

# Children's Menu

## BREAKFAST

Served from 7am-11am

<b>English Breakfast</b> (430 cal)	14
Your choice of egg: fried, boiled, scrambled or poached bacon   sausage   mushrooms   tomato   beans	
<b>Continental Breakfast Buffet</b>	12
<b>Buttermilk Pancakes</b> (380 cal)	6
Blueberry compote   vanilla cream   maple syrup	
<b>Belgian Waffles</b> (307 cal)	6
Caramelized cinnamon apples	
<b>Two Eggs Omelette</b> (140-190 cal)	6
Your choice of ham, turkey or salmon   Swiss cheddar Pecorino cheese   mixed peppers   tomato   mushroom	
<b>Cereals</b> (160 cal)	4.5
Coco Pops   Cornflakes   Rice Krispies   Frosties	
<b>Fresh Fruit Salad</b> (108 cal)	7
<b>British Berries Smoothie</b>	6

## SOFT DRINKS

<b>Homemade Lemonade</b>	6
<b>Pepsi &amp; Diet Pepsi</b>	4
<b>Franklin &amp; Sons Lemonade</b>	4
<b>Freshly Squeezed Orange Juice</b>	6
<b>Freshly Squeezed Juices</b>	4
Apple   Cranberry   Grapefruit   Pineapple	

## ALL DAY DINING

Served from 12am-11pm

<b>Cream of Tomato Soup</b> (200 cal)	6
<b>Selection of Crudités</b> (320 cal)	10
Hummus   carrots   cucumber   celery	
<b>Grilled Cheese Toastie</b> (475 cal)	6.5
Melted cheese   white or brown bread	
<b>Penne Pasta</b> (330 cal)	10
Butter or tomato sauce	
<b>Margherita Pizza</b> (847 cal)	12
Buffalo mozzarella   vine plum tomato sauce fresh basil	
<b>JW Kids Burger</b> (647 cal)	12
100% British beef burger   cheddar cheese French fries	
<b>Grilled Chicken Breast</b> (480 cal)	8
Mashed potato   broccoli	
<b>Breaded Chicken Fingers</b> (635 cal)	11
Fries	
<b>Kids Chopped Salad</b> (355 cal)	10
9 vegetables   feta   avocado   crispy fried onions citrus dressing	

## DESSERTS

<b>Ice Cream</b> (207 cal)	6
2 scoops	
<b>Mixed Berries &amp; Cream</b> (308 cal)	7
<b>Cookies &amp; Milk</b> (383 cal)	5
<b>Chocolate Brownie Sundae</b> (420 cal)	6

Grosvenor House makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As we prepare all our food in centralised kitchens, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.

A discretionary 12.5% service charge will be added to your final account

