

The
Reading
Room

BREAKFAST MENU

HOT BEVERAGES

ROYAL ENGLISH BREAKFAST £ 9.50
full-bodied black tea with malty plus oaky undertones

EARL GREY *classic Earl Grey packed with citrus flavours the blue flower adds a slightly deeper taste and a hint of sweetness this is an 'any time of the day tea' sure to leave you feeling balanced and happy*

GREEN TEA *experience a beautifully delicate green tea with a wonderful thirst quenching taste, a cup of green tea will brighten up even the greyest of afternoons*

WHOLE CHAMOMILE FLOWERS
mellow floral depths with gentle and cleansing bitter complexities in the finish

PEPPERMINT LEAF *insistent and deep minty flavours with an almost oily mid palate, subsiding cleanly towards an intensely perfumed finish*

COFFEE

freshly brewed coffee
freshly brewed decaffeinated coffee

SPECIALITY COFFEE £ 4.00

- Hot chocolate
- Cafetière
- Cappuccino
- Caffè latté
- Americano
- Espresso double
- Espresso single £ 2.50

WATER

FILTERED SPARKLING
FILTERED STILL

DAIRY

WHOLE MILK
ALMOND MILK *(on request)*
SOYA MILK *(on request)*
SEMI-SKIMMED MILK *(on request)*

JUICE

FRESH ORANGE
APPLE JUICE
MULTIVITAMIN

MORNING SPIRIT

BLOODY MARY *is a must at the breakfast table, not only are they a great accompaniment to any number of dishes but also a little vodka before noon always makes the day feel special* £6.95

MIMOSA *a great way to start the morning with a fresh squeezed orange juice and bubbles* £7.95

NV POMMERY BRUT ROYALE *light and elegant, the signature style from Pommery with an equal blend of Chardonnay, Pinot Noir and Meunier* £ 11.00

YOGHURT

GREEK YOGHURT
NATURAL YOGHURT

COMPOTE

RASPBERRY AND APPLE VANILLA WITH A HINT OF COCONUT
MIXED BERRY
VANILLA POACHED PEAR

PURÉES

STRAWBERRY
MANGO

IN-HOUSE BAKERY

CROISSANTS
PAIN AU CHOCOLAT
DANISH PASTRIES

CEREALS

CINNAMON AND PECAN GRANOLA
PEANUT AND APPLE GRANOLA
CORN FLAKES
BRAN FLAKES
PINEAPPLE, HAZELNUTS AND PUMPKIN SEEDS MUESLI
HOMEMADE MUESLI

DRIED FRUIT

TOASTED NUTS AND SEEDS
BANANA
APRICOT
PINEAPPLE
MIX OF CURRANT, RAISINS AND SULTANS
TOASTED COCONUT SHAVINGS

FRESH FRUIT PLATTER

KIWI
PINEAPPLE
GRAPES
ORANGE
MANGO
WATERMELON

FISH PLATTER

SMOKED SALMON WITH SELECTION OF CONDIMENTS

MEAT PLATTER

BEEF PASTRAMI
HOMEMADE HONEY GLAZED HAM
PARMA HAM

CHEESE PLATTER

SOMERSET CHEDDAR
FETA
BRIE

BREAKFAST MEALS

FULL ENGLISH BREAKFAST *with eggs cooked to your liking, smoked bacon, sausage, grilled tomato, mushroom, black pudding and baked beans*

CREATE YOUR OWN OMELETTE WITH YOUR CHOICE OF THREE TOPPINGS *ham, cheddar cheese, peppers, spring onions, mushrooms, spinach and tomato*

EGGS BENEDICT *English muffin, parma ham, poached eggs and hollandaise sauce*

EGGS ROYALE *English muffin, smoked salmon, poached eggs and hollandaise sauce*

EGGS FLORENTINE *English muffin, spinach, poached egg and hollandaise sauce*

SMOKED SALMON AND SCRAMBLED EGGS ON SOURDOUGH BREAD

ORGANIC OAT PORRIDGE WITH CHOICE OF ONE TOPPING
apple, maple syrup and pecan sliced banana and honey

WAFFLES SERVED WITH CHOICE OF ONE TOPPING
mixed berry compote maple syrup and bacon

POACHED EGGS AND AVOCADO ON TOAST
best breakfast ever; poached eggs with a side of wheat toast, topped with sliced avocado

Guests not staying with us or enjoying stay on a 'room only' basis are welcome to join us for breakfast, the tariff is as given below:

*Items from our buffet - £15 per person
Items from both our kitchen and buffet - £20 per person
a choice of hot drinks and juices are included in these prices*

Our menu may contain allergens. If you suffer from any food allergies or intolerance, please let a member of the team know while placing your order.