



MARKET SMOOTHIES

£4.25 each

Blueberry, raspberry,
strawberry (VE)

Avocado, banana,
apple, vanilla (VE)

Pineapple, passion fruit,
guava, apple (VE)

TIPPLES

Prosecco Superiore DOCG £7.50

Mimosa £7.50

Freshly squeezed Borough orange juice,
our Prosecco Superiore DOCG.

Bloody Mary of the Gods £8

Made with freshly squeezed Borough
tomato juice. Infused with whole
roasted cocoa beans – *Theobroma*
cacao, 'food of the gods'.

BREAKFAST

All our eggs are free-range and organic.

Rabot Porridge/Oatmeal £4.50

Satisfyingly chunky rolled oats. Stir in cacao honey and our 70% dark chocolate, to taste. Organic dairy or oat milk – you decide. (V)

Fruit Platter £9.50

Start the day the right way. Rustic Market-ripe fruit, cut à la minute for freshness. Revitalising cacao pulp sorbet with nibs. Breakfast for one or a side for two. (V)

Coconut & Cacao Smoothie Bowl £5.75

Things that grow together, go together, and these two thrive side-by-side on our Saint Lucia cocoa estate. Pineapple adds zing, banana brings texture and there's spinach for your well-being. Inspired by breakfast at our hotel, as the Caribbean sun rises over the Piton Mountains. (VE)

Banana-Cacao Pancakes £10.50

Smashed Market bananas and cacao nibs in lieu of flour, for a more satisfying pancake. Lightened by yoghurt and cacao pulp sorbet. 70% dark chocolate sauce to drizzle. Tangy raspberry coulis. (V)

The Rabot Full English £12.50

Sausages enriched with cacao-beer beef stock. Thick-cut, smoked streaky bacon. Fluffy toasted English muffin, poached egg, white chocolate hollandaise. Roasted tomato and Portobello mushroom dusted with cacao nibs. What mornings were made for. (A)

Cacao Avocado, Poached Egg & Sourdough £9.50

From our friends Bread Ahead down the road: thick-sliced, toasted sourdough, with gleefully smashed avocado and ground nibs. Cacao salsa and zingy lime-pickle dressing. (V)

Sweet Potato & Red Pepper Hash £9.50

Refreshing cacao pulp and malty nibs. Poached egg. Cacao-avocado crush. Crispy sweet potato spirals. (V)

- Make it vegan: just ask your server.

Garden Breakfast £10.50

Toasted English muffin, cacao hash, lightly spiced aubergine and Portobello mushroom. Poached egg. Salad of wilted spinach, vine tomatoes and nib-oil tossed rocket. Drizzle of white chocolate hollandaise. (V)

Salmon & Scallop £12.50

Scottish Salmon slowly cured in our own cacao gin. Flash-seared king scallop. Toasted English muffin and a perfectly poached egg. Smattering of cacao nibs and rocket. (SF, A)

Cacao-Braised Beef Mac & Cheese Muffin £11.50

For the morning after the night before. Stuffed into a fluffy English muffin: creamy al dente macaroni; melted mature Cheddar; cacao-braised beef featherblade; sautéed mushrooms. Atop: poached egg. (A)

Rabot Benedict Breakfast Salad £8.50

Subtly sweet baby spinach and curly frisée lettuce contrast with smoked streaky bacon. Flourish of cacao nibs, sourdough croutons, white chocolate hollandaise.