



The Breakfast Club at Iniala

Charcuterie & Cheese

Paleta Ibérico	8
Prosciutto di Parma	5
Manchego	5
Morbier	5
Comté	5

Fruits, Grains, Oats and Yoghurts

Iniala Granola 6.00 -   

Oats, almonds, pumpkin seeds, coconut, raisins & dried blueberries

Bircher Muesli Overnight Oats 8.00   



Oats soaked in almond milk, sunflower seeds, hazelnut, raisins & dates

Rolled Oat Porridge 7.00 -  

Cooked with milk to your liking.

Yoghurt Pot 5.00  

Organic yoghurt with mixed berries compote & granola

Selection of Kellogg's Cereals 3.00  

Served with milk to your liking

Seasonal Fruit Salad 7.00

Seasonal Berries 7.00

 - Dairy Free.  - Gluten Free.  - Contains Nuts.  - Vegetarian.  - Contains Shellfish

A discretionary 10% service charge will be added to your bill

Classics

Eggs Benedict 16.00

Poached eggs with smoked ham, chive and hollandaise on English muffins.

Eggs Florentine 16.00

Poached eggs with spinach, chive and hollandaise on English muffins.

Eggs Royale 18.00

Poached eggs with smoked salmon, chive and hollandaise on English muffins.

Smoked Salmon & Scrambled Eggs 18.00

Scottish smoked salmon, scrambled eggs & toast of your choice.

Omelette to Your Liking 15.00

Two-egg omelette cooked to your liking with any of the following:
Comté cheese, mushroom, cooked ham, spinach & tomato.

American Pancakes 14.00

Pancakes with berries, cream and maple syrup.

Avocado Toast & Poached Egg 18.00

Smashed avocado on oat loaf & poached eggs.

The Full Brexit 20.00

Two sausages, two rashers bacon, one slice black pudding, mushrooms, one hash brown, baked beans, half tomato, two eggs of your choice.
Served with toast.

The Iniala Vegetarian Breakfast Plate 20.00

Two vegetarian sausages, grilled halloumi, half avocado, mushrooms, one hash brown, baked beans, half tomato.
Served with toast.


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Signatures

Shakshuka 16.00   




Egg cooked in a spiced tomato fondue with char-grilled peppers, mint, coriander and toasted flatbread

Syrniki 15.00 

Russian pancakes with sour cream and seasonal fruit

Eggcellent Salad 12.00  

Egg salad with salmon & avocado

Nasi Goreng with Chicken Skewer in Peanut Sauce 15.00   

Indonesian style fried rice, fried egg and chicken satay with peanut sauce

Sides

Two eggs cooked to your liking 4.00

Two sausages 4.00 

Black Pudding 3.00 

Smoked Streaky Bacon 4.00 

Scottish Smoked Salmon 6.00 

Grilled Halloumi 4.00  

Potato Hash Brown 3.00  

Roasted Paris Mushrooms 3.00  

Beans 3.00  

Half Avocado 5.00 

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Juices & Drinks

5.00 each

Orange Juice

Grapefruit

Beetroot, Pineapple & Carrot

Cucumber, Celery, Apple, Spinach & Ginger

Coffee 3.00


Tea 5.00 per pot

Large Bottle of Water 4.50

Vegan Menu

The Iniala Vegan Breakfast Plate 20.00   

Vegan sausages, vegan halloumi, avocado, mushroom, hash brown, baked beans
tomato, spinach.
Served with toast.

Shakshuka 15.00   

Spiced tomato fondue with char-grilled peppers, mint, coriander
& crumbed vegan feta.
Served with toasted flatbread.

Banana Pancakes 9.00  

Banana & maple syrup

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination.

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A discretionary 10% service charge will be added to your bill