



**THE FRANKLIN**  
LONDON

**BREAKFAST MENU**

We are proud to be working with handpicked suppliers to ensure the highest possible quality of our ingredients, such as St Ewe, a family-run farm producing eggs famous for the rich golden colour of their Lohmann Brown yolks and Jen Williams of Naked Jams who produces small batches of hand-made jams in the heart of the New Forest using only seasonal fruit and sugar.

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**CONTINENTAL BREAKFAST 21**

**Choice of Fresh Fruit Juice**

Orange, apple, grapefruit

**Selection of Pastries**

Croissant, pain au chocolat, pain au raisin

**Selection of Breads**

Natural and Fruit Yoghurts

**Selection of Charcuterie**

**Selection of Cereals**

**Fresh Fruit Salad**

**Coconut Porridge with Pineapple  
or Chia Seed Pudding**

Coffee, Tea, Herbal Infusions

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**THE FRANKLIN BREAKFAST 29**

**Continental Breakfast and one of the following**

**Full English Breakfast**

Egg, sausage, bacon, mushroom, tomato,  
Butcher & Edmond black pudding

**Scrambled Eggs and Loch Duart**

Smoked Salmon, Chives

**Eggs Benedict**

Wiltshire ham and hollandaise

**Eggs Florentine**

Spinach and hollandaise

**Egg White Frittata**

Spinach, feta, mushroom and tomato

**Eggs Royale**

Smoked salmon and hollandaise

**Omelette**

Whole egg or egg white  
Choice of filling: ham, British Cheddar,  
mushroom, tomato, herbs, spinach

**Crushed Avocado on Toast**

Poached egg and chilli flakes

**Pancakes**

With bacon and maple syrup

Or wild berries

Or Nutella and caramelised hazelnuts

Please make one of our team aware of any dietary restrictions or allergies you might have.  
A discretionary service charge of 12.5% will apply,  
while with any Room Service delivery an additional tray charge of £5 will be added to the bill.