Breakfast
8.00am–11.30am

Freshly Blended Smoothies
Green Machine: spinach, kale, broccoli apple, pineapple | £5.50
Beet Skipper: Beetroot, apple, carrot, ginger, parsley | £5.50

Fruits & Grains
Toast basket and preserves | £4
White bloomer, sourdough and granary with Peyton and Byrne preserves and Longmans butter
Add Chelsea bun | £3
Raspberry and pistachio Bircher | £7
Apple and cinnamon doughnuts, organic yoghurt and blueberries | £7
Salsa of pink grapefruit, blood orange and pomegranate | £7
Organic oat porridge with honey, cinnamon and raisins | £7

Eggs | Burford Brown
Poached egg with crushed avocado, baby spinach, tomato and chilli salsa and toasted sunflower seeds on a spelt and quinoa pancake | £9
Baked eggs, black beans tomato spinach and red chilli | £9
Eggs Benedict | £9

Classics
The National Breakfast | £14
Cumbrian sweet cured bacon, oak smoked back bacon, Cumberland sausage, Bury black pudding, eggs as you like, beans, mushrooms and tomato
Buttermilk pancakes with maple syrup | £7
Handmade crumpets with Bury black pudding, Marmite and poached duck egg | £8
Potato, chorizo and Datterino tomato hash | £9
Chapel and Swan smoked salmon with boxty potatoes | £12

Sides | £4
Buttermilk pancakes | Avocado salsa | Mushrooms | Homemade baked beans | Potato cake | Eggs as you like

Lunch and Dinner Sample Menu
12.00pm–9.30pm

Starters
Minestrone with toasted fregola | £7
Norfolk asparagus with hollandaise sauce | £8
Buratta with fennel, radicchio and wild garlic pesto | £10
Devonshire crab ravioli with shrimp butter and cockles | £12
Cornish squid with puntarella and organic Sicilian lemon | £10

Salads
Chicken salad with Romaine lettuce and salad cream dressing | £13
Super food salad with Tender stem broccoli, edamame bean, quinoa, pomegranate, avocado, roasted datterino tomatoes and toasted seeds | £13

Mains
Miso baked aubergine with pickled girole salad | £14
Fish pie with Cornish monkfish, cod and pollack, langoustine and spring leeks | £16
Cornish brill with Norfolk asparagus, jersey royals and sauce vierge | £20
Spaghettii vongole | £16
Rose veal burger with lemon, parmesan, sage and radicchio salad | £15
Cumbrian chicken, chorizo, com puree | £16
Galician bayette with Datterino tomatoes and gremolata | £22

Sides | £5 each
Grilled baby gem | Chips with aoli | Spring greens | Butter leaf salad
Sprouting broccoli, peas and broad beans | Jersey Royals

Desserts | £6.50
Chocolate and banana sundae with honeycomb
Salted caramel and cinnamon doughnuts with toffee sauce
Hot apple pie with vanilla custard
Roasted pineapple with maple syrup and coconut sorbet
Ice cream and sorbet £2 | Vanilla | Chocolate | Strawberry | Pistachio | Lemon | Coconut | Raspberry

Artisan British cheese served with oatcakes and chutney | £11
Keens Cheddar, Barkham Blue, Tunworth and Berkswell

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Private dining available in our Trafalgar Room for up to 30 guests from breakfast to dinner. For more information please contact 020 7747 5836 or groupbooking@peytonandbyrne.co.uk

Afternoon Tea
2.30pm–5.30pm

The National Afternoon Tea | £22.50 per person
Champagne Afternoon Tea: Including a glass of Jean Paul Deville | £31.50 per person

Sandwiches:
Ham and piccalilli on bruschetta bread
Smoked salmon, cream cheese and capers on brown
Cucumber and horseradish on brown bread
Whipped mint ricotta on bruschetta bread

Scones and Cakes:
Freshly baked raisin or plain scones with Cornish clotted cream and strawberry preserve
Assortment of afternoon tea pastries and cakes

Cream Tea £6.50
Warm fruit scone accompanied with Peyton and Byrne jam, Devonshire clotted cream with your choice of tea or coffee

Peyton and Byrne Cakes from £4.95
Choose from a slice of our very own Peyton and Byrne cakes fresh from our bakery, flourless gooey chocolate cake, coffee and walnut, carrot cake or bakewell tart and treacle tart

Opening Times
Monday – Friday
8.00am – 11.00pm
Saturday
9.00am – 11.00pm
Sunday
9.00am – 6.00pm

Breakfast until 11.30am
Lunch & Dinner from Noon
Pre-Theatre 5.30pm–7.00pm
Afternoon Tea 2.30pm–5.30pm

Express Lunch 12.00–3.00pm
2 Courses £17.00 | 3 Courses £21.00

Pre-Theatre Menu 5.30pm–7.00pm
2 Courses £17.00 | 3 Courses £21.00