

COCKTAIL & CHAMPAGNE BY THE GLASS

Mimosa	£20
Pear cider <i>Eric Bordelet, Normandy, France</i>	£15
Gusbourne Blanc de Blancs <i>Kent, England</i>	£25
Moët & Chandon <i>Grand Vintage Rosé, 2015</i>	£38

HOT BEVERAGES

TEA & INFUSIONS

Fresh infusion	£9
Earl Grey	£9
English Breakfast	£9
Darjeeling <i>Gopaldhara 2nd Flush</i>	£9
Jasmine Pearls <i>Grade A</i>	£9
Yame Gyokuro <i>Green tea</i>	£9
Moonlight Yunnan <i>White Tea</i>	£9

FRUIT SELECTION

Mixed berries	£22
Fruit salad <i>Elderflower syrup</i>	£16
Seasonal fruit platter	£19

FRESHLY PRESSED JUICES

Juice of the day	£8
Green juice	£8

OUR MUST HAVE PAVYLLON SIGNATURE HOT CHOCOLATE £9

HEALTHY BUT TASTY

Exotic chia pudding <i>Coconut milk</i>	£15
PavYllon Bircher	£12 / £18
Gluten free cake of the day <i>Marmalade</i>	
Homemade granola <i>Greek yoghurt and honey</i>	£12 / £18
Yoghurt selection <i>Plain, low fat or greek, strawberry or apricot</i>	
Cheese platter	£22
Chickpea Hummus <i>Red pepper and coriander oil, puffed pita bread</i>	£14

EGGS

Eggs Benedict <i>Bacon, Hollandaise sauce</i>	£22
Eggs Royale <i>Smoked salmon, Hollandaise sauce</i>	£24
Eggs Florentine <i>Spinach, Comté cheese extraction</i>	£22
Scrambled Egg Shakshuka <i>Spicy tomato sauce, coriander</i>	£22
Two eggs of your choice <i>Poached, boiled, fried, scrambled</i>	£20
Omelette <i>With fillings of your choice</i>	£26

PAVYLLON'S MUST HAVE

SAVOURY

Blin'wich <i>Blinis, ham & Comté, omelette wrap, cheese sauce</i>	£26
Avocado "Croast" or Toast <i>Guacamole, poached egg, rocket salad, croissant</i>	£26
Salmon & blinis <i>Isigny cream, pickled cucumber</i>	£26
"Everything" bagel <i>Stracciatella cheese, smoked salmon</i>	£18
English platter <i>Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast</i>	£32

SWEET

Waffles <i>Chocolate-hazelnut spread</i>	£19
Pancakes <i>Seasonal berries, whipped cream</i>	£20
Our ultimate French toast <i>Caramelized hazelnut, whipped cream</i>	£22
Homemade Viennoiserie <i>Croissant or Pain au chocolat</i>	£8

SIDE DISH

Sautéed mushrooms	£8
Confit tomato	£8
Sautéed spinach	£8
Baked beans	£8
Modern pommes Anna	£8
Pork sausages	£8
Crispy bacon	£8

OUR BREAKFAST SETS

FULL ENGLISH

£45

Hot beverage

Juice of the day

English platter

Pommes Anna, pork sausage, bacon, black pudding, roasted tomatoes, mushroom, baked beans, eggs of your choice, toast

CONTINENTAL

£34

Hot beverage

Juice of the day

Yoghurt and fresh fruits

Croissant or pain au chocolat

Daily bread-basket

Add eggs of your choice £11

CAVIAR & TRUFFLE Supplement

Caviar Prunier "Selection" 30g	£79
Caviar Prunier "Osciètre Noir" 30g	£130
Beluga Caviar 30g	£470
Périgord Black Truffle	£6/g

Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.

A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT

PavYllon at Four Seasons Hotel London is proud to support our local suppliers, sourcing the very best British and European ingredients for our extensive flavour of the dish, in a commitment to sustainable cuisine using the finest ingredients