

7:30am - 9:30am

Breakfast is served buffet style

£10ph COLD CONTINENTAL

Freshly squeezed or pressed juice
Cereal and yogurt breakfast pot (Changes daily)(VG*)
Freshly baked croissants & preserves (VG*)
Assorted muffins, crumpets & bread with preserves (VG)
Chopped fresh fruit (VG)

£18ph COLD CONTINENTAL

as detailed above, plus:

Avocado platter, chilli, lime (GF)(DF)(VG)
Scrambled Eggs (V)(GF)
Grilled halloumi in chipotle sauce (V)



£15ph VEGETARIAN HOT BREAKFAST

Cold continental breakfast plus:

Spinach and cheddar sausages (V)
St Ewe scrambled eggs (GF)(V)
Roasted antipasto mushrooms, (VG)
Roasted mixed tomatoes, (VG)(GF)
Baked beans (VG)(GF)
Hash browns (VG)(GF)

£18ph HOT BREAKFAST

as detailed above, plus:

British sweetcure bacon
Cumberland sausages



£28ph IN STUDIO SERVICE

A selection of all the hot cold breakfasts with eggs cooked to order by our chef in the studio.

£6 BREAKFAST BAPS

Vegetarian or Vegan sausage / Bacon / Sausage / Egg

£26 ADDITIONAL PLATTERS

Avocado, chilli & lime / Smoked salmon / Pastries



CHEF'S CHOICE AT £29 PER HEAD

VEGAN

Coconut crumbed tofu,
katsu curry sauce, sticky
rice (VG)(GF*)

MEAT

Sticky teriyaki chicken, chilli
tenderstem broccoli, spring
onion (GF)(DF)



SIDE 1

Charred hispi cabbage, tamari &
chilli butter (V)(GF)(VG*)

SIDE 2

Rainbow soba noodle salad,
carrot, cabbage, edamame,
sprouts, watermelon radish,
goma dressing, toasted sesame
(VG)(N)



DESSERT

Banana & passionfruit pot, dulce de
leche, lemon linze crumble (V)

Lunch is served buffet style

Dietary and Allergens Key V=Vegetarian VG=Vegan VG* = Vegan option available
GF=Gluten Free GF*=Gluten Free option available DF= Dairy Free N=Contains Nuts

VEGAN

Coconut crumbed tofu, katsu curry sauce, sticky rice (VG)(GF*)

VEGETARIAN

Okonomiyaki Japanese omlette, shredded cabbage, kewpie mayo, nori seaweed, scallions, pickled ginger (V)(GF)

MEAT

Sticky teriyaki chicken, chilli tenderstem broccoli, spring onion (GF)(DF)

FISH

Miso marinated salmon, wok fried sesame snow peas & green beans (GF)(DF)



SIDE 1

Charred hispi cabbage, tamari & chilli butter (V)(GF) (VG*)

SIDE 2

Rainbow soba noodle salad, carrot, cabbage, edamame, sprouts, watermelon radish, goma dressing, toasted sesame (VG)(N)

SIDE 3

Potato & green bean salad, nori & wasabi mayo (VG) (GF)



DESSERT

Banana & passionfruit pot, dulce de leche, lemon linze crumble (V)



VEGAN & VEGETARIAN MAIN

1 vegan & 1 vegetarian hot main dish
per person
2 x sides / salads
1 x dessert

£26 per head

MEAT OR FISH & VEGAN & VEGETARIAN MAIN

1 meat or fish & 1 vegan AND
vegetarian main per person
2 x sides / salads
1 x dessert

£33 per head

MEAT OR FISH & VEGAN OR VEGETARIAN MAIN

1 meat or fish & 1 vegan or vegetarian
main per person
2 x sides / salads
1 x dessert

£29 per head

MEAT & FISH & VEGAN OR VEGETARIAN MAIN

1 meat AND fish & 1 vegan or
vegetarian main per person
3 x sides / salads
1 x dessert

£37 per head

**DID YOU KNOW, ALL OUR FOOD CAN
ALSO GO ON LOCATION TOO...**

PLEASE SPEAK TO LOCATIONS@BIGSKYLONDON.COM

