

WELCOME TO



BREAKFAST



Breakfast

Served until 3pm everyday



Breakfast begins with freshly roasted coffee.
Sweet notes of rich chocolate and caramel with a silky body, light acidity, and a smooth, lasting finish.



ESPRESSO

2.5

FRENCH TOAST & PANCAKES

French Toast 11
Brioche with sumac crumble, pistachio, clotted cream, Canadian maple syrup, mixed seasonal berries
Add bacon 2.5

Berry Pancakes 11
Three pancakes, homemade berry compote, Canadian maple syrup, mascarpone vanilla cream



Your Breakfast, elevated

BELLINI

Sweet peach meets
crisp Prosecco
16

MIMOSA

Orange juice & bubbles
16

OATS & GRANOLA

Granola Bowl 8.5
Homemade granola with Greek (v) or coconut (ve) yoghurt, topped with fresh seasonal berries

Porridge Bowl 7.5
Oats served with your choice of milk (whole, almond, soya, or oat milk), topped with mixed seeds, seasonal berries, and honey

The Base Full English 13

Two eggs any style, bacon, sausages, beans, roasted tomatoes, mushrooms, toasted house sourdough

The Base Veggie Breakfast 12

Two eggs any style, wilted spinach, mushrooms, sun-dried tomatoes, hash browns, beans, basil pesto, toasted house sourdough

Scrambled Eggs & Smoked Salmon 13.5

With toasted house sourdough and butter

Menemen (Shakshouka) 12

Mixed peppers and chilies, slow-cooked in rich tomato and saffron sauce, topped with feta and poached eggs, served with toasted house sourdough

Eggs on Sourdough (V) 7.5

Two eggs cooked your way (poached, scrambled, or fried) on toasted sourdough

Eggs Royale 12

Goldstein smoked salmon, poached eggs, toasted English muffins, hollandaise sauce

Eggs Florentine (V) 10

Wilted spinach, poached eggs, toasted English muffins, hollandaise sauce

Eggs Benedict 11

Poached eggs, cooked ham, toasted English muffins, hollandaise sauce

OMELETTES

Mexican Omelette (V) 12
Green chilies, coriander, avocado, cherry tomatoes, feta cheese, served with toasted sourdough

Omelette Any Style 10.5

Served with toasted sourdough. Choice of fillings:

Cooked Ham 1.5 | Mushrooms 1.5 | Tomatoes 1.5

Emmental 1.5 | Mature Cheddar 1.5 | Spinach 1.5

Red Peppers 1.5



Bake It Easy

At The Base the air is rich with the scent of fresh bakes from our open bakery-kitchen, where every loaf, pastry, and cake is made by hand in full view - from morning croissants and seasonal lunches to evening sharing plates with perfectly paired wines and cocktails.

For large bookings, please send us your enquiry to alec@thebase.london

A discretionary 12.5% service charge will be added to your bill.
All prices include VAT at the current rate.
Licensing hours apply.



@thebase.london
www.thebase.london