

Breakfast Menu

We invite you to select your choice of breakfast

Fruit Juices:

Apple, Cranberry, Grapefruit, Orange or Tomato

Cereals:

We offer a variety of traditional and organic options

Fruits:

Orange segments, Grapefruit segments, Figs, Prunes and Summer Berries

We also offer:

Fresh Strawberries, Blue berries, Raspberries and Blackberries

Dairy produce:

Natural and Fresh Fruit Yogurts

Fruit Bowl:

Fresh Pineapple, Bananas, Apples, Oranges, Pears, Plums, Peaches

Baked Produce:

Freshly Baked Bread

Traditional English Breakfast:

Free Range Eggs Fried, Poached or Scrambled

With your choice of:

Best Back Bacon, Premium Pork Sausage, Tomato, Mushrooms, Baked Beans, Black Pudding, Hash Browns and Fried Bread
Produce sourced locally where possible

Breakfast Specialities:

Freshly made pancakes with maple or golden syrup, pecans and summer berries

Smoked Salmon & Scrambled Eggs

Free Range Egg Omelette

French Toast – (Eggy Bread Fried)

Eggs Benedict

Eggs Florentine

Vegetarian Option:

Linda McCartney Sausage, Hash Browns, Tomatoes, Mushrooms

Baked Beans and eggs as you like them

Lighter Options:

Boiled Eggs & Toast

Scrambled Eggs on Toast

Poached Eggs on Toast

Continental Breakfast:

Two Freshly baked Croissants with Butter and Preserves

Tea:

Please choose from a selection of Twinings English Breakfast

Tea, Earl Grey, Darjeeling, Assam, Various Fruit, Herbal and

Decaffeinated Tea

Coffee:

Fairtrade Medium Blend Roast & Ground Coffee and Fairtrade

Decaffeinated Coffee