

The Eclectic Collection

BRUNCH



BUILD YOUR OWN BRUNCH

Clarence Court

OLD COTSWOLD LEGBAR FREE RANGE EGGS 7.9

Poached or Scrambled
on Toasted Sourdough

- With Smashed Avocado & Lime + 3.9
- With Spanish Chorizo + 3.9
- With Grilled Bacon + 3.8
- With Wild Mushrooms + 3.9
- With Smoked Salmon + 4.9
- With Barbeque Pulled Pork + 3.8
- With Our Cumberland Sausages + 4.9
- With a Side of Hash Browns + 4.9

- ◆ **Free Offer!** Truffled Eggs/Honey Truffled Eggs + 2.9
- ◆ **taste** Spread With Our Homemade Bacon Jam + 2.9
- ◆ **taste** Spread With Our Homemade Chorizo Jam + 2.9



PANCAKES & MORE

UTTERLY ATROCIOUS PANCAKES 13.9

Topped with grilled bacon, caramelised banana & canadian maple syrup & lashings of organic peanut butter, finished with salted caramel popcorn

BERRY PANCAKES 12.9

Seasonal berries, creme fraiche, homemade blueberry coulis, & crushed hazelnuts served with milk chocolate sail

RASPBERRY MATCHA FRENCH TOAST 13.9

French toast served with homemade raspberry coulis, creme fraiche, homemade matcha & white chocolate ganache & fresh raspberries

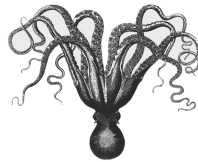
BISCOFF FRENCH TOAST 13.9

French toast served with a dulce de leche sauce, a slather of biscoff, fresh banana, greek yoghurt & biscoff crumb

CROQUE MADAME 14.5

Baked brioche layered with honey roast ham, mozzarella, melted cheddar, poached egg & basil bechamel finished with basil oil and parmesan crisp

- ◆ **taste** ADD OUR AWARD WINNING BACON JAM + 2.9



OUR SIGNATURE ENGLISH BREAKFAST 15.9

Grilled bacon, poached egg, cumberland sausages, hash browns, cherry vine tomatoes, toasted sourdough bread, served with homemade spiced barbeque beans
+ Upgrade to loaded hash browns with mozzarella & bbq pulled pork 2.9

THE GENTLE LIFT OF AN EYEBROW WHILST DEVILISHLY LOOKING DOWN ON ONES OBSERVATION 16.8

Poached eggs on toasted charcoal sourdough with cumberland sausage meat, truffled honey ◆ gorgonzola, brie, parmesan shavings finished with a parmesan tuile
+ Wild Mushrooms 3.9

EGGS ROYALE 13.9

Scottish smoked salmon, sauteed spinach & poached eggs on english muffins, topped with lemony hollandaise sauce, finished with pumpkin seeds & chive oil

EGGS BENEDICT 13.9

Grilled bacon & poached eggs on english muffins topped with hollandaise sauce, finished with pumpkin seeds & chive oil

THE UGLY DUCKLING 15.9

Clarence court duck egg, engulfed in mozzarella, wild mushrooms & smoked chicken, served with sourdough soldiers and our signature homemade sweet chilli jam ◆
Go veggie! Swap chicken for aubergines!



HUMMUS SHAKSHUKA 13.9

Sundried tomato ragu with a creamy tahini sauce, poached egg, luscious hummus & fresh coriander, served with pitta bread
+ spanish chorizo 3.9

EXPLODING YORKSHIRE 15.9

Yorkshire pudding filled with a tomato ragu, spanish chorizo, grilled bacon, mozzarella & a poached egg topped with bbq pulled pork & parmesan sprinkles

LA SANTA MARIA 16.5

Toasted brioche slathered with our award winning homemade chorizo jam ◆ topped with scrambled eggs, spanish chorizo & parmesan chips finished with a cheddar cheese sauce and fresh chives



SANDWICHES & BITES

Choose From - 8.4

Grilled bacon & mixed leaf salad brioche

Goats cheese & caramelised onion brioche

Smoked salmon, chive & cream cheese bage

HOMEMADE BANANA BREAD 6.5

Served with a homemade single estate, pure bergamot earl grey buttercream (v&GF)

NUTTY GRANOLA 8.5

Homemade granola, fresh seasonal berries, chia seeds, toasted coconut & greek yoghurt (v)

HAVE YOU VISITED THE COLLECTION?



RESTAURANT

DELICATESSEN

BOUTIQUE

VEGAN

VEGAN HUMMUS SHAKSHUKA 13.9

Sundried tomato ragu, with a creamy tahini sauce, coconut bacon, luscious hummus & fresh coriander served with pitta bread
+ Barbeque pulled jackfruit 3.4

VEGAN ENGLISH BREAKFAST 15.8

Rosemary & red onion sausages, hash browns, roasted aubergine, wild mushrooms, spiced bbq beans, served with charcoal sourdough
+ upgrade to loaded hash browns with barbeque pulled jackfruit 3.4

VEGAN ATROCIOUS PANCAKES 13.9

Vegan pancakes topped with coconut bacon, caramelised banana, canadian maple syrup & lashings of organic peanut butter, finished with salted caramel popcorn

SEXY SIDES

Grilled Bacon 4.5
Spanish Chorizo 3.9
Barbeque Pulled Pork 4.5

Signature Cumberland Sausages 4.9
Scottish Smoked Salmon 5.9
Wild Mushrooms 4.5

Side Of Hash Browns 4.9
Roasted Tomatoes 3.8
Smashed Avo & Lime 4.9

Baked Aubergine Wedges & Tomato Ragu 4.5
Loaded Hashbrowns with BBQ Pulled Jackfruit 6.5
Loaded Hashbrowns with mozzarella & BBQ Pulled Pork 6.5

Homemade Spiced Barbeque Beans 3.5
Toasted Charcoal/House Sourdough 1.9
Sauces - Truffle Honey or Chilli Jam 2.5



Gluten Free Bread is Available
(Our Kitchen Handles All Allergens)

Service Not Included

◆ = Now Available to Purchase in our Delicatessen & Online!

Food Allergies & Intolerances -
Please Notify Our Team

The Eclectic Collection

DRINKS

COFFEE

Espresso	2.5
Macchiato, Piccolo	2.9
Flat White, Latte, Cappuccino	3.4
Long Black, Americano	2.9
Mocha	3.9
Espresso Flight (Espresso & Cappuccino)	4.8
Alternative Milks - Oat, Almond, Soya	0.5
Vanilla/Caramel Syrup	0.5

LOOSE LEAF TEA

Black, Earl Grey, Green, Peppermint, Lemon & Ginger	3/3.5
Our Signature 'Blue Potion' Tea	4.5

COLD

Iced Espresso	2.9
Iced Latte/Americano	3.8
Iced Chocolate/Mocha	3.9/4.5
Iced Tea	3.2
(Black, Earl Grey, Green, Peppermint, Lemon & Ginger)	
Still / Sparkling Water 330ml	1.9
Soft Drinks	3.0
Selection From Fridge	
Freshly Squeezed Orange Juice S 3.5 L 4.5	

BREW BAR

Rose Latte	4.5
Superfood Earl Grey Butterfly Latte	4.5
Liquid Gold Latte	4.5
Pink Beetroot Latte	3.8
Black Charcoal Latte	4.5
Matcha Latte	3.8
Prana Masala Chai Latte	3.8
Hot Chocolate 50% Junior Dark	3.8
Rose Hot Chocolate	4.5
Dark Milk & River Salt Chocolate	4.5

BRUNCH COCKTAILS

Bloody Mary	9.5
Virgin Bloody Mary	6.5
Aperol Spritz	9.5
Mimosa	9.5
Earl Grey Old Fashioned	11.5
Popcorn Old Fashioned	12.5
Pinkster Gin & Tonic	9.5
Single Estate Espresso Martini	10.5
Glass Of Bubbly	6.8

WINE

Cave de Massé Colombard-Ugni Blanc, France
A fresh, dry, aromatic wine from Southern France
with pale green fruit and hints of lemon
5.9/7.8/25.5

Los Romeros Merlot, Chile
Spiced plum and berry fruit on the nose, the palate
is very smooth and quite soft
5.9/7.8/25.5

La Campagne Rosé de Cinsault, Pays d'Oc
Pale coloured rosé with lovely bright summer-fruit
aromas and flavours
25.5

SPARKLING

Imperativo Prosecco, Italy
Pale light-yellow in colour, with fine bubbles and
fresh, delicate flavours of citrus and pear
6.8/29.5

Chapel Down Classic Brut, England
Aromas of ripe red apple and peach fruit on the
nose that transfer onto the palate
5.5

ASK FOR OUR WINE LIST TO SEE
OUR FULL SELECTION

SEASONAL SMOOTHIES 5.9

- Raspberry Heaven - Raspberry, Apple Blueberry & Mango
- Pineapple Sunset - Pineapple, Papaya & Mango
- Green Reviver - Curly Kale, Lemongrass, Banana and Mango
- Coco Loco - Coconut, Pineapple, Mango, Mint, Lime.
- Kale Kick - Kale, Spinach, Mango
- Big Five - Strawberry, Mango, Kiwi, Pineapple

SUPERFOOD SMOOTHIES 6.9

- Super Green - Spinach, Avocado, Apple, Lime, Basil & Spirulina
- Avo GoGo - Avocado, Broccoli, Spinach, Mango, Coconut, Ginger & Lime
- Detox Zing - Ginger, Courgette, Banana, Carrot, Blueberry, Flax Seed

MILKSHAKES 5.9

- Chocolate - Chocolate Icecream with Chocolate Chips
- Salted Caramel - Salted Caramel Frozen Yoghurt with Caramel Pieces
- Cookies & Cream - Vanilla Frozen Yoghurt with Chocolate Cream Cookies

VEGAN MILKSHAKE 5.9

- Intense Chocolate - Chocolate Vegan Icecream & Dark Chocolate

THRILLED TO ANNOUNCE...

The Eclectic Collection HAS WON 28 GREAT TASTE AWARDS In This Years Awards!



The Eclectic Collection

A COLLECTION OF LUXURY LIFESTYLE STORES



The Eclectic Collection
BOUTIQUE BY *The Eclectic Collection*
DELICATESSEN BY *The Eclectic Collection*

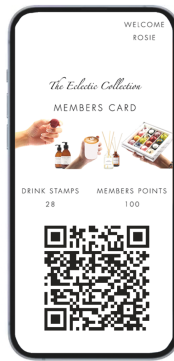
575 GARRAT LANE, LONDON, SW18 4ST
430 GARRAT LANE, LONDON, SW18 4HN
491 GARRAT LANE, LONDON, SW18 4SW



@THEECLECTICCOLLECTIONOFFICIAL



LOYALTY CARD & EXCLUSIVE MEMBERS PROGRAMME!



SIMPLY SCAN THIS QR CODE
TO ADD TO YOUR WALLET!

DINNER BY *The Eclectic Collection*

3 - Course BLIND TASTING MENU

It's Simple -

It's A Blind Menu
It's Fine Dining
It's Ridiculously Priced
3 Courses, £29.5

Guess The Ingredients!
Served Every Thursday & Friday Evening. Menu Changes Bi-Weekly!

Please Inform Us Of Any Dietary Requirements/Allergies Upon Booking

