



RESTAURANT

BREAKFAST

BUFFET

Pastries & muffins

on request: [gluten free pastries](#)

Meats & cheeses

Fresh fruit salad

Thick & creamy yoghurts

Coconut granola

Juices

EGGS

Eggs benedict toasted muffin, poached eggs, ham, hollandaise (gf*)

Eggs florentine toasted muffin, poached eggs, buttered spinach, hollandaise (v, gf*)

Smoked salmon, scrambled egg, toasted sourdough (gf*)

SANDWICHES

B.L.T. toasted sourdough, maple roast bacon, roast tomato, gem lettuce, hollandaise (gf*)

Sausage muffin toasted muffin, fried egg, american cheese, hash brown (gf*)

COOKED

Full yorkshire pork sausage, smoked back bacon, field mushroom, roast tomato, choice of egg (gf*)

on request: [baked beans](#), [black pudding](#)

Full vegetarian plant based sausage, field mushroom, roast tomato, spinach, baked beans, choice of egg (ve*, v, gf*)

Stacked pancakes

choose:

bacon & maple

seasonal fruits & vanilla creme fraiche

SIGNATURE DISHES

Avocado on sourdough herb dressing, poached eggs (v*, ve*, gf*)

Potato rosti & smoked salmon

poached eggs, hollandaise, parsley (gf)

Brioche pain perdu

raspberries, pistachio, white chocolate cremeux (v)

Non residents £22 per adult

Includes continental buffet and a dish of your choice

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable

It is the responsibility of the guest to advise us of any allergens or special dietary requirements. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shell or shell.