

**BRUNCH TIME****DRINKS****COCKTAILS****American mimosa**

2020 Maître de Chai Sparkling Chenin, Berkeley CA 17  
& cold-pressed orange juice

**Paloma**

Casamigos Reposado, grapefruit sour mash, fresh lime, 19  
Franklin & Sons Soda

**Tommy's margarita**

Casamigos Blanco, lime sour mash, fresh lime 19

**JUICE****Cold pressed juice**

Orange, pineapple, cranberry, grapefruit or apple 8

**Feel good juice**

Field of greens (apple, cucumber, pear, avocado, rocket, spinach, lime) 8  
Rise & shine (apple, carrot, ginger, turmeric, lemon)  
Forest berries (apple, pomegranate, grape, blueberry, strawberry)

**HOT BEVERAGES**

Espresso 5.5  
Macchiato 6  
Americano 6  
Cappuccino 6.5  
Latte 6.5  
Flat white 6.5  
Mocha 7  
Matcha latte 7  
Chai latte 7  
Hot chocolate 7.5

**Selection of Camellia tea**

The 1 Hotel Mayfair blend, English breakfast, earl grey, assam, 7  
sencha green, peppermint, fresh mint, lapsang souchong,  
chamomile, very berry & jasmine

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order. A discretionary service charge of 15% will be added to the total bill. All our prices are inclusive of VAT. A £5per person cover charge will be added to the total bill.

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**CLASSICS**

Eggs Florentine, Royale, or Benedict 18  
Stack pancakes, whipped cream & berry compote 18  
Dovetale veggie English 22  
Dovetale full English 25

**BRUNCH**

Achill Oysters £4.5 ea / £26 for 6 / £52 for 12  
Tabasco, lemon & mignonette dressing

Umai Modern caviar 30g - 90 / 50g - 155  
N25 Kaluga Hybrid caviar 125g - 600

**Bibb lettuce salad**

Shallots & chardonnay vinaigrette 16

**Shakshuka**

Moroccan style baked eggs 17

**La Latteria English burrata**

Green goddess sauce 19

**Avocado everything bagel**

Poached eggs & seeds 20

**Smoked salmon**

Potato rosti, cream cheese & herbs 22

**Cornish crab omelette**

Hollandaise 24

**Buttermilk fried chicken**

Waffle & hot sauce butter 24

**Steak & eggs**

Bavette steak, fried duck's egg & mojo verde 28

**Croque madame & fries**

Iberico ham, truffle fondue & fried quail's egg 29

**Wagyu cheeseburger & fries**

29

**ON THE SIDE**

Fries 7  
Onion rings, mushroom salt 7  
Autumn leaves & roots 7

**DESSERTS****Custard tart**

14

**'Egg & soldiers'**

Lime, mango & coconut 'egg' & caramelised brioche 14

Madagascan vanilla, poached pears & pecan praline 14