

BREAKFAST MENU

available until 11am daily



TO START YOUR MORNING

- Mimosa 7.50
sparkling wine + orange juice
- Bloody mary 10.25
a blend of tomato juice, spicy seasoning, vodka
- Pomegranate & elderflower bellini 7.50
pomegranate syrup, elderflower syrup, sparkling wine

SWEET START

- Nutty granola bowl (vg)(n) 6.50
coconut + nut granola, mixed seeds, chopped dried fruits, with fresh fruit + coconut yoghurt
- Croissant (v) 2.80
- Pain Au Chocolat (v) 3.00
- Pain Au Raisin (v) 3.00
- Thick cut brioche french toast (v) 9.50
raspberry jam + ricotta with maple syrup

- Buttermilk pancakes (v) 10.25
banana, strawberries, raspberries with maple syrup
- Top up with crispy bacon + 3.00

GRAINS

- California breakfast bowl 10.25 (v)
quinoa, kale salad leaves, scrambled eggs, grated radish, avocado, roast cherry tomatoes + coconut yoghurt

- My morning porridge bowl 6.00
poached pear, pumpkin seeds, pomegranate + honey (v)
strawberry, banana, pomegranate + honey (v)

choose water, soya or semi skimmed milk + switch to oat, coconut or almond milk +50p



LIGHT + FRESH MORNING RISERS

- Mexican eggs 10.25
soft warm corn tortilla, fried eggs, tomato salsa + chipotle sauce, mixed beans, crispy chorizo bits
- Tofu scramble tacos (vg) 10.25
black bean + tofu scramble with coconut yoghurt, mixed tomatoes, chipotle sauce, oregano, sweet paprika, avocado on a soft corn tortilla

- Free range eggs any style (v) 7.50
fried or scrambled eggs, classic sourdough toast + roast cherry tomatoes
- Add your choice to make it your own:
- smoked salmon + 4.00
- avo smash with nigella seeds + fresh lime (vg) + 3.50
- bacon + 3.00

- Avocado farm toast (vg) 10.25
avo smash, mixed tomatoes, nigella seeds, fresh coriander, pickled red onions, basil oil on brown sourdough

BREAKFAST CLASSICS

- Sonoma country breakfast 13.50
fried or scrambled eggs, slow roasted tomato, mixed mushrooms, hash potatoes, smoked bacon, morning cumberland sausages, Heinz baked beans + classic sourdough toast

- Morning breakfast plate 9.50
fried or scrambled eggs, slow roasted tomato, hash potatoes, smoked bacon, morning cumberland sausage, Heinz baked beans + classic sourdough toast + 1.95

- Lady croque 10.25
wiltshire ham, smoked bacon, lots of mustardy cheesy sauce

- Breakfast stack croque (v) 10.25
cheddar + mozzarella, spinach, aubergine, mustardy cheesy sauce, harissa + fried egg to any croque toastie + 2.00

- Open pan skillet omelette (v) 11.25
roast peppers, mushrooms + cheddar cheese with sourdough toast

- Mediterranean plate of sunshine (v) 11.50
free range fried eggs, chopped middle eastern salad, labne cheese, avocado, grilled flatbread toasts

- Veggie breakfast (v) 12.50
fried or scrambled eggs, havarti cheese, avocado smash, mixed mushrooms, roast cherry tomatoes, Heinz baked beans, classic sourdough toast

- Vegan breakfast (vg) 12.50
tofu scramble with coconut yoghurt, avocado smash, hash potatoes, mixed mushrooms, roast cherry tomatoes, Heinz baked beans, classic sourdough toast

- Breakfast pizza (v) 12.00
free range egg, cherry tomatoes, mushrooms, thyme, mozzarella + smoked cheddar, tomato sauce

- The aviator pizza 14.50
chorizo, bacon, sausage, free range egg, tomato sauce, smoked cheddar + mozzarella, rocket

SIDES

- Morning cumberland sausages 3.85
- Crispy bacon 3.00
- Free Range Egg (v) 2.00
- Avocado smash with fresh lime (vg) 3.50
- Toast, jams, butter (v) 4.00
- Hash potatoes (v) 3.85
- Heinz baked beans (vg) 2.00

SEE OVER FOR OUR DRINKS!

(v) = vegetarian
(vg) = vegan
(n) = contains nuts

Many of our dishes are free of gluten. Please ask for our Gluten Free menu for the full range

OUR BEAUTIFUL blend of organic coffee
 is grown by family farmers from Chirinos in Peru, Cocafelol
 in Honduras, Fero in Sidama & Konga in Yirgacheffe,
 Ethiopia and are expertly blended to produce the
vibrant and zesty taste you will find in the Sonoma espresso.

COFFEE – ESPRESSO – TEAS

Carefree cappuccino	3.10	Cool iced coffee	3.10
Arabica filter	3.35	Focused chai latte	3.85
Awake espresso	2.30	Minty iced green tea	3.05
All day americano	2.85	Yorkshire Tea	2.85
Lovely caffe latte	3.10	Teapigs	2.85
Marvelous mocha	3.20	honeybush + rooibos, superfruit, chamomile flowers, peppermint leaves, darjeeling earl grey, mao feng green tea	
Vibrant matcha tea latte	3.30		

HOT CHOCOLATE

Happy vegan hot chocolate 3.40

choose soya or skimmed milk
 + switch to oat, coconut
 or almond milk + 0.50

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 + switch to oat, coconut or almond milk + 0.50

Sonoma filter coffee is sourced from **Rwanda** where the rich volcanic soil produces the very best coffee, filled with flavours of tangerine, fudge and demerara sugar. **Cocagi Gashonga** is grown in the area where the first coffee trees were planted and where the farmers are focused towards achieving sustainable livelihoods for their community.

BREAKFAST – SMOOTHIES

Classic green kale, spinach, mango, apple	4.90
Hello morning strawberry, blueberry, banana, grape, apple	4.90
Hippie child passion fruit, pineapple, mango, apple	4.90

NATURAL REFRESHMENTS

Naturally refreshing drinks made with sweet sonoma soul for you! All topped up with soda water, ice + fresh herbs + fruit garnishes

Refreshed watermelon, raspberry + mint	4.00
Enjoy apple, vanilla + rosemary	4.00



SOFT DRINKS

Coca-Cola / Fanta	3.35	Franklin & Sons	2.50
Coke zero / Diet coke / Sprite zero	3.00	Indian Tonic, Light, Sicilian Lemon, Ginger Ale, Ginger Beer, Elderflower + Cucumber or Rhubarb + Hibiscus	
Still or Sparkling water	2.50	Karma cola	3.35
Apple, Tomato or Pineapple juice	2.60	Gingerella	3.35
Cranberry juice drink	2.60	Lemony lemonade	3.35
Fresh orange juice	3.35	Ting	3.35



GLUTEN FREE, VEGETARIAN &
 VEGAN MENUS AVAILABLE.
 PLEASE ASK YOUR SERVER.

V = Vegetarian. These products do not contain any meat or fish. VE = Vegan. These dishes are made from ingredients that do not contain any animal products. However we do not have dedicated preparation or cooking areas in our kitchens for vegetarian or vegan food. N = Contains nuts. All dishes on this menu are subject to ingredient availability. Not all ingredients are shown in the dish descriptions. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit www.restaurantallergens.com/sonoma. Our fish is a natural product & may contain small bones. We are happy to provide you with allergen guidelines for all our menu items. TRG Concessions only use RSPCA Assured™ shell eggs in our restaurants. This means we use suppliers and farmers that adhere to the RSPCA welfare standard and have been checked by RSPCA assessors.

All prices are in Pounds Sterling.

EAT, DRINK, LIVE

Sonoma