

BREAKFAST MENU

French Toast 10.00

Mixed Berry Compote, Honey,
Toasted Almonds, Chantilly Cream
1(Wheat),3,7,8(Almonds)

American Style Pancakes

- Bacon and Maple Syrup 10.00
1(Wheat),3,7
- Fresh Fruits and Chocolate Sauce 9.50
1(Wheat),3,7

Mushrooms on Sourdough Toast 11.50

With Asparagus, Wilted Spinach, Roast
Vine Tomatoes, Poached Eggs and
Hollandaise Sauce 1(Wheat),3,7

Eggs Benedict 12.50

English Muffin, Bacon, Poached Egg's,
Hollandaise Sauce and Chives
1(Wheat),3,7,12

Black Pudding and Caramelised Onion Potato Cakes 12.00

With Bacon, Poached Eggs, Hollandaise
and Caramelised apples 1(Wheat),3,7,12

Smoked Salmon on Sourdough Toast 12.50

With Guacamole, Poached Egg's,
Hollandaise Sauce and Chives
1(Wheat),3,4,7,12

BEVERAGES

Fruit Smoothie of the Day 4.50

Britvic Juices 3.30

Orange, Pineapple, Apple or Cranberry

Mionetto Bellini 9.00

Treviso brut Prosecco Peach Puree 12

Mionetto Mimosa 9.00

Treviso brut Prosecco Orange Juice 12

Bloody Mary 8.00

Absolut Vodka, Tomato Juice, Black
Pepper, Tabasco Sauce and Celery
9

Mionetto Treviso Brut Glass 8.50 | Bottle 36.00

(Monday to Saturday from 10:30am)

TEA & COFFEE

Americano 3.30

Cappuccino 3.80

Latte 3.80

Mocha 3.80

Espresso 2.70

Flat White 3.50

Barry's Tea 3.00

Hot Chocolate 3.50

SIDES

Freshly Baked Scones 4.95 1(Wheat),3,7

Freshly Baked Croissant 4.50

1(Wheat),7

Homemade Granola Pot 5.00

Natural Yoghurt, Berry Compote
1(Wheat),7,8

ALLERGENS

1: Gluten, 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts,
9: Celery, 10: Mustard 11: Sesame Seeds 12: Sulphur Dioxides/Sulphites, 13: Lupins, 14: Molluscs
Breads / Buns can be made Gluten free, please ask your server