

BREAKFAST

FOR THE TABLE

Choice of fresh juice: orange / apple / cranberry Vg

Farmhouse toast: butter MILK / choice of preserve
choose from white GLUTEN SOYA / granary GLUTEN SOYA / gluten free EGG V

Hot drink: English breakfast tea / cafetiere coffee / herbal teas

TO START

Fruits: melon / orange / pineapple Vg

Granola / local yoghurt / berry compote V GLUTEN MILK SULPHATE NUTS

Butter croissant / preserve V GLUTEN EGG MILK MC NUT SOYA

Cereal: Cornflakes / Crunchy Nut N / Weetabix / Alpen V ALLERGEN ON REQUEST

HOT FROM THE GRILL

Greenbank grill / pork sausage / back bacon / field mushroom /
tomato / potato cake / choice of egg GLUTEN EGG

[ONLY SAUSAGE CONTAINS GLUTEN]

Greenbank garden grill / vegetarian sausage / field mushroom /
tomato / potato cake / beans / spinach / choice of egg V Vgor GLUTEN EGG [ONLY
SAUSAGE CONTAINS GLUTEN]

Muffin stack / bacon / sausage / Monterey jack cheese / sriracha sauce GLUTEN
MILK MC MUSTARD SOYA

Eggs Benedict / poached eggs / toasted muffin / hollandaise / gammon GLUTEN
EGG MILK SOYA

Eggs Florentine / poached eggs / toasted muffin / hollandaise / spinach V
GLUTEN EGG MILK SOYA

Eggs Royale / poached eggs / toasted muffin / hollandaise / smoked salmon
GLUTEN EGG FISH MILK SOYA

Baked eggs / mackerel / spinach / cheddar cheese
EGG FISH MILK

Porridge / Scottish oats / Cornish cream / demerara sugar V Vgor
GLUTEN MILK

For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request. Please scan the QR code for online allergen info.
V = Vegetarian VG = Vegan VGOR = Vegan On Request N = Nuts