## BREAKFAST

To ease you into the day, our chefs have created a beautifully varied menu for you to enjoy. Simply choose one of our cooked breakfast dishes from the kitchen; crafted using locally-sourced ingredients and we'll bring the rest to your table.

## PANTRY TABLE

Chilled juices (VE)
Orange, apple and red berry
A selection of croissants and Danish pastries (V)
Greek yoghurt \& fruit compote (V)
Pantry Fresh whole fruit, and fruit salad (VE)
Breakfast cereals, muesli \& granola (VEO)
Toasted granary or white bloomer (VEO)
Butter, jams, marmalade
Selection of healthy seeds (VE)
Pumpkin, sunflower, linseeds and chia

## HOT DRINKS

Speciality drinks - £3.80
Americano, latte, macchiato,
mocha, cappuccino, espresso, flat white, hot chocolate

## Cafetière (for two)

Birchall Tea
Various flavours available

## PORRIDGE

Served with jam, honey, or sugar (VEO)

Dry cured back \& streaky bacon, farmhouse Hampshire pork sausage, baked beans, field mushroom, roasted tomato, our potato cake, and barn eggs cooked to your liking

## Burley Vegetarian breakfast (VEO)

Vegetarian sausages, wilted spinach, field mushroom, roasted tomato, our potato cake and barn eggs cooked to your liking

Breakfast bagel
Hot kiln-smoked salmon and scrambled eggs
Vegetarian Breakfast bagel (V)
Loaded with grilled halloumi, roasted tomato, and mushroom

Dairy-free alternatives available below

## alternatives

Gluten-free toast
Gluten-free cornflakes Fruit muesli
Soya milk, oat milk or almond milk Nut butters


Eggs Florentine (V)
Wilted spinach, poached eggs, toasted sourdough muffin

Burley Benedict
Prosciutto, hollandaise, poached eggs, toasted sourdough muffin

American Style Pancakes (VEO)
Choose between crispy smoked streaky bacon, maple syrup or chocolate \& banana

Printed
Printed
on $100 \%$ recycled paper. free of allergens. Please note a discretionary optional $10 \%$ service charge will be added to your final bill.

## BURLEY

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