

BREAKFAST

MENU

8am till 10am

£17.50 per person

All cooked breakfasts are prepared to order.
We invite you to serve yourself from the buffet. For hot drinks and cooked breakfasts, our restaurant team will take your order at your table.

BEVERAGES

A selection of Cornish Teas
Fresh cafetière of coffee

FROM THE BUFFET

CHILLED FRUIT JUICES Orange / Apple

A SELECTION OF CEREALS Cornflakes / Rice Krispies / Weetabix

HOMEMADE GRANOLA Cornish natural yoghurt / berry compote / toasted nuts & seeds

A SELECTION OF LOCAL BREADS White or wholemeal toast

PASTRIES croissants / pan au chocolate

A selection of fresh fruit

A selection of local jams, marmalade and honey

COOKED OPTIONS

PORRIDGE made with oat milk VG

CINNAMON ROASTED APPLES crème fraîche & honeyed oats V

CORNISH St. Ewe egg, Primrose Herd sausage, hogs pudding & back bacon, hash browns, roasted tomato, baked beans & roasted field mushroom

CORNISH VEGAN sausage & bacon, hash browns, roasted tomato, baked beans & roasted field mushroom VG

SMOKED SALMON with silky scrambled St. Ewe eggs & granary toast

FLORENTINE poached St. Ewe eggs, spinach & roasted field mushroom, toasted muffin, hollandaise sauce V

BENEDICT poached St. Ewe eggs, Primrose herd ham, toasted muffin, hollandaise sauce

ROYALE oak smoked salmon on a toasted muffin, with poached St. Ewe eggs & hollandaise sauce

Before you place your order, please ask a member of our team about the ingredients in our food. Our chefs are happy to cater for any dietary requirements or allergies.