

BREAKFAST MENU

Summer 2021

BIG BREAKFAST

The Hunter locally sourced Cumberland sausage, bacon, black pudding, potato and onion rosti, thyme roasted Portobello mushroom, grilled tomato, homemade smoked beans, eggs how you like them and hand cut sourdough toast **12**

The Gardener, hummus, potato and onion rosti, thyme roasted mushroom, wilted spinach, grilled tomato, homemade smoked beans and hand cut sourdough/gluten free toast GF WF DF V Ve **11**

FREE RANGE ORGANIC EGGS

Avocado with chilli, lime, coriander, grilled tomatoes and poached eggs GF WF DF V **10**

Poached eggs on toasted English muffins* with a choice of smoked salmon, Yorkshire ham or wilted spinach with Hollandaise sauce and freshly cut chives **9**

Baked eggs with chorizo and roasted fennel with hand cut sourdough/gluten free toast GF WF **9**

Sweet potato hash browns with roasted mushroom hummus, poached eggs, charred feta cheese and sourdough /gluten free toast GF WF V **9**

BOWLS

Greek yoghurt, seasonal fruit compote and homemade oat and coconut granola v **7**

Rolled oat porridge with roasted almonds, wildflower honey and roasted peaches v N **7**

KIDS

Cumberland sausage and baked beans on toast **6**

Waffle with maple syrup v **5**

Scrambled egg on toast v **5**

EXTRAS

Toast with a topping - jam, marmalade, marmite or peanut butter v Ve **3.5**

Smoked salmon GF WF DF **4**

Cumberland sausage **3**

Two rashers of bacon GF WF DF **3**

Smoked beans GF WF DF V Ve **2.5**

Grilled tomato or Portobello mushroom GF WF DF V Ve **1**

Egg as you like it GF WF DF V **1**

***Gluten free bread available**

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.

MORNING TIPPLES

Mimosa orange juice and prosecco **7.5**

Brocco Mary Finlandia vodka, spiced tomato juice, Henderson's relish **8**

Glass of champagne, Baron Albert, France **13**

Brocco Royale champagne and blueberry liqueur **13**

COFFEE

Espresso **2.5**

Americano with hot or cold milk **2.7**

Double espresso / macchiato **2.8**

Latte, cappuccino **3**

Filter coffee cafetière for one **3.2**

Flat white **3.2**

Mocha / Hot chocolate **3.7**

Extra shot of coffee / iced **.5**

(all available as decaffeinated)

TEAS

Loose leaf tea pots **3.2**

English breakfast *(available as decaffeinated)*

Earl Grey

Delicate green tea

Morocco mint

Lemon and ginger

Fresh mint infusion

Soya / almond milk **.5**

JUICES AND SMOOTHIES

Orange or apple **3**

Tomato juice, spiced **4**

Very berry blackberry, raspberry and strawberry **4.2**

Avo go go avocado, broccoli, spinach, mango, coconut, ginger and lime **4.2**

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