



The Garden House
Restaurant

Breakfast Menu

Juices & Cocktails

Mimosa 20

Beaverbrook Albury Estate La Cuvée & Fresh Squeezed Orange Juice

Red Apple, Carrot & Beetroot 7

Fresh Ginger

Bloody Caesar 22

Spinach, Apple, Celery 7

Cucumber, Ginger & Mint

Virgin Caesar 12

A Selection of Freshly Baked Treats 12

Croissant, Chocolate Croissant, Pain au Raisin,
Cheese & Chive Scone

Selection of Seasonal Fruit 12

Toasted English Crumpet 18

Wild Mushrooms, Buttered Spinach, Black Truffle

Scrambled Eggs & King's Cured Smoked Salmon 23

Toasted Brioche

"Avocado on Toast" 15

Poached Egg, Chorizo & Feta

Homemade Ginger & Coconut Granola 12

Organic Yoghurt, Homemade Strawberry Jam

Butter Milk Pancakes 20

Glazed Banana, Maple Syrup & Ricotta Cream

Full English Breakfast 23

Fried, Poached or Scrambled Eggs

Crispy Streaky Bacon, Local Butcher's Sausage or Spicy Spanish Sausage

Roasted Vine Tomatoes & Portobello Mushrooms, Black Pudding & Homemade Baked Beans

Spinach Scramble 14

Red Onion, Fennel, Goats Cheese & Paprika

Teas, Coffees & Infusions 6

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.