



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
Sourdough: white, brown

Natural or Fruit Yoghurts

Selection of Charcuterie
Parma ham, salami and olives

Selection of Cereals
*Granola, muesli, cornflakes,
crunchy nut, all bran, bran flakes,
rice crispies or coco pops*

Fresh Fruit Salad

Porridge

Coffee, Tea

£19

The Gore Breakfast

Continental Breakfast
and one of the following

Full English Breakfast
*Egg, sausage, bacon, mushroom, tomato,
Butcher & Edmond black pudding,
hash brown, baked beans*

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*

Avocado on Toast
Poached egg and chilli flakes

Slow Cooked Mushrooms on Toast
Poached egg and Parmesan

Pancakes
Bacon, maple syrup

French Toast
Nutmeg, chocolate sauce

£27

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.