

BREAKFAST MENU

FROM THE BAKERY

All butter croissants, Pain au chocolate

Loaf bakery white & granary bread

Gluten free bread on request

Tip Tree preserves, marmalade, honey, Nutella, Marmite

CONTINENTAL SELECTION

Selection of juices including orange – mango – kiwi & lime

Selection of cereals including granola – coco pops – muesli – crunchy nut – corn flakes

Gluten free cornflake - gluten free muesli

Natural & fruit yogurt

Dried apricots, banana, coconut, raisins

Fresh fruit salad

Fruits of the forest compote

Ham platter

Cheese platter

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about to know about the food ingredients uses please ask your server. (v) vegetarian (vg) vegan



BREAKFAST MENU

FROM THE KITCHEN

Traditional full English Breakfast

A choice of fried, scramble or poached eggs with bacon, sausage, grilled tomato, baked flat mushroom, hash brown, baked beans

Pancakes

Back bacon & maple syrup

Eggs Benedict

Poached eggs, ham & Hollandaise sauce

Eggs Royal

Poached eggs, smoked salmon & Hollandaise sauce

Eggs Florentine

Poached eggs, spinach & Hollandaise sauce (v)

The Bush Avocado

Smashed avocado with chili & lime topped with poached eggs & pumpkin seeds on toasted granary bloomer (v)

Vegan Breakfast

with vegan sausage, grilled tomato, baked flat mushroom, hash brown, baked beans & spinach (vg,v)

Traditional Vegetarian Breakfast

A choice of fried, scramble or poached eggs with pan fried halloumi, vegetarian sausage, grilled tomato, baked flat mushroom, hash brown, baked beans & spinach(v)