



BREAKFAST MENU

*Please help yourself to the selection on the breakfast bar.
Your breakfast will be freshly cooked for you so may take a little time.*

Porridge

served with cream, Demerara sugar & sultanas steeped in malt whisky

Continental Breakfast

warm croissants and pain au chocolat

Full English Breakfast

Grilled traditionally-cured bacon, local sausages, vine tomato, mushrooms
and baked beans served with fried, scrambled or poached egg
(we sometimes have Championship-winning black pudding – please ask)

A Hot Buttered Muffin topped with Scrambled Eggs and served with Bacon

Smoked salmon with Scrambled Eggs

Served with white or wholemeal toast

Undyed Smoked Haddock

poached in organic milk and served with a poached egg

Boiled Eggs with buttered toast soldiers

Omelettes (2- or 3-eggs)

Plain, cheese, mushroom or ham

Egg Benedict

A hot buttered muffin, locally cured and roasted ham,
plus a poached egg topped with a drizzle of hollandaise sauce

Ham (Locally Cured and Roasted) and Eggs

*(Our eggs are free range and come from Ian Taylor;
our milk is organic and is delivered directly from the farm in Nidderdale.
All our meat (Gold Award-winning) is from free-range, rare breed pigs,
and is cured in Knaresborough by Huttons Butchers & Game Dealers.)*

Do ask to try Denise's home-made sourdough bread.

SPECIAL DIETS:

Please let us know if you have any special dietary requirements.

***We have Vegetarian sausages, or Vegetarian Eggs Benedict served with wilted spinach;
Gluten-free bread & English muffins, Gluten-free sausages are made for us by Huttons.***

We always have dairy-free milk and dairy-free spread.

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