



BREAKFAST MENU



Beverages

Orange juice - Apple juice - Cranberry juice - Tomato juice

Freshly brewed Lavazza filter coffee (decaf available)

Nespresso Lungo or Espresso

Yorkshire Tea (Decaf available)

Green Tea - Earl Grey Tea - Mint Tea - Fruit Teas

Cereals and Fruit

Weetabix - Shredded Wheat - Muesli - Cornflakes served with yogurt and/or milk

Home-made Bircher Muesli Oats mixed with dried cranberries, sultanas and chopped apple soaked overnight in apple juice and served garnished with Fresh Apple, Cranberries, Walnuts and Almonds

Creamy Porridge Oats - made with cream and sugar (Vegan option available)

Fresh Fruit Salad - a selection of several seasonal fruits including Melon, Pineapple, Strawberries, oranges, apples, red and green grapes, Kiwi fruit, Bananas, Raspberries, Pears.

Watermelon salad - watermelon cubes marinated in Fresh chopped Mint and lime juice with just a sugar and served garnished with Fresh Mint and Lime segments.

Prunes - can be served warm or cold

Strawberry Granola Sundae - Granola with dried strawberries layered with Greek yoghurt, strawberry syrup and fresh berries

Natural Greek Yoghurt, Oat Milk, Almond Milk or fresh fruit can be served with any of the above

Please advise us if you have any dietary requirements or allergies

Cooked Choices

Full English Breakfast with locally sourced sausage and Bacon, Mushrooms, Tomato, Baked Beans, Hash Browns, Black Pudding and your choice of eggs
Fried - Poached - Scrambled

Scottish Smoked Salmon with creamy Scrambled Eggs

Omelette; a 2 egg omelette either plain or with your choice of Mushrooms, Tomato and Cheese (or any combination of) garnished with fresh parsley

Eggs Florentine - 2 Poached eggs on a toasted muffin served on a bed of wilted seasoned spinach and coated with warm hollandaise sauce.

Eggs Royale - 2 Poached eggs on a toasted muffin served on thinly sliced Scottish Smoked Salmon and coated with warm hollandaise sauce

Avocado Toast with Poached eggs - Fresh Avocado seasoned with lime juice, Himalayan salt, black pepper and pimento served on your choice of toast with poached eggs on the side.

Home-made Baked Bean Medley served on Sourdough Toast with grilled Feta cheese

Shakshuka - A North African dish of eggs gently poached in a rich and spicy tomato and onion based sauce garnished with lemon and parsley. Served in cast iron skillet with warm crusty bread for dipping! Can be made for two to share.

Halloumi Grill - Slices of Halloumi cheese griddle and served on a bed of wilted spinach. Garnished with griddled vine cherry tomatoes, hummus, lemon and coriander and finished with a lemon and tahini dressing.

Little Extras

Brown Sauce, Tomato Ketchup, Marmite
Wholewheat Toast, White Toast, Sourdough Toast (White or Brown)
Home-made Seville Orange Marmalade, Strawberry Jam, Honey
Butter or Plant based spread.

We use a local Shanklin Butcher for our home cured bacon and sausages, Isle of Wight Tomatoes, Milk and Free Range Eggs and use our own home grown fresh herbs, tomatoes and seasonal fruits whenever possible. Our Seville Orange Marmalade is all home made on the premises.