



Quality En Suite Guest Accommodation

BREAKFAST MENU

Breakfast is served from 8.00-9.00am weekdays and 8.00-9.30am at weekends.

Tea or Coffee, Fruit Juices, Cereals, Fruit and Yoghurt

Followed by a choice of:

- (A) Northumberland breakfast of local, home cured, award winning bacon, locally-made sausage and locally-made black pudding, with egg, tomato and mushrooms (GFA)
- (AV) Our home-made Glamorgan sausage – made with local Northumberland Cheese Company ‘Cheviot’ cheese, fresh garden herbs and panko breadcrumbs – served with fried egg, tomato, mushrooms and wilted spinach (V)
- (B) Robson’s of Craster kipper fillet served with brown bread & butter. (GFA)
- (C) Scrambled eggs: plain (V); or with
local oak smoked salmon; or
Northumberland Cheese Company ‘Original’ cheese (V),
served on buttered toast (GFA)
- (D) Eggs (V): boiled or poached (please specify your choice), with buttered toast (GFA)
- (E) Eggs Benedict: English Muffin, Local Home-Cured Bacon, 2 Poached Eggs, Hollandaise Sauce (GFA)
Eggs Florentine (V): English Muffin, Wilted Spinach, 2 Poached Eggs, Hollandaise Sauce (GFA)
Eggs Forestière (V): English Muffin, Mushrooms, 2 Poached Eggs, Hollandaise Sauce (GFA)
Eggs Royale: English Muffin, Locally Smoked Salmon, 2 Poached Eggs, Hollandaise Sauce (GFA)
Eggs Hebridean: English Muffin, Locally-made Black Pudding, 2 Poached Eggs, Hollandaise Sauce

Variety of breads/toast with jams, local honey and marmalade.

(V) = Vegetarian | (GFA) = Gluten Free alternative available

All meat is provided by Turnbolls of Alnwick.

All eggs used are local and free range, and come direct from ‘R Ord and Hens’, based in Chatton.

Our kippers are locally-sourced from the smokehouses of Robsons of Craster.

Our cheese is from The Northumberland Cheese Company at Blagdon and is made with vegetarian rennet.

If you suffer from any food allergy or intolerance, please ask us about the ingredients that we use and the food and snacks that we offer. We will be pleased to assist.