

BREAKFAST

MENU

Hotel Residents - breakfast is included in your daily room rate

Non-Residents - breakfast is priced at £16.95 per person

TO BEGIN

Your server will take your order for:

English Breakfast Tea or Locally Brewed Coffee
selection of speciality teas available on request

Thick Cut Farmhouse White or Multigrain Toast

THE BUFFET

Selection of Fruit Juices
orange, apple, grapefruit and cranberry

Cereals

bran flakes, corn flakes, rice krispies, coco pops, weetabix & muesli

Seasonal Fresh Fruit Platter

Peach Slices, Prunes, Grapefruit Segments, Fresh Apples

Dried Fruits & Chopped Nuts

Natural Yoghurt

Granola & Yoghurt Compôte

Artisan Breads

Pastries & Muffins

HOT BREAKFAST

Your server will take your order for one of the following:

Porridge

plain or with berries and maple syrup

Full Cumbrian Breakfast

your choice of: sausage, bacon, black pudding, tomato, mushrooms, potato scone, baked beans, eggs (poached, fried or scrambled)

Full Vegetarian Cumbrian

your choice of: vegetarian sausage, tomato, mushrooms, potato scone, baked beans, spinach, eggs (poached, fried or scrambled)

Oak Smoked Haddock & Poached Egg

wholegrain mustard sauce

Eggs Benedict

toasted English muffin, ham, poached egg and hollandaise

Vegetarian Benedict

toasted English muffin, spinach, poached egg and hollandaise

Smoked Salmon & Scrambled Egg

Charcuterie & Cheese Platter

a selection of continental meats and local cheese

Belgian Waffles

sweet - with maple syrup
savoury - with cheese and bacon

BREAKFAST COCKTAILS

Glass of Champagne (125ml) £7.95

Glass of Prosecco (125ml) £4.50

Mimosa £6.50

orange juice, prosecco

Bloody Mary £5.95

vodka, tomato juice, lemon juice, Worcestershire sauce, tabasco sauce, celery salt, pepper

Virgin Mary £3.95

tomato juice, lemon juice, Worcestershire sauce, tabasco sauce, celery salt, pepper

Allergies and Intolerances: before you order please speak to a member of staff if you would like to know about our ingredients.