

**THE ART OF
HOSPITALITY**



**MORNING
MENU**

Prices include V.A.T A discretionary service charge if 10% is levied.

GF – Gluten Free | V – Vegetarian

Please speak to a member of our staff for any dietary requirements.

FARMHOUSE BREAKFAST

08:00 AM to 09:30 AM (Up-to March)

07:30 AM to 09:30 AM (April Onwards)

£17.95 pp

The buffet includes a selection of bread, including fresh home baked ones, spreads, cereal, fresh fruit, a variety of cheese, cold cut meats, yoghurt, smoothie of the day and packaged juices. Freshly squeezed orange juice and smoothie of the day are served during summer months.

The hot section in the buffet features pork sausages, bacon, hash browns and baked beans.

Tea, speciality coffee or hot chocolate of your choice is also on the buffet.

MADE TO ORDER BREAKFAST MAINS

Sunny Side Up (V) (GF option)

All time favourite

Three Egg Omelette (V) (GF option)

Plain or with Yellow Cheddar



Chef's Signature Scrambled Eggs (V) (GF Option)

Avocado Toast with Poached eggs (V) (GF Option)

Sliced avocado, poached eggs, pomegranate molasses,

Dukkha mix, drizzled with lemon and olive served

With grilled sourdough.

Florentine

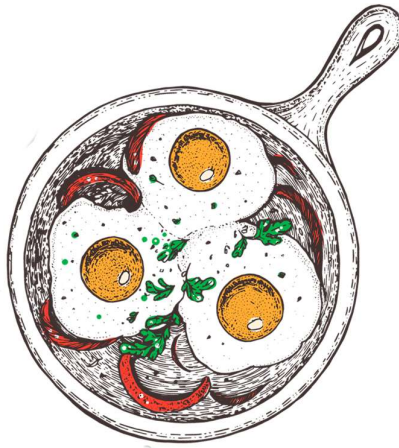
Toasted muffin, creamy spinach,

two poached eggs & hollandaise sauce

Eggs Benedict

Toasted muffin, ham, two poached eggs

& hollandaise sauce



TEA

Classic Teas

English Breakfast, Earl Grey, Peppermint

Flavoured Teas

*Liquorice and peppermint, chai tea, super fruit,
Peppermint leaves, Mao Feng green tea, honeybush
and rooibos, lemon and ginger*

SPECIALITY COFFEES

Café Latte

Café Mocha

Espresso

Espresso Macchiato

Double Espresso

Cappuccino

HOT CHOCOLATE

Belgian Chocolate

Flavoured Hot Chocolate

Vanilla or Caramel