

BREAKFAST MENU

Served till 11:30am

Dorset Breakfast £8.50

Sausage, two bacon, mushrooms, tomato, beans, hash browns, toast and two eggs of your choice

Vegetarian Breakfast (V) £8.50

Halloumi, Quorn sausage, mushrooms, tomato, spinach, hash browns, toast, beans and two eggs of your choice

Vegan Breakfast (VG) £7.00

Two vegan sausages, hash browns, sliced mushrooms, tomatoes, beans, and spinach

Eggs Benedict £7.50

Two poached eggs on a toasted muffin with grilled ham and hollandaise sauce

Eggs Florentine (V) £7.00

Two poached eggs on a toasted muffin with spinach and hollandaise sauce

Breakfast Stack £7.50

Two Sausages, two slices of bacon and a Hash Brown served in a buttered brioche bun

Breakfast Bap £6.50

Choose between two Cumberland sausages, two Vegetarian sausages (V), three slices of bacon or two fried eggs, served in a buttered brioche bun

Avocado and Poached Eggs on Toast (V) £7.50

Harvester toast served with smashed avocado and two poached eggs

Avocado, Poached Eggs and Bacon on Toast £8.00

Harvester toast served with smashed avocado, two poached eggs and two slices of bacon

Eggs on Toast (V) £5.50

Two slices of Harvester or white Artisan bloomer served with two eggs of your choice

Beans on Toast (V) £5.00

Two slices of Harvester or white Artisan bloomer served with baked beans

Simply Pancakes (V) £6.00

Three pancakes topped with maple syrup

American Pancakes £6.75

Three pancakes topped with two slices of bacon and maple syrup

Fruity Pancakes (V) £6.75

Three pancakes topped with Greek yoghurt, forest fruits and banana

Greek Yoghurt Granola (V) £6.00

Layers of Greek yoghurt and forest fruits topped with Granola

Toast (V) £3.50

Two slices of Harvester or white bloomer served with butter and a choice of Jam or marmalade

ALLERGENS:

You should always inform staff of any dietary requirements, including allergies & intolerances. We will provide you with our Allergen Folder so that you are able to consider the dishes that are suitable for you. However, due to the nature of our kitchen setup & use of kitchen equipment during food preparation, we cannot guarantee that traces of allergenic food will never occur.

We use eggs, dairy products, nuts, peanuts, gluten, lupin, fish, crustaceans, molluscs, sesame seeds, mustard, sulphur dioxide, soya & celery in our kitchen. If you have a serious intolerance or allergy to any product, especially those listed above, we recommend for your own safety, you do not dine here, as much as we would love you to.