

Breakfast Menu

£15.00 per person for non-inclusive guests

Hot Beverages & Toast

English Breakfast Tea | Cafetiere Coffee | Selection of Herbal and Fruit Teas
(Decaffeinated options available on request)
Served with White, Brown or Mixed Toast and your choice of preserve

Juices

Orange | Apple | Pink Grapefruit

Miniature Pastries

Croissant | Pain au Chocolat | Fruit Danish

Cereals

Weetabix | Special K | Cornflakes | Crunchy Nut Cornflakes | Coco Pops | Rice
Krispies | Frosties | Alpen Muesli

Fruits

Fresh Fruit Salad | Poached Prunes | Fresh Pink Grapefruit

Yoghurts

Natural Greek Yoghurt | Greek Yoghurt with Fruit Compote
(homemade granola can be added on request)

Smoked Ham and Emmental

Porridge

Made with milk or water (add honey or demerara sugar on request)

Cooked Breakfast

(choose one of the following options)

Full English

Eggs – Fried, Scrambled or Poached | Bacon | Sausage | Grilled Tomato | Field Mushroom | Fried Bread

Vegetarian Full English

Eggs – Fried, Scrambled or Poached | Vegetarian Sausage | Grilled Tomato | Field Mushroom | Fried Bread | Baked Beans

Boiled Eggs

Cooked to your liking and served with white or brown soldiers

Omelettes

Smoked Salmon | Gallybagger Cheese | Mushroom

Guacamole, Feta, Poached Egg, Toasted Granary Bloomer

Eggs Benedict

Toasted Muffin, Ham, Poached Eggs, Hollandaise Sauce
(Eggs Florentine available as a vegetarian alternative)

Smoked Salmon and Scrambled Eggs

Grilled Smoked Kipper

Smoked Haddock, Poached Egg, Hollandaise Sauce

Waffles, Maple Syrup

Please discuss with our staff if you have any allergies or intolerances. Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination