

WEEKDAY BREAKFAST

April 2025

The Wigmore “Works” (1126 kcal)	18.00
<i>Two free range eggs of your choice, crispy maple streaky bacon, rare breed Cumberland sausages, field mushroom, vine tomato, baked beans, Bloody Mary Salt hash brown, toasted sourdough.</i>	
The Vegetarian “Works” (980 kcal) (V)	17.00
<i>Two free range eggs of your choice, vegetarian sausages, avocado with chilli, field mushroom, vine tomato, baked beans, Bloody Mary Salt hash brown, toasted sourdough.</i>	
Smashed Avocado, Dukkah, Sourdough (380 kcal) (VE)	14.00
<i>“Poponcini” pepper, chilli flakes</i>	
<i>Add juniper & gin signature smoked salmon</i> (120 kcal)	6.00
The Wigmore Sausage & Egg Brioche Roll (760 kcal)	14.00
<i>Double fried free range egg, rare breed pork patty, signature three cheese mix, maple bacon, hot chilli honey</i>	
<i>Add Bloody Mary Salt hash browns</i> (326 kcal)	4.00
Vegan Stovetop Toastie (626 kcal) (VE)	14.00
<i>Vegan cheddar, plant based ‘chorizo’, caramelised red onion</i>	
Two Eggs of Your Choice with Bloody Mary Salt and Toasted Sourdough (V)	6.00
<i>Poached (160 kcal) or Fried (196 kcal)</i>	
<i>Add Bloody Mary Salt hash browns</i> (326 kcal)	4.00
Buttermilk Pancakes (768 kcal) (V)	12.00
<i>Caramelised banana butterscotch, candied pecans, whipped cream</i>	
Eggs Royale (605 kcal)	17.00
<i>Two poached Burford brown eggs, juniper cured salmon, avruga caviar, hollandaise on toasted sourdough</i>	
‘Rösti’ Eggs Benedict (645 kcal)	14.00
<i>Poached Burford brown eggs, crispy bacon & hollandaise</i>	
Poached Quince Granola (234 kcal) (V)	7.00
<i>Greek yoghurt, crisp rice</i>	

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have ‘may contain’ warnings, we cannot guarantee menu items will be completely free from a specific allergen.

Adults need around 2000 kcal a day. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill

BEVERAGES

Coffee by Workshop from 4.00

Americano | Caffe Late | Cappuccino | Espresso | Macchiato | Flat White

Iced Coffee by Workshop 6.00

Caffe Late with macadamia nut | Caffe Late with salted caramel | Espresso Tonic with grapefruit and rosemary

Tea by Jing 4.25

English Breakfast | Earl Grey | Jade Sword Green | Peppermint Leaf | Chamomile Blackcurrant & Hibiscus

Iced Tea by Jing 6.00

Earl Grey and fresh bergamot | Jade Sword Green tea with peach and lemon | Chamomile with passion fruit and honey

Juices from 4.50

Orange | Pink Grapefruit | Cold pressed Carrot | Apple | Cranberry | Green juice

Tavern Lemonades 6.50

Grapefruit & Rosemary | Orange & Cinnamon | Lemon & Mint

Morning Alcoholic Signature Cocktails 12.00

*Passion Fruit Mimosa | Mango Bellini | Bloody Mary
Mimosa | Michelada*