

Fresh Orange Juice and Tea or Coffee

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

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!

*** 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.

† Richard's Award-winning Seville

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

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

Orange Marmalade is available to buy - £3 per jar. Please ask.