

One of life's simple pleasures – breakfast in bed – bringing joy to your morning and starting your day the right way. We invite you to place your bespoke order, selecting dishes and drinks from each section, alongside an unlimited pour* of the finest cuvée, Chapel Down Vintage Reserve 2019, for 90 minutes. The food and bubbles will continue to flow, with a second replenishment of breakfast plates and drinks on us – because you deserve it.

£120 per person, available exclusively for Premium Rooms and Suites guests
Delivery available between 9 a.m. and 12 p.m.

To place your order, please dial 0.
Orders must be placed no later than 9 p.m. the evening prior.



*T&Cs: Advance notice required. Chapel Down bubbles will be served for the duration of 90 minutes up to a maximum of three bottles per room booking. Bubbles will be replenished once finished and the empty bottle is returned to our in-house team. Please dial 0 to notify our team who will replenish your order. Please drink responsibly. Cannot be exchanged for vouchers or any other products. Pricing is inclusive of 20% VAT.

A discretionary service charge of 12.5% will be added to your final bill. Delivery fee applies.

Getting Started – please select one from each category

Freshly Baked Pastry 417 kcal

Pecan pistachio Danish (v) EGMN May contain S

Cinnamon custard Croissant (v) E G M N May contain S

Pineapple Danish (v) E G M N May contain S Raspberry Danish (v) E G M N May contain S

Sugar-Free Juice 215 kcal

Green juice: green apple, cucumber, pear, kale, spinach, mint, lime juice, antioxidant vitamin C (v) (vq) ©

Rise and shine: carrots, apple, turmeric, ginger, lemon (v) (vg)

Yoghurt 482 kcal

Flavoured, plain or coconut vegan (v) M

Homemade Cake:

Banana and pecan maple cake (v) 668 kcal EGMN Lemon poppy seed cake (v) 542 kcal EGMN

Appetisers – please select one dish from this section

Truffled scrambled eggs, smoked salmon, truffle cream cheese, avruga caviar 283 kcal May contain C

Prawn and lobster croquette, sunny side up eggs, truffle aioli, parmesan 465 kcal 💬 🖺 🌀 🕅

Red onion, heirloom tomato, goat cheese galette (v) 558 kcal 6 M

Seasonal sliced fruits, coconut chia pudding (v) 401 kcal S N

Dates stuffed with cream cheese and pistachios (v) 164 kcal \bigcirc \bigcirc

The Main Event – please select one dish from this section

Yuzu salmon, steamed rice, pickled daikon, miso soup 348 kcal EFGS May contain Mu

May contain St

Full English breakfast with eggs and your choice of sausages 507 kcal 🗈 🖫 🖫

Grilled steak, eggs, asparagus, truffle sautéed potatoes, mushroom, ricotta 328 kcal

Confit mushrooms stuffed with feta cheese and pomegranate, roasted pepper sauce, tempura fried halloumi (v) 379 kcal © © M May contain S

Grilled asparagus, crispy poached eggs, hollandaise sauce, smoked paprika (v) 290 kcal 🗈 🌀 🕅

Baked shakshuka and kasha served with pitta bread (v) 131 kcal C E G

Crushed avocado on toasted sourdough bread, sautéed Swiss chard, moong beans sprouts (vq) 539 kcal

French toast, crème fraîche, seasonal berries, maple syrup (v) 857 kcal May contain S Soufflé pancakes, crème fraîche, seasonal berries, maple syrup (v) 475 kcal

(v) Suitable for Vegetarian, (vg) Suitable for Vegan. Adults need around 2000 kcal a day. C= Celery; G= Cereals containing Gluten; Cr= Crustaceans; E= Eggs; M= Milk; Mu= Mustard; N= Nuts; S= Soya; Su= Sulphites

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies.

Please speak with our trained staff about allergens.