

Breakfast Menu

Cereal: Cornflakes, Crunchy Nut Cornflakes, All Bran, Rice Krispies, Coco Pops, Frosties (v) or (pb)	3.5
Cow's milk (v) Oat milk (pb) Soy milk (pb) Almond /Hazelnut / Cashew milk (pb)	
Croissant (v)	2
Pain au chocolat (v)	2
Toast with butter & Tiptree jam (strawberry / apricot) (v)	3
Bacon bap: crispy smoked bacon in a brioche bun	4
Greek yoghurt, granola, seeds and mixed berries (v)	5
Fruit salad: melon, oranges, apple, pears & grapes with Greek yoghurt (v)	4.5
Eggs Florentine: poached eggs, sautéed spinach and hollandaise sauce on toasted sourdough (v)	7.5
Eggs Royale: smoked salmon, poached eggs and hollandaise sauce on toasted sourdough (v)	9
Eggs Benedict: Old Mill honey roast ham, poached eggs and hollandaise sauce on toasted sourdough (v)	8.5
Scrambled eggs with smoked salmon	9
Smashed avocado with cherry tomato and dukkah on toast (pb)	8
Poached locally smoked haddock	9.5
Full English: Cumberland sausages, smoked bacon, black pudding, your choice of eggs, roasted mushrooms, tomato and toast	11
Vegetarian breakfast: vegan sausages, hash brown, spinach, baked beans, your choice of eggs, roasted mushrooms, tomato and toast (v)	11
Add extra baked beans (pb) (gif) tomato (pb) (gif) hash browns (pb) (gif) mushroom (pb) (gif) egg (gif) spinach (pb) (gif) toast (pb)	1
Add extra bacon (gif) black pudding Cumberland sausage vegan sausage (pb)	3

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.