



10° SKY BAR LIGHT BREAKFAST

AMBIENT

Freshly cut seasonal fruits, camomile infusion	£9
Warm pain au chocolate	£7
Butter enriched croissant/ almond croissant/ toasted brioche <i>(homemade chocolate spread, fruit preserves & cultured butter)</i>	£9
Vanilla yoghurt, fruit compote, crunchy granola	£14

HOT

French toast, seasonal fruit compote, vanilla mascarpone	£14
St Ewe's enriched yolk scrambled eggs on sourdough toast	£16
- Add black truffle	£10
- Add smoked salmon	£12
- Add oscietra caviar 10g	£60

Head Chef Marc Hardiman

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Price includes VAT; a discretionary service charge of 13.5% will be added to your bill.