



## BREAKFAST MENU

AUTUMN - WINTER

### FAMILY STYLE SHARING

25.00 PER PERSON

COCONUT MILK PORRIDGE, apple & blueberry compote (pb)

GREEK YOGHURT POTS, seasonal berry compote,  
pumpkin seeds & maple granola (vg)

A SELECTION OF FRESHLY BAKED PASTRIES (vg)

MINI SEASONAL FRUIT POTS (vg, gf)

Or

VANILLA WAFFLE, cured streaky bacon, maple whipped cream

CRUSHED AVOCADO, lemon, chilli, seeded toast (vg, gf)

BREAKFAST QUICHE, spinach, red pepper, cheddar cheese (vg)

### PLATED BREAKFAST MENU

30.00 PER PERSON

For the table

GREEK YOGHURT POTS, seasonal berry compote,  
pumpkin seeds, maple granola (vg)

A SELECTION OF FRESHLY BAKED PASTRIES (vg)

MINI SEASONAL FRUIT POTS (vg, gf)

Select a main dish

AMERICAN PANCAKES, cured streaky bacon,  
maple whipped cream

GRILLED PORTOBELLO MUSHROOM, poached egg,  
dill hollandaise sauce, sourdough (vg)

CRUSHED AVOCADO, lemon & chilli, multigrain toast (vg, gf)