



Breakfast Menu

Please help yourself to a selection of cereals, fresh fruit salad, stewed apricots and prunes, yoghurt, home-made granola, orange juice, or grapefruit juice. Grapefruit segments are available on request.

Please choose from the following

Porridge

traditionally cooked with local honey, maple syrup or clotted cream!

Farmhouse Breakfast

home produced fried egg, grilled bacon, local farmhouse sausage, pan fried tomato, sautéed mushrooms, and baked beans

Vegetarian Farmhouse

vegetarian sausage, pan fried tomato, sautéed mushrooms, fried egg and baked beans

Scrambled eggs or poached eggs

served with grilled bacon and tomatoes

Mushroom omelette

using fresh eggs from the farm

The following choice are also available but please order the night before-

Tregona grilled kipper

served with lemon and herb butter

Smoked Salmon

with Beera scrambled eggs and toasted bagel

Eggs Benedict or Eggs Florentine

poached eggs on a toasted English muffin with either ham or spinach and smoked salmon and hollandaise sauce

Poached Haddock

topped with a lightly poached egg

Smoked salmon fish cakes

A selection of teas are available, English breakfast, decaffeinated tea, green tea, Darjeeling, Earl Grey, Lapsang souchong, camomile, blackcurrant, camomile, peppermint, raspberry

Cafetiere of medium roast coffee, decaffeinated available

Toasted white or brown bread or warm croissant