



Breakfast

Monday - Saturday 7:00 am - 10.00 am

£15.00 per person

Champagne and Sparkling Wines

	20cl	75cl
Champagne Brut, Laurent Perrier, France	£22.30	£53.35
Prosecco DOC, Villa Sandi, Italy	£9.70	-
Prosecco DOCG, Mani Rizzi, Italy	-	£27.15
Cremant de Bourgogne, France	-	£34.70

Allergy and food intolerance sufferers: BEFORE you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance.

Statutory declaration: To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs.



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, kiwi, 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.

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;
sautéed 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