



# Breakfast

Monday - Saturday 7:00 am - 9:30 am

£12.95 per person

## Champagne and Sparkling Wines

	20cl	75cl
<i>Champagne Brut, Laurent Perrier, France</i>	£18.75	£46.75
<i>Prosecco DOC, Villa Sandi, Italy</i>	£7.85	-
<i>Prosecco DOCG, Mani Rizzi, Italy</i>	-	£22.45
<i>Cremant de Bourgogne, France</i>	-	£28.20

## **Fresh Orange Juice and Tea or Coffee**

will be served on your arrival in the dining room while you peruse the menu:

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## Start Here:

### **Grapefruit Segments (V)**

Fresh ruby grapefruit, segmented by hand

### **Freshly-prepared Fruit Platter (V)**

Segments of fresh fruits, *as available*, e.g. strawberries, blueberries, banana, apple, orange, peach, pineapple, etc.

### **Natural Greek-Style Yoghourt (V)**

plain *or* with fresh fruit *and/or* muesli

### **Cereal (V)**

Cornflakes, Luxury Muesli, *or* Weetabix

### **Hot Porridge Oats (V)**

made with butter, cream and a little sugar unless you stop him!

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**\* Eggs:** Please note that our fresh, locally farmed eggs will be cooked soft unless otherwise specified. If you suffer from intolerance of raw or soft-cooked eggs please ask for your eggs to be hard-cooked.

Follow with something cooked:

### **Full English Breakfast**

Two eggs\* (fried, poached or scrambled);  
one Bates' chipolata sausage;  
two rashers of Bates' dry-cured smoked bacon;  
a fresh tomato, baked and skinned; mushrooms;  
black pudding; and fried bread

### **Mini English Breakfast**

as above with one egg, one rasher of bacon, and half a tomato

### **Vegetarian Breakfast (V)**

as above with baked beans instead of meat

### **Cooked Eggs\* (V)**

Boiled, Poached or Scrambled with/on toast

### **Grilled Whole Kipper**

### **Smoked Haddock Fillet**

delicious with a poached egg\* or two

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## Finish with Toast

### **Farmhouse white or malted brown bread (V)**

with Richard's Award-winning homemade marmalade  
and a selection of Tiptree™ preserves:  
Strawberry, Blackcurrant, Apricot, Lemon Curd or Honey