

The Benedict's (EGG) **79**
English Muffins/ Hollandaise Sauce
The Classic/ Royale/ Florentine

Breakfast

Cavendish Breakfast (EGG) (NT) **105**
Truffle Scrambled egg, Beef Sausage,
Turkey Bacon, Sliced Avocado, Asparagus
and Confit Vine Tomato, Grilled Saffron Brioche

Two Fried Range Eggs Prepared to Your Liking (EGG, SES) **74**
Fried/ Poached/ Boiled/ Scrambled/ Omelette
Served with Sauté Mushroom, Baked Beans,
Hash Brown, Grilled Tomato, Sausage & Bacon

The Benedict's (EGG) **79**
English Muffins/ Hollandaise Sauce
The Classic/ Royale/ Florentine

Avocado Toast (V) (VE) (DF) (H) **58**
Grilled Sourdough Bread, Guacamole,
Salsa Verde
Add On
Egg - 20
Smoked Salmon - 20

Arabic Breakfast (V) (SES) (NT) **95**
Labneh, Hummus, Mixed Pickles, Halloumi Cheese,
Tomato, Cucumber, Boiled Egg and Foul
Medammes & Olives, Serve with Fresh Pita Bread

Blueberry Pancake (EGG) **55**
Berry Compote, Maple Syrup

Home-Made Bircher Muesli (V) (H) (NT) **45**
Toasted Oats, Dried Fruits, Honey, Nuts,
Low - Fat Yoghurt and Berries

Acai Bowl (V) (H) (PN) (NT) **55**
Açai Fruit Purée, Banana, Strawberry,
Low - Fat Yoghurt and Peanut Butter

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Starters

SALADS

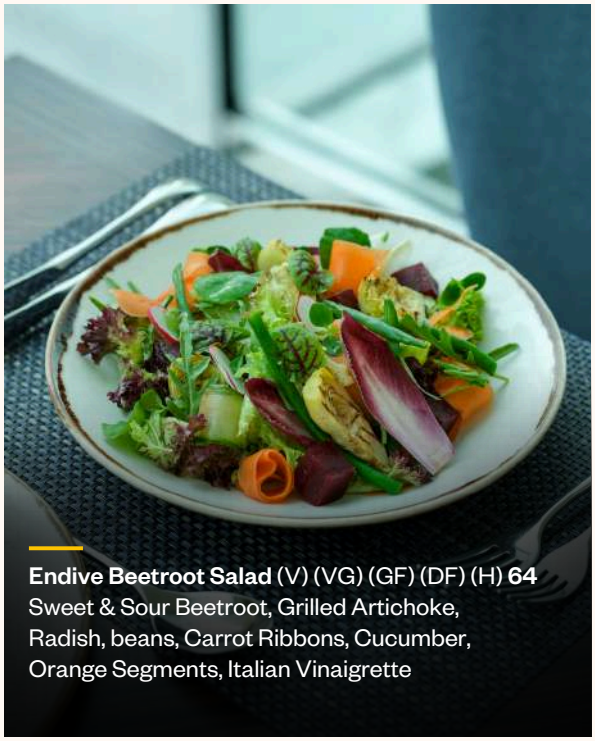
The Cavendish Salad (EGG) (FSH) **72**
Norwegian Salmon, Quail egg, Green Beans, Confit Fingerling Potato, Baby Gem, Asparagus Spring, Radish, Green pea & Toasted Hazelnut, Mustard Vinaigrette Dressing

Tomato & Grain Salad (V)(GF)(H) 64
Orange Infused Quinoa, Kale, Avocado, Pumpkin Seed, Sunflower Seed, Flax seeds, Heirloom Tomato, Orange Honey Dressing & Feta Cheese

Caesar Salad
Romaine Lettuce, Garlic Croutons, Caesar dressing, Anchovies, Parmesan Tulle, Quail Egg
Plain 68 | Chicken 75 | Prawns (FSH) **85**

Burrata Salad (V) 64
Burrata, Cherry Tomatoes, Mesclun Leaves, Oregano, Basil Maple Dressing, Balsamic Glaze

Tuna Niçoise Salad (FSH) (EGG) **72**
Greens, Kalamata Olives, Confit potato, Bean, Cherry tomato, Tuna, Boiled Egg, Tangy Vinaigrette



Endive Beetroot Salad (V) (VG) (GF) (DF) (H) **64**
Sweet & Sour Beetroot, Grilled Artichoke, Radish, beans, Carrot Ribbons, Cucumber, Orange Segments, Italian Vinaigrette



Pumpkin Tartine (V) 58
Roasted Pumpkin, Apricot Jam, Ricotta Cheese, Cranberry & Sunflower Seeds, Arugula

HOT STARTERS

Soup of the Day 44
Ask our Waiter for Chefs' Soup of the Day
Serve with Freshly Baked Bread Rolls & Butter

Green Peas Soup (V) **44**
Velvety Blend of Sweet Green Peas, Fresh Herbs and Cream

Cock a Leekie Soup 44
Traditional Scottish Chicken & Leek Broth with Vegetables & Prunes

French Onion Soup 44
Slow Cooked Caramelized Onions in Rich Beef Broth with Toasted Cheese Baguette

Prawn Bruschetta (SF) **72**
Butterfly Shrimps, Cherry Tomato, Garlic & Marinara Sauce

Mushroom Arancini (V) **64**
Crispy Fried Risotto Balls, Mushroom, Cheese, Herbs, served with Tomato Sauce

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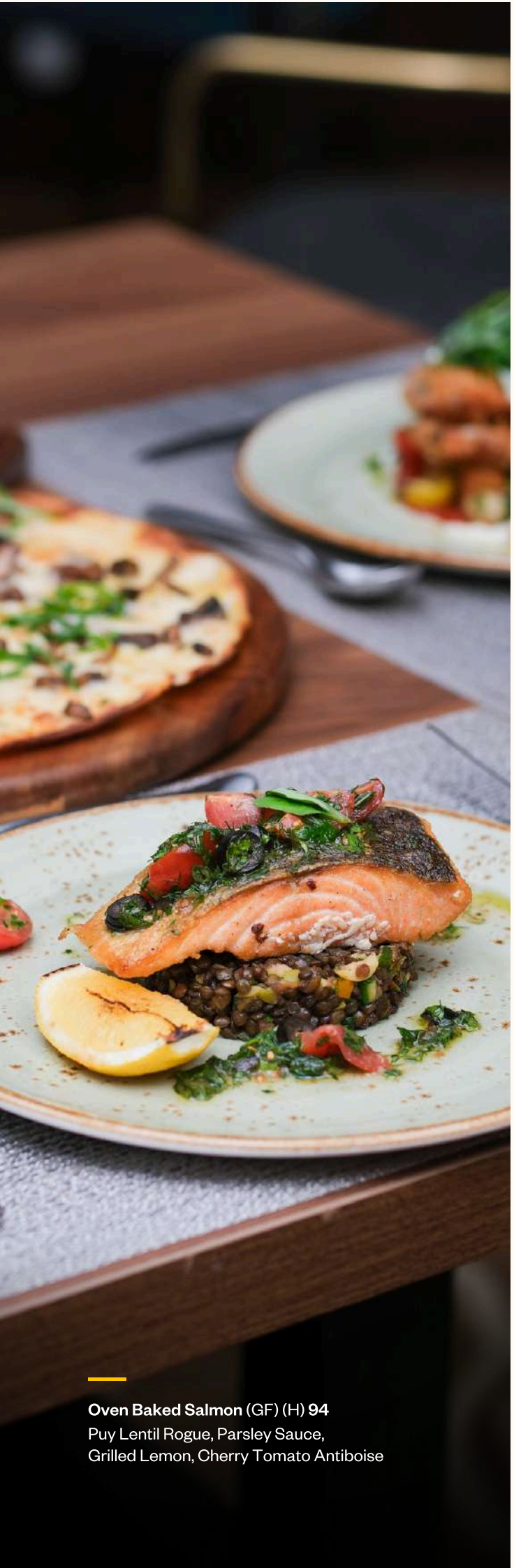

Oven Baked Salmon (GF) (H) **94**
Puy Lentil Rogue, Parsley Sauce,
Grilled Lemon, Cherry Tomato Antiboise

Main

Cavendish Fish & Chips (FSH) **92**
Lime Infused Cod Fillet, Flour Batter, Tarragon Tartar Sauce, Musky & Edamame Foam

Braised Lamb Shank (V) **149**
Truffle Mash puree, Jus, Grilled Asparagus, Confit Carrot

Steak Pie (EGG) **89**
Mash potato, Gravy, Sautéed Greens, Onion Relish

Cornish Pie (EGG) **89**
Mash potato, Gravy, Sautéed Greens, Onion Relish

Seafood Linguine (EGG) (SF) (MOL) **95**
Prawns, Mussels, Calamari, Cherry Tomatoes, Tomato Sauce, Parmesan Tulle

Chicken Milanese 75
Garlic Potato, Cherry Tomatoes, Peral Onion, Marinara Broccoli, Blue Cheese Sauce & Arugula Salad

250 gms Black Angus Rib Eye Steak 155
250 gms Black Angus Striploin Steak 155
Serve with Yorkshire Pudding, Gravy, Truffle Fat Chips, Asparagus, Vine Tomato, Green peppercorn sauce, Confit Roasted Garlic

Cavendish Wagyu Cheesy Burger 94
Tomato Relish, Lettuce, Cheddar, Fries, Brioche Bun, Onion & Truffle Mayo

Flatbread Classic Margherita (V) **68**
Tomato Sauce, Mozzarella, Cherry Tomatoes, Oregano

Leeks & Truffle Mushroom (V) **72**
Leeks & cream sauce, Mushroom, Truffle oil, Rocket Leaves, Gruyere & Mozzarella

Herb Charred Chicken 72
Grilled Chicken, Bell peppers, Olives, Oregano, Smoked Paprika & Parmesan

Beef Pepperoni 78
Spicy Tomato sauce, Olives, Beef Pepperoni, Burrata Cheese, Cherry Tomato, Rocket Leaves

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Profiterole (EGG) **44**
Light Choux Pastry Filled with Vanilla Cream Topped with Rich Chocolate Glaze

Dessert

Ricotta Mango Cheesecake (EGG) **44**
Soft Cheesecake, Mango Jelly, Pistachio Crumble

Sticky Dates Pudding (EGG) **48**
Caramel Sauce, Vanilla Ice Cream

Crème Brule (EGG) (GF) **44**
Caramelized Berries on Top

Tiramisu (EGG) **52**
Classic Italian Mascarpone Mousse, Coffee Finger

Black Forest Gateaux (EGG) **52**
Layers of Chocolate Sponge, Whipped Cream,
Dark cherries, Chocolate Shavings & Cherry on Top

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