



FROM THE TABLE

SCRUMSHUS™ granola *vg gf*

FULL FAT natural yoghurt

DEANS BARN HONEY

SELECTION OF JAM & HOUSE-MADE MARMALADE

HOUSE-MADE POACHED & FRESH SEASONAL FRUITS

WHOLE NUTS & SEEDS

FRESHLY BAKED MIXED PASTRIES

CEREALS Bran flakes | Weetabix | Puffed Rice

ORANGE & GRAPEFRUIT JUICE squeezed in-house

ACV INFUSION turmeric & ginger

MILK ALTERNATIVES Oat | Soya | Almond – Available on request

FROM THE KITCHEN

FREE RANGE PORK SAUSAGE smoked bacon & free range eggs *gf*

CALCOT FARM BLACK PUDDING pork sausage, smoked bacon, hash brown, tomatoes, fried duck egg & house-made spiced ketchup

SEVERN & WYE SMOKED SALMON scrambled free range eggs *gf*

POACHED NATURAL SMOKED HADDOCK FILLET poached eggs *gf*

CRUSHED AVOCADO WITH LIME & SLICED TOMATO on grilled sourdough (with poached eggs or with feta cheese & chilli flakes)

ROASTED CHESTNUT MUSHROOMS butter, lemon, thyme, Rosemary & garlic on grilled sourdough

HOT OAT MILK PORRIDGE earl grey & cinnamon poached prunes, honey & mixed: goji berries, pecan nuts, hazelnuts, walnuts, almonds, pumpkin seed, flax seeds, linseeds & sunflower seeds *df*

For allergen information please speak to your server.
v = vegetarian, vg = vegan, gf = gluten free, df = dairy free