

Breakfast Menu

8AM - 10AM

CONTINENTAL BREAKFAST

White & malted toast, pain au chocolate and croissant served marmalade, honey and preserves (G-E-M)

Selection of natural and fruit bio yogurt pots (M)

A variety of boxed cereals (Please refer to packaging for allergens)

Granola (NU)

Seasonal fruit salad

Mixed berry compote

DRINKS

Hot drinks

English breakfast tea, earl grey, green tea, assam, peppermint, chamomile, mixed berry

Filter coffee, espresso (single or double), latte, americano, cappuccino, flat white, macchiato, and hot chocolate

All coffee is by

PADDY & SCOTT'S: PURE SLOW ROASTED ARABICA BEANS

Cold drinks

Wenlock still and sparkling water, freshly squeezed orange juice, local apple juice

FULL BREAKFAST

Full English breakfast (G-E-M-SU)

Grilled hand sliced back bacon, local free range butchers sausage, Bury black pudding, grilled plum vine tomato, fried bread, field mushroom, free range egg (scrambled, poached, boiled or fried).

Vegetarian full breakfast (G-E-M-SU)

Vegetable sausages, oat black pudding, field mushroom, grilled plum vine tomato, fried bread, free range egg (scrambled, poached, boiled or fried).

Gluten free and vegan options available.

THE ALTERNATIVES

Poached haddock with poached egg and spinach (E-F-M)

Tian of Scottish smoked salmon and scrambled eggs (E-F-M)

Omelette with your choice of seasonal filling (E)

Traditional porridge (M)

Crushed avocado on toasted sour dough (G)

Eggs Royale (G-E-M)

Toasted muffin, Scottish smoked salmon, poached eggs and hollandaise

Eggs Benedict (G-E-M, MU)

Toasted muffin, Brockencote baked ham, poached eggs and hollandaise

If you have any food allergies or intolerances, please talk to a member of the team before ordering.

F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide

All our prices are inclusive of VAT. Please note, a discretionary 10% service charge will be added to your final bill.