

Breakfast

have a lovely weekend

tea, coffee and juice

We serve tea and toast straightaway – just say if you would like more later on

orange juice freshly squeezed each morning from whole oranges

pink grapefruit juice bought-in but nice and sharp

High House Farm's lovely Discovery apple juice

a pot of loose-leaf Assam tea

a cafetière of Illy coffee (blended Arabica beans)

cereals, yoghurt and fruit

porridge – hot conservation-grade oats served with milk or cream

cereals – Shredded Wheat, Kellogg's Corn Flakes, Weetabix or Dorset Cereals' muesli

fruit compote – Earl Grey, cinnamon and orange-poached dried fruits

natural yoghurt – with or without toasted granola or fruit salad or fruit compote

fruit salad – fresh seasonal fruits, chopped

cooked breakfast

undyed smoked haddock with a poached egg on top

the Full English – dry-cured bacon; black pudding; grilled tomato; chestnut mushrooms; pork sausage; fried, poached or scrambled eggs

French toast with maple syrup and crisp streaky bacon

two poached eggs on hand-cut, buttered white or wholemeal toast

Pinney's Orford-smoked salmon with scrambled eggs

Ingredients: Dingley Dell bacon, Laverstoke black pudding, Revett's of Wickham Market sausages, Havensfield free-range eggs, Pump Street Bakery bread, Wendy Brandon marmalade, High House Farm loganberry jam and the Bee Ladies' Suffolk honey. Gluten-free bread and muesli, soya spread, milk & yoghurt are also available. Please consult with restaurant staff about known allergens if they are of concern.