

BREAKFAST MENU

FULL ENGLISH BREAKFAST 11.0

Grilled bacon, pork sausages, pan-fried button mushrooms, grilled plum tomato, baked beans, hash brown, hogs pudding, toast and a St Ewe egg cooked to your liking.*

*1069 kcal (*poached +77 kcal, fried +95 kcal or scrambled +192 kcal)*

VEGETARIAN BREAKFAST 10.0 v

Quorn sausages, pan-fried button mushrooms, grilled plum tomato, wilted spinach, baked beans, hash brown, toast and a St Ewe egg cooked to your liking.*

*736 kcal (*poached +77 kcal, fried +95 kcal or scrambled +192 kcal)*

VEGAN BREAKFAST 10.0 vg

Scrambled tofu, Quorn sausages, pan-fried button mushrooms, wilted spinach, grilled plum tomato, baked beans, toast and hash brown. *791 kcal*

EGGS BENEDICT 8.5

English muffin, ham, poached St Ewe eggs, topped with hollandaise sauce. *707 kcal*

EGGS FLORENTINE 7.5 v

English muffin, wilted spinach, poached St Ewe eggs, topped with hollandaise sauce. *612 kcal*

MOORFIELDS BREAKFAST BAP 6.5 v option

Buttered bap filled with bacon, sausage, hash brown and fried St Ewe egg. *753 kcal*

STANDARD BAP 5.5 vg option

Buttered bap filled with the choice of sausage or bacon. *503 / 570 kcal*

AVOCADO & TOMATO SMASH 8.0 v

Warm artisan baguette topped with smashed avocado and tomato, and a St Ewe poached egg. *508 kcal*

PANCAKE FRUIT STACK 8.0 v

Buttermilk pancakes, blueberries, strawberries, raspberries and Greek yoghurt, finished with honey and mixed chopped nuts. *540 kcal*

BACON PANCAKES 8.5

Buttermilk pancakes, crispy smoked streaky bacon, and blueberries, drizzled with maple syrup. *698 kcal*

If you'd like to add extra items, please ask a member of our team for more information.

Adults need around 2,000 kcal per day

We have a separate menu available for guests looking to avoid gluten, please ask your server.

v - vegetarian, vg - vegan

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.