

Good Morning

One of our team will take your order shortly for a freshly brewed tea, fruit infusion, coffee or speciality brew. An array of dairy alternatives, honey and lemon wedges are available upon request should you need them.

SPECIALITY BREWS

- **Double Espresso** 1KCAL
- **Americano** 1KCAL
- **Cortado**
- **Hot Chocolate** 115KCAL
- **Flat White** 71KCAL
- **Latte** 117KCAL
- **Cappuccino** 73KCAL

SUPERFOOD LATTES

- **Turmeric Chai Latte** £5.50 121KCAL
- **Matcha Latte** £5.50 112KCAL
- **Beetroot Latte** £5.50 120KCAL

TOP-NOTCH TIPPLES

- **Glass of Prosecco** £12.00
- **Champagne Mimosa** £16.00

THE STORY OF H^QH HONEY

As a delicious and fun part of our sustainability policy, we are proud to have more than 20 beehives across our properties. These are overseen by our resident beekeeper, Stuart, who works with Executive Chef, James St Claire-Jones, to use the honey collected within our menus. We ensure that areas of our grounds are left wilder, to encourage pollination and bee happiness.

Available to purchase at our Hotel Reception for £12.50.

Breakfast is Served

Please help yourself to our delicious breakfast buffet. The following dishes can also be requested through any team member. They are made fresh to order, so please allow for a slight wait.

Omelette served with a choice of fillings:
Pitchfork Cheddar, H^o H honey roast ham,
field mushrooms (GF), pepper and onion (GF)

SPECIALITIES

Omelette Royale

Kiln smoked salmon, spinach, crème fraîche 165KCAL £7.50

Crushed avocado

Two soft poached free range eggs, local sourdough toast
(V) GF available 486KCAL £5.00

Eggs Benedict

Local dry cured bacon, two soft poached free range eggs, hollandaise sauce, toasted English breakfast muffin 503KCAL £5.00

Eggs Royale

Smoked salmon, two soft poached free range eggs, hollandaise sauce, toasted English breakfast muffin 378KCAL £5.00

Chestnut mushrooms on sourdough toast

Shallots, spinach (VG) 179KCAL £5.00

V - VEGETARIAN | VG - VEGAN | CN - CONTAINS PEANUTS OR NUTS
| DF - DOES NOT DIRECTLY CONTAIN DAIRY
GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchens, we cannot guarantee that any dish is free from potential allergens, including where indicated above. Fish dishes may contain small bones.