



The Garden House
Restaurant

Breakfast Menu

Mimosa 20

Beaverbrook Albury Estate La Cuvée | freshly squeezed orange juice

Bloody Mary 22

Virgin Mary 12

Freshly Baked Pastries 12

Pain au chocolat | croissant | pain au raisin | jam selection

English Crumpet & Wild Mushrooms 18

Spinach | poached egg

Scrambled Eggs & King's Cured Smoked Salmon 23

Toasted brioche

Organic Dorset Porridge Oats 12

Local honey

Avocado on Toast 15

Poached eggs | toasted seeds | chilli flakes

Ginger & Coconut Granola 12

Organic yoghurt | strawberry jam

Butter Milk Pancakes 15

Glazed banana | maple syrup | ricotta cream

Full English Breakfast 23

Fried, poached or scrambled eggs

Crispy streaky bacon | local butcher's sausage

Roasted plum tomato | portobello mushroom | black pudding | baked beans

Spinach Scramble 14

Red onion | fennel | goat's cheese | paprika

Selection of Seasonal Fruit 12

Teas, Coffees & Infusions

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 13.5% service charge will be added to your bill.

We are very grateful for any feedback.