

## DRINKS

Glass of Champagne Devaux Grand Reserve £9.50

Buck's Fizz £10.00

Jing Assam Breakfast £3.50

Jing Earl Grey £3.50

Darjeeling £3.50

Jasmine Gold £3.50

Organic Maojian Green £3.50

Blackcurrant and Hibiscus Fruit Infusion £3.50

Whole Peppermint Leaf £3.50

Organic Chamomile Flowers £3.50

All our teas are loose and some leaf particles are expected

Hot Chocolate £2.50

Kenyan Filter Coffee £2.50

Cappuccino, Latte or Espresso £2.50

## 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

### Cumberland Saussages,

grilled Amberlie valley organic bacon

### Organic Smoked Salmon

scrambled eggs, toasted rye bread, dill

### Prepared Pink Grapefruit

### Welsh Rarebit

portobello mushrooms on toast

## 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

### Cured Meats and Cheeses

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

### 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*