



# Champagne Breakfast

## MENU

Prosecco or Champagne

&

Orange Juice

## TO BEGIN

*Choose from:*

**Homemade oat & nut granola** (v)(veo)  
fresh berries, milk, yogurt

**Smashed avocado on sourdough** (ve)  
toasted pumpkin seeds and coriander

**Beetroot & potato hash cake** (ve)(gf)  
chimichurri, lemon, grilled tomato

**Chia & berries smoothie bowl**  
chia seeds, fresh berries, banana, pistachio and toasted oats (ve)(gf)

## MAINS

**Toast and butter for the table** (v)

*Plus, choose from:*

**Full English**  
butchers' country sausages, black pudding, beans, bacon, grilled tomato, mushroom,  
Betty's free range eggs, served with white or granary farmhouse toast

**Vegan** (ve)  
smashed avocado, beetroot hash cake, baked beans, grilled tomato, field mushrooms,  
farmhouse white or granary toast of gluten roll

**Eggs benedict**  
toasted muffins, pulled honey roast ham, poached Betty's farm eggs, hollandaise sauce

**Eggs royale**  
toasted muffins, oak smoked salmon, poached Betty's farm eggs, hollandaise sauce, lemon

## TO FINISH

**Pastries and cakes for the table** (v)

**Please note: most of our dishes can be adapted to be gluten free, please ask staff**  
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.