## BREAKFAST MENU

## Cooked Breakfast

## Baps - £5

(Choice of two items with fried egg)
Sausage + bacon + mushroom + tomato + hash brown

+ veggie sausage [G,E,SD]
Full English Breakfast - $£ 14$
Sausage + bacon + mushroom + tomato + baked beans
+ hash brown + choice of egg [G,E,M]
Vegetarian Full English Breakfast - $£ 13$
Vegetarian sausage + mushroom + tomato + baked beans + hash brown + sauté spinach + choice of egg [G,E,M,V]

Vegan Full English Breakfast - $£ 12$
Vegan sausage + mushroom + tomato + baked beans + hash brown + sauté spinach + cheese [G,Vg]

Wild Mushroom on Toast - $£ 10$
Garlic + lime juice + parsley [G,Vg]
Smoked Salmon + Scrambled Egg [E,F,M] - £12.50
Kipper with Lemon Butter [F,M] - £12.50
Chef Indunil's Breakfast Special - $£ 13.50$
Sweet potato + spinach + chickpea curry + pilau rice

+ coconut roti + tomato relish [G]


## Continental with a Cooked breakfast - $£ 17$ per person

Dishes may contain nut/nut derivatives. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content. G-Gluten,

C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Molluscs, M-Milk
Cr-Crustaceans, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide, V-Vegetarian, Vg-Vegan All the meals made in a kitchen that handles all 14 Allergens.

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## BREAKFAST MENU

## Continental Selection - £9 per person

Croissant / Pain au Chocolat [G,M]
Porridge [G,M]
Weetabix [G]
Plain Yoghurt / Fruit Yoghurt [M]

## Fresh Fruit Salad

Cornflakes [G]
Granola
With pumpkin seed, sunflower seed, sesame seed,
walnut, almond + coconut [G]

## Muesli

With almond, hazelnut + walnut [G]

## Hot Drinks - from $£ 2.50$

 Coffee Cafetiere \& English Breakfast Tea Other tea flavours available
## Toast - £3.50

White, brown bread, or a mix of both Comes with butter + selection of preserves [G]

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