CAFÉ

PETIT DÉJEUNER
UNTIL 11.45AM

Croissant or granary toast with preserves £3.80 575/382 kcal
Maple and banana granola with Greek yoghurt £6.20 354 kcal
Seasonal fruit plate £5.50
Avocado and marinated baby plum tomatoes on toast £8.75 546 kcal
Add poached egg £2.00 66 kcal
Scrambled eggs on toast £7.00 657 kcal with bacon £3.00 746 kcal with smoked salmon £3.00 803 kcal
Poached eggs on toast £10.00 204 kcal
Eggs Florentine £10.00 593 kcal
Eggs Benedict £12.00 639 kcal
Eggs Royale £13.00 676 kcal

LE DÉJEUNERS
12.00PM–4.30PM

Pea and mint gazpacho with crème fraîche and crumbled olives £8.50 179 kcal
Avocado and marinated baby plum tomatoes on toast £8.75 546 kcal
Vegan salad of black rice, quinoa, crisp seeded bread, ginger, ponzu vinaigrette £9.25 | £11.00 492/732 kcal
Quiche of the day, gem lettuce £9.00 527 kcal
Smoked salmon, preserved lemon, crème fraîche, caviar £10.00 340 kcal
Crab and prawn salad with lemon mayonnaise and ruby gem £14.00 296 kcal
Game terrine, apricot and carrot chutney on granary toast £8.70
New York beef pastrami, gherkin and rocket sandwich £7.50 421 kcal

JUS DE FRUITS
Fresh orange £4.50 122 kcal
Cucumber, apple, mint £4.90 90 kcal
Pear, berries and apple smoothie £5.30 107 kcal
Wallace lemonade £4.20 44 kcal
Wallace pink lemonade £4.20 66 kcal

LES ACCOMPAGNEMENTS

Pommes frites £3.75 308 kcal
Tender leaves, citronette £3.75 51 kcal
Grilled broccoli and crispy shallots £3.50 113 kcal
Sourdough wedge £2.50 237 kcal

L'ASSIETTE DE FROMAGES
Two French cheeses served with artisan biscuits and Tracklements fig chutney £10.00

LE DESSEETS

Pistachio Tiramisu with strawberries and coffee reduction £6.50 376 kcal
Cherry clafoutsis with yoghurt cream £6.50 463 kcal
Ice Cream
Colombian dark chocolate 47 kcal
Madagascan bourbon vanilla 87 kcal
Honeycomb 96 kcal
Strawberry
Blackcurrant Sorbet
2 scoops £4.50 | 3 scoops £6.50

LES DÉLICES

Pain au raisin £3.80 480 kcal
Croissant £3.80 423 kcal
Cinnamon bun £3.80 532 kcal
Chocolate & hazelnut cookie £2.80 408 kcal
Cranberry & oatmeal cookie £2.80 359 kcal
Vegan pain au chocolat £4.20 501 kcal
Vegan apple & raspberry cake £5.20 277 kcal
Banana loaf £3.80 491 kcal
Lemon drizzle Loaf £4.75 309 kcal
Gooey chocolate cake £4.25 454 kcal
Carrot cake £5.25 353 kcal
Orange, plum & polenta cake £4.20 365 kcal
Raisin scones £5.00

BECOME A MEMBER OF THE WALLACE COLLECTION AND RECEIVE 10% OFF YOUR BILL, CONDITIONS APPLY.

Adults need around 2000 kcal a day - UK Government Daily Calorie Needs statement. All of our dishes are made in an environment where nuts and gluten are present, please speak to a member of staff if you have any dietary requirements. An optional gratuity of 12.5% will be added to your bill - all gratuities go to the staff in this restaurant.
**SOFT DRINKS**

- Coca cola | £3.00
- Diet coke | £2.75
- Mixers | £3.00
- Lemonade / Tonic Water
- Light Tonic Water / Ginger Ale
- Ginger Beer / Bitter Lemon
- Mineral Water (glass | bottle)
- Acqua Panna £1.75 | £4.25
- Perrier £1.75 | £4.25

**TEA**

- Black | £3.00
- English Breakfast 0 kcal
- Earl Grey Bluestar 0 kcal
- Darjeeling 1st Flush | £3.20 0 kcal
- Assam 2nd Flush | £3.20 0 kcal
- Lapsang Souchong | £3.20 0 kcal
- Venetian Rose | £3.20 0 kcal
- Green | £3.30
- Jasmine Chung Hao 0 kcal
- Sencha Genmaicha 0 kcal
- Gardenia 0 kcal
- Organic Fog 0 kcal
- Herbal and Fruit Infusions | £3.30
- Peppermint 0 kcal
- Rooibos 0 kcal
- Wild Berries 0 kcal
- Camomile 0 kcal
- Vanilla Chai 0 kcal
- Nettle 0 kcal
- Elderflower and Ginger 0 kcal
- Decaffeinated available

**COFFEE**

- Espresso | £2.40 5 kcal
- Double Espresso | £2.90 11 kcal
- Americano | £3.10 16 kcal
- Macchiato | £3.00 25 kcal
- Flat White | £3.60 97 kcal
- Latte | £3.40 248 kcal
- Cappuccino | £3.40 248 kcal
- Mocha | £3.60 397 kcal
- Hot Chocolate | £3.60 425 kcal
- Dairy free milk: 30p
- Extra shot: 30p
- Decaffeinated available

**G&Ts**

- East London Liquor Co, elderflower tonic £8.50
- Hendricks, white peach and jasmine tonic £9.00
- Seedlip & Tonic: Seedlip, grapefruit, basil, and tonic £7.50 (non-alcoholic)

**CLASSICS | £9.00**

- Pimm’s
  - Fresh mint leaves, cucumber, orange and strawberries
- French 75
  - Gin, lemon & Champagne
- Mimosas
  - Fresh orange juice, sparkling wine
- Kir Royal
  - Crème de cassis, sparkling wine

**BEER**

- Kronenburg 1664, France 5.5% | £3.85
- Leffe Blonde, Belgium 6.5% | £6.00
- Meantime London Lager, UK 4.5% | £4.20

**CIDER**

- Sassy Cidre Brut, The Iconic, France 5.2% 330ml £6.00
- Sassy Cidre Pear, The Virtuous, France 2.5%, 330ml £6.00
- Sassy Cidre Rosé, The Passionate, France 3%, 330ml £6.00

**SPARKLING** 125ml | Bottle

- Vouvray Brut, Domaine Champalou, NV | France £7.50 | £42.50
- Frizant Rosé, Mas de Daumas 2020 | France £7.50 | £44.00

**CHAMPAGNE** 125ml | Bottle

- Jean-Paul Deville ‘Carte Noire’ Brut NV, Champagne, France £11.50 | £55.00

**WHITE** Glass | Bottle

- Villa Saint-Jean Blanc, Vin de Pays d’Oc 2020, Languedoc £7.50 | £23.50
- Picpoul de Pinet, Château de la Mirande 2020, Languedoc £7.25 | £30.00
- Sauvignon de Touraine, Domaine Guy Allion 2020, Loire £7.50 | £32.00

**HALF BOTTLES**

- Sancerre ‘La Vigne Blanche’, Domaine Bourgeois [Michel Bourgeois] 2020, France £28.00
- Pouilly-Fuissé, Domaine Thibert, 2018, France £32.50

**RED** Glass | Bottle

- Villa Saint-Jean Rouge, Vin de Pays d’Oc 2020, Languedoc £7.50 | £23.50
- Malbec la’Camille, Château du Cèdre, 2020, Cahors £7.00 | £28.50
- Pinot Noir, Moulin de Gassac, 2020 | Languedoc £7.50 | £29.50

**HALF BOTTLES**

- Cotes du Rhone ‘Mistral’, Terres du Mistral | 2019 | Rhône, France £16.50
- Crozes-Hermitage, Domaine Albert Belle 2015, Rhône £28.00
- Decaffeinated available