



THE GORE
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.

Continental Breakfast

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

Porridge

Coffee, Tea

£18

The Gore Breakfast

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

Eggs Benedict
Wiltshire ham and hollandaise

Eggs Florentine
Spinach and hollandaise

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
Bacon, maple syrup

£25

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill.