CHAMPAGNE BREAKFAST

Add a 125ml glass of N.V. Lanson le Black Création 258 to any breakfast for 18

TRADITIONAL

The Vinery Full English 20

Bacon, sausage, scrambled eggs, crispy diced potatoes, sunblushed tomatoes, wilted spinach, baked beans, seeded sourdough, butter 1187kcal

The Vinery Vegetarian v 19.5

Scrambled eggs, smashed avocado, crispy diced potatoes, sunblushed tomatoes, wilted spinach, baked beans, seeded sourdough, butter 1062kcal

VINERY CLASSICS

14.5

Smashed Avocado on Sourdough PB

Smashed avocado, chilli flakes, seeded sourdough, chimichurri, mixed seeds, micro herbs 548kcal	
Croque Monsieur Wiltshire ham, Sussex Charmer cheddar, parmesan, seeded sourdough 751kcal	16.5
Beechwood Smoked Bacon Brioche Smoked Beechwood bacon, toasted brioche, Virgin Mary ketchup 468kcal	11
Smoked Salmon Platter Smoked salmon, rye bread, capers, dill, lemon, butter 431kcal Add 15g Baerii Caviar 41kcal +39	19.5
Smoked Salmon Bagel Smoked salmon, cream cheese, seeded bagel, dill, micro herbs 460kcal Add 5g Baerii Caviar 41kcal +15	16

All of our seafood is from H. Forman & Son

Bread and pastries are from Paul Rhodes | Eggs are from Havensfield Farm

Preserves are Tiptree | Butter is Netherend

LIGHTER BREAKFAST

Coconut Yoghurt and Muesli Bowl PB Coconut yoghurt, muesli, strawberries, raspberries, blueberries, mixed seeds, lemon balm, maple syrup 399kcal	П
Breakfast Bakery Basket v All butter croissant, seeded sourdough toast, butter, preserves 643kcal	9.5
Croissant and Jam v All butter croissant, butter, preserve 502kcal	6.5
EGGS	
Scrambled Eggs V Served on seeded sourdough, topped with mixed seeds and micro herbs 536kcal	11.5
Served on seeded sourdough, topped	11.5
Served on seeded sourdough, topped with mixed seeds and micro herbs 536kcal	

ADD ONS

Scrambled eggs V 365kcal | Avocado V 133kcal Seasoned crispy potatoes V 188kcal +4 Bacon 120kcal +5 | Smoked salmon 102kcal +7



Scan the QR code to order

V Vegetarian PB Plant Based Please ask our staff for NGCI alternatives and refer to our allergens statement.

Please scan the QR code or speak to a member of the team if you have a question about allergens. Please do ask us on every visit, as we may occasionally need to change our products and recipes. We use shared equipment to prepare our food and beverages, therefore we cannot guarantee they are allergen free. This includes NGCI, vegetarian and plant-based products that may come into contact with eggs and dairy. Our bakery products may contain traces of nuts, peanuts and food additives that might affect attention in children.

