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## Breakfast Menu

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### LIGHT

Toast & preserves 4

Berry muffins, freshly baked 3

Granola, Greek yoghurt, wild honey, summer berries 6

Brioche French toast, blueberry compote, maple syrup 8

### MAINS

Two free range eggs any style, Streaky bacon, toast 7.5

Chilli cornbread, smashed avocado, poached eggs, fresh herbs 8

English muffin, thick cut ham, poached egg, Hollandaise 8/11

Baked eggs in creamed spinach, feta & chilli, flatbread 8.5

The Orange Full English 12.5

Two eggs any style, smoked streaky bacon, Cumberland sausage,  
black pudding, tomato, mushrooms, baked beans & toast

### SIDES 3.5

Roasted tomato | Avocado | Mushrooms | Black pudding | Sausages | Bacon

### COCKTAILS

Bloody Mary, Made with Ketel One Vodka to our own recipe 9

British Royale, Homemade British blackberry cassis, Coates & Seely English Sparkling wine 10

Mimosa, Freshly squeezed orange juice, topped with Jeio Valdobbiadene Organic Prosecco, Brut, NV 8

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## TEA & COFFEE

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Birchall teas

English Breakfast 3 | Earl Grey 3 | Camomile 3.5 | Lemongrass & Ginger 3.5 | Green Tea 3.5

Fresh mint tea 3.5

Reads hand roasted coffee

Americano 3 | Espresso 3 | Macchiato 3 | Flat White 3 | Cappuccino 3.5 | Latte 3.5 | Mocha 3.5 | Hot Chocolate 3.5

Soya and semi-skimmed milk available

*Please inform our staff if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.*