“Why, sometimes I’ve believed as many as six impossible things before breakfast.”

Through the Looking-Glass, and What Alice Found There (1871)

Lewis Carroll



We work with some key suppliers to make sure that breakfast at Guild Hotels is done properly: a family butcher; a London baker; farms that raise their hens with room to roam.

We think the flavours say it all.

Breakfast

Artisanal pastries & bread from our London baker
Sourdough | granary | white bloomer
Croissant | pain an chocolat
Tiptree preserves | Croxton Manor butter

Continental breakfast
Craft-baked bread from our London baker
Seasonal fresh fruit | cold cuts and cheeses
yoghurts | cereals | freshly squeezed juices

Full English
Streaky bacon and Cumberland pork sausage, both from Alden's family butcher |
free-range scrambled eggs | baked beans | hash brown | roasted vine cherry tomatoes

A la carte

Eggs Benedict
Poached free-range eggs, toasted sourdough, crispy pancetta and truffled hollandaise

Omelette
Cheese (v) | tomato (v) | ham

Cinnamon French toast
With pancetta and maple syrup

Buttermilk pancakes (v)
With berry compote and Canadian maple syrup

Please ask your waiter for our collection of Doppio coffee and Clipper tea.

£25 per person
Forms part of the inclusive breakfast

If you have a food allergy or intolerance, please speak to a member of our team before you order or consume any food or drinks.