



Breakfast from 7.30am - 9.30am (one sitting)

Continental selection

Yoghurt pots, granola v

Blackberry & white chocolate muffins v

Cheese & chive scrolls v

Ham and smoked cheddar doughnuts

Caramelised onion & semi-dried tomato tarts v

Biscoff doughnuts v

Fresh breads & pastries v

Preserved Fruits

Peaches, pears, apricots & black cherries V/LG

Fresh Fruits

Cherries, apples, pears & grapes V/LG Fresh berries

Waffle & Pancake Station

Berries, compote, Nutella, M&M's, 100 & 1000's, crushed nuts, ice cream v

LG - low gluten V - vegetarian DF - free from dairy DF - dairy free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

Hot Options

Warm honey and mustard glazed ham from the carvery LG

Bacon LG

Scrambled, fried & poached eggs V/LG

Beef chipolatas LG

Baked beans V/LG

Hash browns v

Mushrooms V/LG

Tomatoes

Smoked salmon, brie & dill brioche sliders

