



Hattingley Valley King's Cuvée | £18

Champagne poached eggs | £18

Two organic Duchy poached eggs, smoked salmon, and a light Champagne hollandaise sauce



Royal lobster | £24

Lobster tail, poached eggs, English muffins, watercress, and hollandaise sauce



Truffle omelette | £18

A fluffy three-egg omelette filled with sautéed mushrooms, truffle oil, and shaved black truffles



Crab & caviar crumpets | £16

Duchy crab, potato crumpets with quail egg, crème fraîche, and a spoonful of caviar



Brioche crown | £14

Crispy brioche toast, topped with vanilla cream, berry compote, and a sprinkle of edible gold leaf



British beef hash | £18

A decadent breakfast hash made with diced beef, roasted potatoes, and caramelised onions, all topped with a fried egg

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If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.