

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 NU 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 GL EG MI SU 24

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

Breakfast Sandwich on Brioche EG, GL, MI 24

Farm Eggs Sunny-Side-Up, American Cheese, Arugula, Pickled Onions, Chipotle Aioli, Bacon, Potatoes

French Omelette EG MI MU SU 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 GL EG MI NU 24

Frangelico-Soaked Brioche, Brown Sugar Carmalized Bananas, Maple Syrup

Lemon Ricotta Pancakes GL SO EG SU 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

Jumbo Brioche Cinnamon Roll GL, MI, NU 14

Cinnamon Frosting, 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

If you or any member of your party has a food allergy, please inform a member of our team. 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