



## 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.