

<b>The Wigmore “Works”</b> (1126 kcal)	18.00
<i>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.</i>	
<b>The Vegetarian “Works”</b> (980 kcal) (V)	17.00
<i>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.</i>	
<b>Smashed Avocado, Dukkah, Sourdough</b> (380 kcal) (VE)	14.00
<i>“Poponcini” pepper, chilli flakes</i>	
<i>Add juniper &amp; gin signature smoked salmon</i> (120 kcal)	6.00
<b>The Wigmore Sausage &amp; Egg Brioche Roll</b> (760 kcal)	14.00
<i>Double fried free range egg, rare breed pork patty, signature three cheese mix, maple bacon, hot chilli honey</i>	
<i>Add Bloody Mary Salt hash browns</i> (326 kcal)	4.00
<b>Vegan Stovetop Toastie</b> (626 kcal) (VE)	14.00
<i>Vegan cheddar, plant based ‘chorizo’, caramelised red onion</i>	
<b>Two Eggs of Your Choice with Bloody Mary Salt and Toasted Sourdough</b> (V)	6.00
<i>Poached (160 kcal) or Fried (196 kcal)</i>	
<i>Add Bloody Mary Salt hash browns</i> (326 kcal)	4.00
<b>Buttermilk Pancakes</b> (768 kcal) (V)	12.00
<i>Caramelised banana butterscotch, candied pecans, whipped cream</i>	
<b>Eggs Royale</b> (605 kcal)	17.00
<i>Two poached Burford brown eggs, juniper cured salmon, avruga caviar, hollandaise on toasted sourdough</i>	
<b>‘Rösti’ Eggs Benedict</b> (645 kcal)	14.00
<i>Poached Burford brown eggs, crispy bacon &amp; hollandaise</i>	
<b>Poached Quince Granola</b> (234 kcal) (V)	7.00
<i>Greek yoghurt, crisp rice</i>	

*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*