

BRUNCH MENU

SAVOURY

PILGRM COOKED BREAKFAST 10.5

House baked beans, roasted tomato & mushroom, Cumberland sausage, crispy middle bacon, fried egg & toast.

AVOCADO ON TOAST (V) 8.5

Poached eggs, crumbled feta, tomato & olive salsa.

VEGAN COOKED BREAKFAST (vg) 12

Butternut squash hummus, wilted spinach, roasted mushroom & tomato, beetroot falafel, avocado, toast.

SWEET POTATO (VG/GF) 10

Crushed avocado, dukkah (NUTS).

+ Add poached eggs 2.5

STEWED SPICED TOMATO 12.5

Butterbeans, mushroom, peppers, baked egg, sumac, toasted sourdough, spicy chorizo.

SWEET

AMERICAN STYLE PANCAKES 7

Stewed berries & mascarpone. (v)
+ Add bacon 3.5

HOUSE GRANOLA (V) 7.5

Raspberry, chia & passionfruit with

Coconut yogurt (vg)

OR

Greek style yogurt

CARAMELIZED BANANA ON RYE TOAST (v, nuts) 8.5

Almond butter, toasted hazelnut, coconut yogurt.

EXTRAS

Toast 2.5

Sweet pastries 2.5

+ Add Jam/Butter/peanut butter 1

Crushed avocado 3

Crispy bacon 3.5

Spicy Chorizo 3.5

Poached/Fried Eggs 2.5

House Baked beans 2.5

V = Vegetarian GF = Gluten Free

VG = Vegan

Breakfast Included guests - 7am-11am

Guests may choose one item from the menu and either a brewed coffee, tea OR orange/apple juice.

Any extras will be charged to your room and payment will be required upon checkout.

Please speak to a member of our team if you have any dietary requirements. A full allergen menu is available upon request.

DRINKS MENU

TEAS

English Breakfast Tea	2.5
Earl Grey Tea	2.5
Gunpowder Mint Tea	2.5
Green Tea	2.5
Blackcurrant & Elderflower Tea	2.5
Coconut Chai Tea	2.5

NOT COFFEE

Hot Chocolate	3.6
Coke	3.5
Diet Coke	3.5
Lemonade	3.5
Aranciata	4.5
Chinotto	4.5

COLD PRESSED JUICE

Apple Juice	3.5
Orange Juice	3.5

WORKSHOP COFFEE

Espresso	2.9
Macchiato	3.0
Cortado	3.0
Americano	3.0
Cappuccino	3.2
Flat White	3.2
Latte	3.4
Mocha	3.65
Brewed Coffee	3

SQUARE ROOT

Lemonade	4
Artemisia Tonic	4
Pear & Aronia Soda	4