

BREAKFAST

Mon - Fri 7am - 10am / Sat & Sun 8am - 10am

£25 PER PERSON

THE LARDER TABLE

Fruit Yoghurt

Greek Yoghurt

House Compôtes

Citrus Stewed Prunes

Dried Fruits, Nuts & Seeds

Local Honey

Croissants & Pastries

Overnight Oats

Homemade Granola

Lancashire Cheeses
with seasonal house chutney

Fruit Plate

Fresh Juices

TEA

Choose from one of our Brew Tea Co. teas - an English brand known for its high quality loose leaf teas. They focus on premium leaves from around the world, curated for discerning tea enthusiasts.

English Breakfast

Decaffeinated also available

Earl Grey

Moroccan Mint

Yunnan Green

Lemon & Ginger

Darjeeling

[V] VEGETARIAN | [VE] VEGAN | [VEO] VEGAN OPTION AVAILABLE
[GF] GLUTEN FREE | [GFO] GLUTEN FREE OPTION AVAILABLE

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FROM THE KITCHEN

Cooked Breakfast

Lancashire pork sausage, smoked back bacon, field mushrooms, black pudding and baked beans with your choice of eggs [GFO]

Veggie Cooked Breakfast

Veggie black pudding, field mushrooms, potato rosti and baked beans with your choice of eggs
[V] [VEO] [GFO]

Smoked Salmon & Scrambled Eggs

Truffle & Parmesan Eggs Benedict

Toasted muffin with poached eggs, truffle hollandaise and parmesan

CHOOSE FROM

Baby spinach [V] OR Wiltshire ham

Avocado on Toast

With whipped feta, chilli, toasted seeds and extra virgin olive oil [V] [GFO]

Buttermilk Pancakes

With homemade black cherry & blueberry compôte, vanilla mascarpone and toasted almonds [V]

COFFEE

Our coffee uses high quality and ethically sourced beans. The provider of our coffee beans supports fair trade practices and focuses on sustainability. Our house blend is a smooth, dark roast.

DAIRY, OAT OR ALMOND MILK
AVAILABLE