

petit déjeuner

Order traditional English breakfast or Loch Fyne Kipper with unlimited visits to the buffet 16.50

Monday to Friday 7–10am
Saturday & Sunday 8–10.30am

BREAKFAST

Traditional English breakfast 9.50 *

Pork and herb sausage(s), back bacon, Stornoway black pudding, grilled tomato, field mushroom, baked beans and toast with free-range fried, scrambled or poached egg(s)

Loch Fyne Kipper 7.50

Scottish kipper brushed with melted butter and grilled. Served with grilled tomato, toast and unlimited filter coffee or breakfast tea.

Scrambled free-range eggs on toasted brioche 4.50 *⊕

Add smoked salmon 1.50

Hot porridge with honey and cinnamon 3.95 *

Pancakes *

Home-made pancakes
Maple syrup 3.95
Mascarpone and fresh berries 4.95

Freshly baked pastries 2.25 *

Choose from Pain aux raisins, Croissant, Pain au chocolat or French bread. Served with Lescure butter and conserves.

FROM THE BUFFET 9.50

Includes juices and selected hot drinks

Cereals

Choose from a selection of cereals

Seasonal fruits

Choose from a selection of freshly prepared seasonal fruit

Bakery

Freshly baked bread, croissants and pain au chocolat with a selection of jams and spreads

Yogurts and compôtes

Choose from a selection of fruit compôtes with natural yogurt and honey

Continental meats and cheeses

Home-cooked ham and a selection of cheeses

HOT DRINKS

Espresso/Double Espresso
1.95/2.25

Macchiato 1.95/2.25

Café 2.10/2.30

Americano 2.25/2.55

Cappuccino/Latte/Mocha
2.45/2.75

Hot Chocolate 2.45/2.75

Floater Coffee 2.75

Traditional Tea 2.00

Herbal Tea 2.00

Choose from Earl Grey, Green, Peppermint, Camomile or Fruit Tea

SOFT DRINKS

Fresh Orange Juice
(250ml) 2.95

Cranberry Juice
(250ml) 2.50

Perrier
(330ml/750ml) 1.95/2.95

Evian Still Mineral Water
(330ml/750ml) 1.95/2.95

Belvoir Elderflower Pressé
(250ml) 2.95

Pago Fruit Drinks
(200ml) 2.50

Ask your server for available flavours

Britvic Cordial 0.40

Lime, orange or blackcurrant

Dietary information

☑ These dishes are suitable for vegetarians.

Ⓢ These dishes are suitable for a gluten-free diet. Please advise your server.

⊕ These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. Breakfast Menu AW 2017