

breakfast

continental

available in the restaurant as individual portions

orange juice

natural yoghurt

homemade granola pot

apple juice

fruit yoghurt

assorted cereals

from the kitchen

croissant, pain au chocolate, butter & jam

fresh fruit salad

please allow up to 25 minutes for the following items

eggs benedict *gf

poached eggs, honey glazed ham, hollandaise sauce, toasted muffin

eggs florentine v, *gf

poached eggs, wilted spinach, hollandaise sauce, toasted muffin

full yorkshire breakfast *gf

cured bacon, yorkshire pork sausage, grilled tomato,
field mushroom, baked beans, hash browns
choice of eggs (fried, poached or scrambled)

full vegetarian breakfast *ve, *gf

vegetarian sausage, grilled tomato,
field mushroom, baked beans, hash browns
choice of eggs (fried, poached or scrambled)

porridge *ve, *gf

honey or berry compote

V vegetarian, ve vegan, gf gluten free, * adaptable on request

It is the responsibility of the guest to inform the manager of any allergens or special dietary requirements 72 hours prior to ordering as well as each time you place an order. Allergen information relating to all our dishes is available however please note, 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 some dishes may contain bones, shell or shell.

An optional 10% service charge will be added to your bill. Please speak to a member of the team if you would like this to be removed. Prices include VAT at current rate.