

THE PEMBROKE

BRUNCH

The Pembroke Pastry Basket 16

Croissant, Pain au Chocolat, Almond Croissant, Served with Butter & Jam

Açaí Bowl NU 20

Macadamia Nut Crumble, Berries, Sliced Bananas

Yogurt Parfait MI, NU 14

Whole Fat Yogurt, Mixed Grain Granola, Berries, Honey

Avocado Toast GL, MI, SE 22

Arugula, Pickled Fresno, Red Onions, Sunflower Dukkah, Levain Bread

Cheesy Egg Toast EG, GL, MI, MU 22

Farm Eggs, Scamorza, Chile Oil, Mixed Greens, Mustard Vinaigrette, Levain Bread

Pembroke American Breakfast EG, GL, MI 24

Farm Eggs Sunny-Side-Up, Sautéed Greens, Breakfast Potatoes, Bacon, Sourdough Toast

Breakfast Sandwich on Brioche EG, GL, MI 24

Farm Eggs, American Cheese, Arugula, Pickled Onions, Chipotle Aioli Bacon, Potatoes

French Omelet EG, MI, MU 24

Boursin Cheese, Herbs, Mixed Greens, Mustard Vinaigrette

Eggs in Purgatory EG, GL, MI 22

Baked eggs, Tomatoes, Peperonata, Ricotta, Baby Kale, Levain Bread

Brioche French Toast EG, GL, MI, NU 24

Custard-Soaked Brioche, Bruleed Banana, Frangelico Caramel

Lemon Ricotta Pancakes EG, GL, MI 24

Buttermilk Pancakes, Stewed Blueberries, Maple Syrup

Pembroke's Benedict EG, GL, MI, MU 24

Soft Poached Farm Eggs, Brown Butter Hollandaise, Mixed Greens, Mustard Vinaigrette, English Muffin

Choice of: Florentine with Spinach | Virginia Ham +3

Royale with Chesapeake Smoked Salmon FI +4

Jumbo Brioche Cinnamon Roll GL, MI, NU 14

Brioche Bread, Cinnamon Butter, Candied Pecans

Chicken & Waffles GL, MI 28

Buttermilk Brined Chicken, Cornbread Waffle, Browned Butter Sugar, Fermented Hot Sauces

Duck Confit EG, MI 24

Creamy Polenta, 63° Egg, Nduja Butter, Herbs

Kale Caesar Salad GL, EG, FI, MI 24

Kale, Fennel, Brussels Sprouts, Radishes, Parmesan Crumb, Parmesan Dressing

Smash Burger EG, GL, MI, SE 28

Dry-Aged Patties, Burger Sauce, B&B Pickles, American Cheese, Seasoned Crispy Fries, Brioche Bun

SIDES

One Egg EG 6 | Breakfast Potatoes MI 8 | Mixed Berries 9 | Chesapeake Smoked Salmon FI 10

Breakfast Protein | Pork or Turkey Bacon | Pork, Chicken or Vegan Sausage 7

Fresh Avocado 8 | Petite Salad MU 8 | Fruit Bowl 10 | Fries (Truffle +5 EG, MI) 10

TO DRINK

Locally Roasted Coffee, Regular or Decaf 5

Specialty Coffee, Espresso, Cappuccino, Latte, Americano, Macchiato, Regular or Decaf 7

Hot Tea, Irish Barry's Tea, English Breakfast, Earl Grey, Chamomile, Jasmine, Peppermint 6

Fresh Squeezed Orange Juice 9

Assorted Chilled Juices 6

Mountain Valley Spring or Sparkling Water 750ml 9

THE PEMBROKE

BRUNCH

CE Celery | GL Gluten | CR Crustaceans | EG Eggs | FI Fish | LU Lupin | MI Milk
MO Molluscs | MU Mustard | NU Tree Nuts | PN Peanuts | SE Sesame | SO Soya | SU Sulphites

V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredient

If you or any member of your party has a food allergy, please inform a member of our team and request a copy of our allergen menu. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Where possible, we work with local suppliers and focus on responsible and ethical sourcing.

Please note an automatic 20% service charge will be applied to parties of six or more. All prices include VAT.

THE DOYLE COLLECTION

LONDON • DUBLIN • WASHINGTON DC • CORK • BRISTOL