

BREAKFAST MENU

Cereal: Crunchy Nut Cornflakes, Coco Pops, Fruit & Fibre, Special K(v) or (pb)	4.5
Cow's milk (v) Oat milk (pb) Soy milk (pb) Almond /Hazelnut / Cashew milk (pb)	
Croissant (v)	3
Pain au chocolat (v)	3
Toast with butter & Tiptree jam (strawberry / apricot) (v)	4
Bacon bap: crispy smoked bacon in a brioche bun	5
Greek yoghurt, granola, seeds and mixed berries (v)	6
Plant based yogurt, mixed berries, toasted almond, hazelnut, seed and agave syrup (pb) (gif)	6.5
Fruit salad, melon, oranges, apple, pears & grapes (pb) / with Greek yoghurt (v)	5 / 5.5
Eggs Florentine: poached eggs, sautéed spinach and hollandaise sauce on toasted sourdough (v)	8.5
Eggs Royale: smoked salmon, poached eggs and hollandaise sauce on toasted sourdough (v)	10
Eggs Benedict: Old Mill honey roast ham, poached eggs and hollandaise sauce on toasted sourdough (v)	9.5
Scrambled eggs with smoked salmon	10
Plant based scrambled tofu, wilted spinach and sourdough toast (pb)	9.5
Smashed avocado with cherry tomato and dukkah on toast (pb)	9
Full English: Cumberland sausages, smoked bacon, black pudding, your choice of eggs, roasted mushrooms, tomato and toast	13
Vegetarian breakfast: vegan sausages, hash brown, spinach, baked beans, your choice of eggs, roasted mushrooms, tomato and toast (v)	13
American pancakes with blueberries, raspberries, banana and maple syrup (v)	7.5
American pancakes with bacon and maple syrup	8

Add an extra pancake 1.5

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.