

BRUNCH MENU

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| Bacon bap: crispy smoked bacon in a brioche bun 427Kcal | 4 |
| Greek yoghurt, granola, seeds and mixed berries 780Kcal (v) | 5 |
| Plant based yogurt, mixed berries, toasted almond, hazelnut, seed and agave syrup 409Kcal (pb) (gif) | 5.5 |
| Eggs Florentine: poached eggs, sautéed spinach and hollandaise sauce on toasted sourdough 600Kcal (v) | 7.5 |
| Eggs Royale: smoked salmon, poached eggs and hollandaise sauce on toasted sourdough 670Kcal (v) | 9 |
| Eggs Benedict: Old Mill honey roast ham, poached eggs and hollandaise sauce on toasted sourdough 650Kcal (v) | 8.5 |
| Scrambled eggs with smoked salmon 766Kcal | 9 |
| Plant based scrambled tofu, wilted spinach and sourdough toast 397Kcal (pb) | 8.5 |
| Smashed avocado with cherry tomato and dukkah on toast 769Kcal (pb) | 8 |
| American pancakes with blueberries, raspberries, banana and maple syrup 589Kcal (v) | 6.5 |
| American pancakes with bacon and maple syrup 447Kcal | 7 |
| American pancakes, roasted peach, coconut yoghurt, basil & peach syrup 684Kcal (pb) | 8.5 |
| American pancakes, hot chocolate sauce, banana & nuts 4170Kcal (pb) | 8.5 |
| <i>Add an extra pancake</i> 146Kcal 1.5 | |

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

Adults need around 2000Kcal a day. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen.