
Champagne Breakfast

£19.95pp

MENU

Prosecco or Champagne
&
Choice of juices, coffee or tea

TO BEGIN

Choose from:

Homemade oat & nut granola (v)(veo)
semi skimmed/almond milk, fresh berries

Smashed avocado on sourdough (ve)
toasted pumpkin seeds and coriander

Porridge (v)(veo)
honey, berries, walnut

MAINS

Choose from:

Full English
butchers' country sausages, black pudding, beans, hash brown, bacon, grilled tomato, mushroom,
Betty's free range eggs, served with white or granary farmhouse toast

Vegan (ve)
smashed avocado, baked beans, grilled tomato, field mushrooms,
farmhouse white or granary toast or gluten roll

Eggs royale
toasted muffins, oak smoked salmon, poached free range eggs, hollandaise sauce, lemon

TO FINISH

Pastries and cakes for the table (v)

Please note: most of our dishes can be adapted to be gluten free, please ask staff
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.