



## Brunch Menu (Sample menu. May Vary on the Day)

Brunch: 10:00 AM – 2:00 PM

Start 2025 with a delightful brunch experience showcasing fresh, locally sourced ingredients and innovative dishes.



### Signature Breakfast Selections

- **Candlelight Farmers' Breakfast** – 14

A hearty start to your day with two eggs cooked your way, Cumberland sausage, grilled bacon, roasted tomato, flat cap mushroom, black pudding, baked beans, and a hash brown.

- **Vegetarian Breakfast** – 10.50

A wholesome meat-free option featuring two eggs cooked your way, roasted tomato, spinach, flat cap mushroom, baked beans, and a hash brown.

### Sweet & Savoury Indulgences

- **The Ultimate French Toast** – 11

Cornflake-crusted brioche served with maple syrup, berry compote, and crispy bacon.

- **Eggs Royale** – 12.50

Poached eggs, toasted English muffins, hot-smoked trout, baby spinach, and grain mustard hollandaise.

- **Atlantic Shrimp & Crab Benedict** – 14.50

Poached eggs, toasted English muffins, North Devon brown crab, and hollandaise sauce.

### Light & Refreshing Options

- **Homemade Granola or Bircher Muesli** – 9.50

A nourishing blend of fruit, honey, yoghurt, nuts, and seeds presented in a large mason jar. Plant-based options available.

## Make it Bottomless – £38 pp

Enjoy unlimited draft beers, ciders, real ale, and soft drinks in a 90min sitting.



Or upgrade with prosecco & cocktails - £45 pp