

serra

SAVOURY

Two Free-Range Eggs prepared to your liking, Toast Add truffle - MP	19
Mushroom & Cheddar Omelette two free-range eggs, chestnut mushroom Montgomery cheddar	19
Eggs Benedict smoked Suffolk black ham, poached free-range eggs cultured butter hollandaise	24
Lobster Benedict butter-poached wild Cornish lobster, poached eggs cultured butter hollandaise	36
Crushed Avocado poached free-range eggs, smoked chilli oil, watercress, seeded sourdough	20
Crumpets 🌱 Jones' cheese crumpets, whipped marmite butter Lincolnshire Poacher cheddar	15
Smoked Salmon 🌱 Lambton & Jackson smoked salmon, Estate Dairy crème fraîche Add caviar - 28	29
Portobello Mushroom Ragout 🌱 Estate Dairy crème fraîche, sourdough	19
Breakfast Roll smoked pancetta, pork sausage, hash brown, fried egg	17
Grilled Cheese Sandwich Lincolnshire poacher, smoked cheddar, Dijon	17

SWEET

French Toast glazed brioche, salted caramel, caramelised banana cashew butter	22
Pancakes 🌱 pecan praline, whipped cream, candied pecans	18
Belgian Waffle pearled sugar, blueberry compôte	22

THE CLASSICS

Full English Breakfast 🌱

two free-range eggs prepared to your liking, Stornoway black pudding, portobello mushroom, roast plum tomato, baked beans, Middle White pork sausage, smoked streaky bacon, toast	32
---	----

Plant-Based Breakfast

vegan sausage, grilled portobello mushroom, baked beans spinach, roast plum tomato, hash browns, toast	28
---	----

SERRA SIGNATURES

Shakshuka

roasted peppers, baked eggs

24

Dorset Crab Omelette

spring onion, crème fraîche

28

Slow Roasted Isle of Wight Tomatoes

oregano, guanciale, sourdough

Add poached egg - 4

19

CAVIAR

Golden Oscietra 30G / Sevruga 30G

eggs, sour cream, blinis

145 / 158

WELLNESS

Selection of Fruit sweet melon, pineapple, mango	15
Cereals Cornflakes Bran Flakes Rice Krispies Shredded Wheat	10
Porridge Caramelised Oat Crumble, poached stone fruit	16
Matcha & Chia Seed Parfait rosewater, blueberries, pistachio	18
Granola 🌱 rolled oats, pecans, golden raisins, coconut yoghurt Bermondsey honey	12
Açaí Berry Parfait passionfruit, pistachio	12
The Estate Dairy Yoghurts 🌱 plain lemon curd rhubarb & strawberry passionfruit	8

BAKERY

Viennoiserie croissant pain au chocolat pain aux raisins	7
Bakery Basket butter & preserves	18
Toast, Butter, Preserves sourdough white brown whole grain english muffin crumpets	7

SIDES

Lidgate's chicken sausage smoked turkey bacon portobello mushrooms roasted tomatoes breakfast potatoes Stornoway black pudding baked beans Middle White pork sausage smoked streaky bacon	7
---	---



PARTNERS IN PROVENANCE

Rosewood’s Partners in Provenance commitment is borne out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality food. Chef de Cuisine Alex Povall partners with local farms and purveyors to source fresh, seasonal products throughout the year such as fresh seafood, herbs, vegetables, hydroponic vegetables grown by local welfare facilities, and honey from local bee farms.



HOT DRINKS

Coffee

Americano	5
Espresso	5
Macchiato	5
Cappuccino	6
Latte	6
Hot Chocolate	6

Tea and Infusions by JING Tea

Assam Breakfast	5
Earl Grey	
Darjeeling	
Jasmine Pearl	
Sencha	
Ceremonial Matcha	
Peppermint	
Chamomile	
Lemongrass and Ginger	
Rooibos	
Raspberry Rose	

COLD DRINKS

Juices

Freshly Squeezed Orange	9
Freshly Squeezed Grapefruit	
Apple	
Carrot	

Juice by 2Juice

Boost apple, cucumber, spinach, ginger, lemon, parsley	12
Power beetroot, carrot, apple, ginger	
Shield pineapple, orange, carrot, ginger	

Smoothies

Mango maca, peach	11
Strawberry goji, banana	
Spinach mango, matcha	

All prices are in Great British Pounds (GBP) inclusive of VAT. A 15% discretionary service charge will be added to your final bill. Our kitchen handles multiple allergens; therefore, we cannot guarantee the absence of cross-contamination. Some dishes may also contain raw (unpasteurised) milk products. If you have any food allergies or intolerances and require further information, please inform your server. All our tea, coffee and fish are responsibly sourced, either locally or through carefully selected certified sustainable partners.