

TEA, COFFEE & JUICE

Cold Drinks

Daily Smoothie
Ask for Allergens

Juices
Sulphites

Hot Drinks

All coffees and teas can be served with the following options:

Full Fat / Skimmed Milk (Milk)
Almond Milk (Tree Nuts (Almond))
Soy Milk (Soy)
Oat Milk (Gluten(Oats))
Coconut Milk

LIGHTER DISHES

Mixed Fruit Salad
Sulphites

Set Natural Yoghurt, Mixed Berries
Milk, Tree Nuts

Individual Selection of Pastries Gluten (Wheat), Milk, Egg

White or Multi-grain Toast Gluten (Wheat)

Cereals ^(V) £4.50

Muesli (Gluten (Oats, Wheat, Barley), Nuts, Sulphites)

Granola (Tree Nuts, Sulphites)

Rice Krispies (Gluten (Wheat))

Cornflakes (Gluten (Wheat))

All-Bran (Gluten (Wheat))

Cold Cut & Cheese Selection (Milk, Soy)

Porridge (Gluten (Oats), Milk)

Porridge can be made with an alternative choice of milk.

COOKED BREAKFAST

Full English Breakfast
Gluten (Wheat), Milk, Eggs, Mushroom, Sulphites

Full Vegetarian Breakfast
Gluten (Wheat, Rye), Milk, Eggs, Mushroom

Full Vegan Breakfast
Gluten (Wheat), Soy, Mushroom

Omelette
Gluten (Wheat), Milk, Eggs

Avocado & Poached Eggs
Gluten (Wheat), Eggs, Soy

Smoked Salmon & Scrambled Eggs
Fish, Gluten (Wheat), Milk, Eggs

Eggs Benedict
Gluten (Wheat), Eggs, Milk, Mustard, Soy, Onion, Sulphites, Pork

Two Eggs & Toast
Gluten (Wheat), Eggs


Pancakes
Gluten (Wheat), Eggs, Milk, Sulphites

SIDES

Bacon (Pork) / Black Pudding (Gluten, Sulphites, Pork) /
Pork Sausage (Gluten, Sulphites, Pork) / Vegan Sausage (Soy) /
Hash Brown / Grilled Tomatoes / Baked Beans / Sauteed Spinach (Milk)
/ Mushrooms (Milk)

All sides £5

Executive Chef Ian Howard / Restaurant Manager James Brackley
Please inform us of any allergies or dietary requirements so that we may assist you.
A discretionary 13.5% service charge will be added to your bill. All prices include VAT

 Sustainable, Low Carbon Choice, (V) Vegetarian, (VG) Vegan