

Breakfast

If you have an allergy to certain foods, please inform a member of the team before ordering.

(V) – Vegetarian (DF) – Dairy free (DFO) – Dairy free option available
(GF) – Gluten free (GFO) – Gluten free option available



Continental

Juices: orange, apple, pink grapefruit

Fruits: fresh fruit salad, English breakfast tea poached prunes, cinnamon poached apricots, berry compote, fresh fruits (ask for the selection of the day)

Dairy: Greek yogurt (GF)(DFO), cold or warm whole or semi-skimmed milk, soya milk, oat milk, almond milk

Cereal: Alpen muesli, homemade granola, a selection of cereals and gluten-free cereals

Bakery: croissants, pain au chocolat, white or granary toast



Cooked Breakfast

Build your own breakfast: Buxton's back bacon (GF)(DF), Stornoway black pudding (DF), West Country haggis, Cumberland sausage (DF), grilled field mushroom (GF)(DF), grilled tomatoes (GF)(DF), Heinz beans (GF)(DF), eggs of your choice (poached, fried or scrambled) (GF)(DFO – scrambled)

Oak-smoked kippers and poached eggs (DFO)(GF)

Soft-boiled free-range eggs and sourdough soldiers (V)(DF)(GFO)

Eggs Royale: English muffin, Coln Valley smoked salmon, poached free-range eggs, hollandaise sauce (GFO)

Eggs Florentine: English muffin, spinach, poached free-range eggs, hollandaise sauce (GFO)

Eggs Benedict: English muffin, Wiltshire ham, poached free-range eggs, hollandaise sauce (GFO)

Grilled sourdough, smashed avocado, sweet chilli, poached eggs (V)(GFO)(DF)

Waffles and maple syrup

Porridge with honey on the side (GFO)(DFO)



Hot Drinks

A pot of our Kenyan leaf breakfast tea, a cafetiere of Musetti 100% Arabica coffee or hot chocolate



Woolley Grange

NEAR BATH