

## **GLUTEN-FREE BREAKFAST**

FRUITS, SEEDS & GRAINS	
SEASONAL FRUIT Chilled verbena tea (vg)	4
NATURAL, GREEK OR COCONUT YOGHURT Fruit poached in saffron and star anise	4
COCONUT MILK PORRIDGE Fig and orange compote (vg)	4
VIENNOISERIES	
BANANA AND CARAMELISED WALNUT MUFFIN	6
MIXED SEED TOAST Preserves and honey	8
HOT BREAKFAST	
FULL ENGLISH St. Ewe eggs, free range Suffolk pork sausage, back bacon, field mushroom, vine tomato, baked beans, served with toast	26
VEGETARIAN BREAKFAST St. Ewe eggs, field mushroom, vine tomato, hash brown, avocado baked beans, served with toast	24
BUTTERMILK PANCAKES Blueberry compote, whipped vanilla cream	18
SCRAMBLED EGG Toasted mixed seed bread Add winter truffle	4 24
spicy tomato, english chorizo <i>st. Ewe egg</i>	18
CRUSHED AVOCADO Poached eggs, toasted mixed seed bread	22
LINCOLNSHIRE POTATO ROSTI Vine tomato jam, avocado (vg)	18
SIDES	
BACON Streaky or back	6
GRILLED VINE TOMATO	5
HASH BROWN	5
SAUSAGE	6
FIELD MUSHROOM	5
JOHN ROSS SMOKED SALMON	12
BREAKFAST DRINKS	
COFFEE OR TEA All our teas and coffees are sustainably sourced from Union Roasted and Canton.	7
HOT CHOCOLATE Choice of milk	7
FRESHLY SQUEEZED ORANGE OR PINK GRAPEFRUIT JUICE	7
KENTISH APPLE	7
DETOX GREEN JUICE Apple, cucumber, spinach, lemon, parsley, ginger	10
ROYAL BLUSH Pink grapefruit, cayenne, turmeric, orange, lemon	10
RED JUICE Beetroot, pineapple, carrot, ginger, apple	10