

GUILD BREAKFAST served daily from 06:30am – 11:00am

bread selection-
white, brown,
ciabatta, seedloaf
or rye bread

Pastry Basket	125
freshly baked muffin, croissant, danish	
Muesli and Yoghurt	125
toasted saxon granola, greek yoghurt, fresh berries GF/N/V	
Seasonal Fruit Selection	120
sliced fruit or fruit salad VE	
Salmon	250
home-cured salmon gravlax, smoked trout, herbed cream cheese, boiled egg, cucumber, avocado, pickled onions, capers, seedloaf	
Cheese and Charcuterie	230
local cheeses, cold meats, crackers, pickles, mustard, preserves	
Sweet Waffle/Flapjacks	195
brûléed banana, whipped cream, caramel sauce, candied pecan nuts N/V	
Porridge	130
butter, cinnamon, stewed fruits with your choice of – rolled oats or semolina or maize meal	
Guild Breakfast	215
eggs – poached, fried or scrambled, beef or pork sausage, streaky or back bacon, grilled tomato, baked beans, sautéed mushrooms, potato rösti GF	
Three Egg Omelette	200
your choice of – cheddar cheese, tomato, onion, mixed peppers, chilli, mushrooms, smoked salmon trout, ham, bacon GF	
Vegan Stack	200
masa harina crumpets, sautéed spinach, mushrooms, tofu, sweet potato, avocado, beans, spicy tomato relish, sweet corn salsa GF/VE	
Chicken Hash	210
pulled chicken, crispy potatoes, sweet potato, peppers, onion, avocado, poached eggs, herbed hollandaise GF	
Shakshuka	210
tomato, spinach, courgette, peppers, aubergine, cumin, feta, poached eggs, focaccia V	
Eggs Benedict Croissant	220
poached eggs, hollandaise sauce, croissant with your choice of – gammon smoked salmon trout parmesan, rocket, avocado and sun-dried tomato V	
Chicken Livers	210
bacon, onion, balsamic vinegar, napolitana, poached egg, focaccia	
Open Breakfast Toasties	150
lemon ricotta, smashed avocado V	
streaky bacon, buffalo mozzarella	
Extra's	120
smoked salmon trout	
house fries	
beef or pork sausage	
sautéed mushrooms	
bacon	
avocado	

served with a
poached egg and
your choice of –
white, brown,
ciabatta, seedloaf
or rye bread

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

GUILD BEVERAGES

Chilled Beverages	Locally Sourced Mineral Water	
	250ml still or sparkling water	50
	750ml still or sparkling water	90
	Soft Drinks	45
	coke coke light coke zero sprite sprite zero tonic soda water lemonade ginger ale appletiser grapetiser	
	Iced Tea Rubro Assorted	45
	peach lemon berry	
	Fruit Juice	50
	orange mango strawberry pineapple cloudy apple cranberry	
	Guildshakes	80
Keeping Warm	vanilla chocolate strawberry peanut butter N	
	Freezos	80
	milky bar caramel fudge coffee peppermint aero mango	
	Mimosa	135
	cap classique, orange juice	
	Bloody Mary	100
	vodka, tomato juice, celery, lemon	
	espresso	35
	double espresso	40
	espresso macchiato	45
Smoothie Delights	americano	45
	café latte	50
	chai latte	55
	cappuccino	45
	rooibos cappuccino	45
	hot chocolate	50
	white hot chocolate	50
	miló	50
	Spice Up Your Drink	25
	hazelnut N caramel vanilla macadamia N	
	Familiar Favourite Tea	45
	rooibos five roses	
	Ronnefeldt Tea Selection served hot	45
	lemon fresh moroccan mint masala chai fruity camomile darjeeling summer cold refreshing mint earl grey sweet berries english breakfast rooibos cream orange green dragon lung ching	
	Cinnamon Spice	85
	apple and cinnamon	
	PB&B Classic	85
	peanut butter and banana N	
	Berry Oat-Sharing	85
	berry and oats	
	The ‘Could-Be Piña Colada’	85
	pineapple and coconut	
	Rooibos Rhapsody	85
	peach and rooibos	

Our kitchen sources sustainable items for inclusion in our menu across the hotel. We source local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.

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