

The Halkin Breakfast Menu

Available from 7am to 11am

Continental Breakfast

£28

Your choice of juice: fresh orange, pink grapefruit, mango or carrot,
COMO Shambhala blends, apple, mango, cranberry

Coffee or Jing tea - English Breakfast, Earl Grey, Darjeeling 2nd flush,
jade sword green tea, jasmine silver needle, chamomile flowers, peppermint,
blackcurrant and hibiscus or hot chocolate

Basket of homemade pastries and bread rolls, a selection of jams,
marmalade and honey

Choice of fresh fruit, cereals or oatmeal porridge

The COMO Continental

£36

Our Continental Breakfast offerings, followed by your choice of an à la carte item

À La Carte

Seasonal Fruits (VG)

£12

Slices of assorted fresh fruits

Bakery selection (V)

£14

Basket of homemade pastries and bread rolls served with
a selection of butter, jam, marmalade and honey

Toast selection

£6

A rack of toast served with a selection of butter, jam, marmalade and honey
(white, wholegrain, granary, English muffin, sourdough, gluten free)

Cereals

£9

Your choice of cereals served with your preferred milk
corn flakes, bran flakes, muesli, granola, Coco Pops, Frosties, Rice Krispies or
Weetabix

Please inform our team if you have any food allergies. Please note that all dishes are prepared in an environment that contains nuts. We will do our best to accommodate nut-free requests but we unfortunately cannot guarantee that nuts will be fully traceless. A discretionary service charge of 12.5 per cent will also be added to your bill.

Oatmeal porridge (VG) (V)	£12
Topped with seasonal berries and pecan clusters, served with your choice of milk	
Continental plate	£17
Prosciutto ham, honey roast ham, cheddar and Manchego cheese	
Smoked Salmon plate	£21
Oak smoked Scottish salmon, caper berries, salmon roe and cream cheese	
Omelette cooked to your liking (V)	£18
Organic eggs with your choice of fillings: Cheddar cheese, tomato, peppers, ham, smoked salmon, mushrooms, onions, spinach, chilli and mixed herbs	
Full English breakfast	£18
Organic eggs cooked to your liking. Served with bacon, Cumberland sausage, black pudding, tomatoes and mushrooms	
Eggs Benedict	£18
Organic poached eggs with honey roast ham and hollandaise sauce on an English muffin	
Eggs Royale	£19
Organic poached eggs, smoked salmon, salmon roe and hollandaise sauce on an English muffin	
Scrambled eggs with smoked salmon	£19
Organic soft scrambled eggs served with smoked salmon, salmon roe on a granary toast	
Blueberry Pancakes	£16
Soft and fluffy American style pancakes with fruit coulis, seasonal berries and maple syrup or Nutella	

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Sides

Smoked Salmon	£10
Sliced avocado	£7
Cumberland or Chicken sausage	£6
Side of Cheddar cheese	£6
Back or streaky bacon	£6
Hash brown	£6
Baked Beans	£5
Mushrooms	£5

COMO Shambhala Healthy Alternatives

Granola berry trifle (V) £12

Layered home made granola with your choice of yoghurt, topped with berries and acacia honey (Greek, low fat or coconut yoghurt)

Avocado and heritage tomato toast (VG) £15

Crushed avocado, heritage tomatoes, cucumber and rocket served on sprouted rye toast

Egg white omelette (V) £17

Light and fluffy egg white omelette with baby spinach, mushrooms and asparagus filling. Topped with cherry tomato and mixed seeds

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