

FROM THE KITCHEN

Eggs Benedict

poached eggs, Parma ham, brioche, hollandaise

Eggs Florentine

poached eggs, spinach, brioche, hollandaise

Grilled Kipper

parsley butter, lemon

Hash Brown

grilled Bury black pudding

Organic Porridge Oats

whisky, dates, muscavado sugar

Cured Meats and Cheeses

parma ham, pastrami, farmhouse ham, brie and keens cheddar

Cumberland Sausage

grilled Amberlie valley organic bacon

Organic Smoked Salmon

scrambled eggs, toasted rye bread, dill

Prepared Pink Grapefruit

FROM THE TABLE

Cereals

cornflakes, branflakes, granola, muesli

Yoghurt, Fruits and Compotes

prunes soaked in Jasmine tea, mixed berries, fresh local honey, nuts and seeds

Viennoise

croissant, pain au chocolat, Danish pastry

Freshly Squeezed Fruit Juices

Home-made Fruit Smoothie

Selection of Fresh Fruit

Toast and Preserves

From the table £11

From the kitchen (choice of one hot dish) and table £15

A **discretionary** 12.5% service charge is added to your final bill. We are committed to the Code of Best Practice on Service Charges and they are shared amongst employees.