

BREAKFAST

FROM THE KITCHEN

ENGLISH BREAKFAST

Old Spot sausage, dry cured bacon, black pudding,
Evesham roasted tomato, field mushroom,
baked beans, fried sourdough and your choice of eggs

VEGETARIAN BREAKFAST

Grilled halloumi, Evesham roasted tomato,
field mushroom, Drinkwater's crispy potatoes,
avocado on toasted sourdough and your choice of eggs

AVOCADO & POACHED EGGS

Smashed avocado, lime, chilli flakes,
poached eggs on toasted sourdough

SCOTCH WOODCOCK

Scrambled eggs, anchovies,
Gentleman's relish on toasted sourdough

EGGS BENEDICT

Poached eggs, dry cured bacon, hollandaise,
truffle and parmesan on a toasted muffin

EGGS FLORENTINE

Poached eggs, spinach, hollandaise on a toasted muffin

TURKISH EGGS

Poached eggs, whipped yoghurt & feta, spicy 'nduja,
chickpeas, crispy onions, chargrilled flatbread

BUTTERMILK PANCAKES

Dry cured bacon with maple syrup
or blueberry compote

PORRIDGE

Porridge oats, cream, brown sugar

FROM THE TABLE

OVERNIGHT CHIA

Chia seeds, coconut yoghurt, almond,
orange, coco nibs, maple syrup

BERRY BIRCHER

Oats, mixed berries, yoghurt

HYLL GRANOLA

Honey toasted rolled oats, seeds, pecans,
flaked almonds, pumpkin seeds, Hyll honey,

HYLL MUESLI

Oats, dried fruit

YOGHURT

Whole cows milk or vegan coconut

CHARCUTERIE & CHEESE

MARKS BAKERY PASTRIES & SOURDOUGH

Stow on the Wold artisan jams,
marmalade and Hyll honey

JUICES

Apple, orange, grapefruit, Virgin Mary

SMOOTHIE OF THE DAY

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you.

