, roasted tomatoes, roasted mushroom, baked beans

Vegetarian English breakfast* (3,6,8)(v) half 14 / 26
Free range eggs to your liking, plant-based sausage,
avocado, roasted tomatoes, roasted mushroom, baked beans

Juices: Orange / Apple / Grapefruit / Green 5
Selection of Speciality Tea 7

St. Pancras Renaissance Hotel is committed to creating a food waste conscious environment within its operation and will partake in THE PLEDGE™ on Food Waste Certification.
The * items are curated in a smaller portion which will ensure no food waste.

If you have any allergies, please speak to a member of our team. We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained team about allergens. (v) Vegetarian, (ve) Vegan, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products, (8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products, (13) Sulphur dioxide or products, (14) Lupin. A discretionary service charge of 12.5% will be added to your final bill. All prices are inclusive of VAT at the current rate

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