

The Wigmore “Works” (1126 kcal) 18.00
Two free range eggs of your choice, crispy maple streaky bacon, rare breed Cumberland sausages, field mushroom, vine tomato, baked beans, Bloody Mary Salt hash brown, toasted sourdough.

The Vegetarian “Works” (980 kcal) (V) 17.00
Two free range eggs of your choice, vegetarian sausages, avocado with chilli, field mushroom, vine tomato, baked beans, Bloody Mary Salt hash brown, toasted sourdough.

Smashed Avocado, Dukkah, Sourdough (380 kcal) (VE) 14.00
“Poponcini” pepper, chilli flakes
Add juniper & gin signature smoked salmon (120 kcal) 6.00

The Wigmore Sausage & Egg Brioche Roll (760 kcal) 14.00
Double fried free range egg, rare breed pork patty, signature three cheese mix, maple bacon, hot chilli honey
Add Bloody Mary Salt hash browns (326 kcal) 4.00

Vegan Stovetop Toastie (626 kcal) (VE) 14.00
Vegan cheddar, plant based ‘chorizo’, caramelised red onion

Two Eggs of Your Choice with Bloody Mary Salt and Toasted Sourdough (V) 6.00
Poached (160 kcal) *or Fried* (196 kcal)
Add Bloody Mary Salt hash browns (326 kcal) 4.00

Buttermilk Pancakes (768 kcal) (V) 12.00
Caramelised banana butterscotch, candied pecans, whipped cream

Eggs Royale (605 kcal) 17.00
Two poached Burford brown eggs, juniper cured salmon, avruga caviar, hollandaise on toasted sourdough

‘Rösti’ Eggs Benedict (645 kcal) 14.00
Poached Burford brown eggs, crispy bacon & hollandaise

Poached Quince Granola (234 kcal) (V) 7.00
Greek yoghurt, crisp rice

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have ‘may contain’ warnings, we cannot guarantee menu items will be completely free from a specific allergen.

Adults need around 2000 kcal a day. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill

BEVERAGES

Coffee by Workshop from 4.00

Americano | Caffè Late | Cappuccino | Espresso | Macchiato | Flat White

Iced Coffee by Workshop 6.00

Caffè Late with macadamia nut | Caffè Late with salted caramel | Espresso Tonic with grapefruit and rosemary

Tea by Jing 4.25

English Breakfast | Earl Grey | Jade Sword Green | Peppermint Leaf | Chamomile Blackcurrant & Hibiscus

Iced Tea by Jing 6.00

Earl Grey and fresh bergamot | Jade Sword Green tea with peach and lemon | Chamomile with passion fruit and honey

Juices from 4.50

Orange | Pink Grapefruit | Cold pressed Carrot | Apple | Cranberry | Green juice

Tavern Lemonades 6.50

Grapefruit & Rosemary | Orange & Cinnamon | Lemon & Mint

Morning Alcoholic Signature Cocktails 12.00

*Passion Fruit Mimosa | Mango Bellini | Bloody Mary
Mimosa | Michelada*