



Breakfast menu

Croissant with butter & preserves (v)	3	Eggs Benedict	10	The ultimate 'B.L.A.T'	10
Pain au chocolat (v)	3	Soft poached eggs, bacon, toasted muffin, hollandaise		Crispy bacon, lettuce, avocado, tomato, mayonnaise, white bloomer	
French toasted crumpets		Eggs Chorizo	11	Smashed avocado (v)	9
Caramelised banana, Greek yogurt, cinnamon, pecans	7	Soft poached eggs, chorizo, avocado, toasted muffin, hollandaise, chilli		Sourdough toast, pumpkin seeds, chilli	
Granola (v)	6	Eggs Royale	11	Add poached eggs	3
Greek yogurt & winter berry compote		Soft poached eggs, smoked salmon, toasted muffin, hollandaise		Add smoked salmon	4
Pancakes		Eggs Florentine (v)	9	Add feta	3
Crispy bacon, maple syrup	9	Soft poached eggs, steamed spinach, toasted muffin, hollandaise		'The Scrumper' (v)	10
Peanut butter, chocolate, berries (v)	10	Sweet potato hash (v)	10	Avocado, soft poached eggs, mushroom, tomato, hummus, sweet chilli, rye	
Greek yoghurt, berry compote (v)	9	Avocado, spinach, poached egg, pumpkin seeds		The Vegan (v)	10
Scrambled eggs (v)	8	Add chorizo	3	Scrambled tofu, avocado, courgette, chilli	
Sourdough toast		Add feta	3	The English	12
Add bacon	3			Soft poached eggs, sausage, bacon, mushroom, tomato, sourdough	
Add smoked salmon	4				

On the side

Customise your breakfast... choose from the following to add to your plate

Smoked salmon	4	Black pudding	3	Roasted plum tomatoes	3
Grilled halloumi	4	Half avocado	3	Feta	3
Bacon	3	Hash browns	3	Toast, butter, preserves, honey or peanut butter	3
Sausages	3	Steamed spinach	3	Baked beans	2
Chorizo	3	Mushrooms	3		



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

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. We are always happy to adapt dishes where possible to accommodate dietary requirements. All dishes may contain traces of nuts.

We welcome your feedback: home@thequincetree.com



Drinks menu

Tea, coffee & hot chocolate

Americano Cappuccino Latte Flat white Mocha Double espresso or macchiato	2.95
Single espresso or macchiato	2
Chai latte Matcha latte Beetroot latte	3.75
English breakfast Darjeeling earl grey Mao feng green tea Chai tea Camomile	2.95
Fresh ginger, mint, lemon Fresh mint	3.50
Hot chocolate	3
Baileys hot chocolate	6.50
Add whipped cream or marshmallows	75p each
Babyccino	1

Freshly pressed juice & smoothies

Orange juice	4
Apple juice	4
Pure Carrot, apple, ginger	4
Detox Kale, apple, celery, cucumber, ginger	4.75
Clean Kale, apple, lime, pear	4.75
Berry burst Strawberry, raspberry, blueberry, almond milk	4.75
Power Oats, honey, banana, strawberry, almond milk	4.75

Soft drinks

Luscombe's Elderflower Bubbly	3.50
Luscombe's Cool Ginger Beer	3.50
Belu mineral water (still/sparkling)	
330ml	2
750ml	4
Coca-Cola & Diet Coke	3
Real lemonade	3.50

Soya, almond & oat milk
available at no extra charge

Wine

	125ml	175ml	250ml	Bottle
White wine				
Dry White, IGP Comté Tolosan, Pierre et Papa, France	3.25	4.50	6.50	19
Unoaked Chardonnay, IGP D'Oc, Casse Noix, France	3.75	5.25	7.50	22
Uvam Pinot Grigio, Mabis, Veneto, Italy	4	5.75	8.25	24
Sauvignon Blanc, Ferndale, Marlborough, New Zealand	4.75	6.50	9.25	27
Red wine				
Red, IGP Pays D'Hérault, Pierre et Papa, France	3.25	4.50	6.50	19
Merlot, Costa Vera, Indomita, Central Valley, Chile	3.65	4.95	7.25	21
Rioja, DeAlto, Rioja, Spain	3.95	5.50	7.75	23
Cabernet Sauvignon, Armador, Maipo, Chile (Kosher)	4.50	6.50	9.15	27
Rosé				
Rosé, IGP Pays D'Hérault, Pierre et Papa, France	3.75	4.95	6.95	20
La Grande Bauquiere, Moment Inattendu, Cotes de Provence, France, 2017	5.75	7.95	12	34
Champagne & sparkling				
Prosecco Spumante DOC, Mabis, Veneto, Italy, 2013	7			28
Champagne Grand Réserve Premier Cru, Pierre Mignon NV				45

Bottled beers

Camden pale ale (330ml)	4.25
Camden lager (330ml)	4.25

Aperitifs

Aperol spritz	7
Gin & tonic	7
The Quince Tree Bloody Mary	7
Mimosa	6

All spirits served in 25ml measures