BREAKFAST MENU

Beverages

Freshly brewed filter coffee, a selection of tea blends and Peak and Wild speciality coffees.

All our teas and coffees are sustainably certified and ethically sourced.

The Breakfast Table Selection

A selection of freshly baked croissants and pastries

Choice of individually boxed cereals

Granola

Alderney whole milk

*Non-dairy milk available; soya, oat or coconut

Selection of Mel's jams and preserves (homemade on Alderney)

Fresh fruit salad, seeds, berries, Kiln Farm fruit and natural yoghurts

Selection of cheeses

Make it extra special:

Mimosa | £10

Bloody Mary | £11

Glass of Champagne | £13

Non-Resident Breakfast | £25

Hand PICKED

BREAKFAST MENU

From The Kitchen

Full Alderney breakfast Smoked back bacon, pork sausage, eggs, grilled tomato, grilled mushrooms, black pudding, baked beans, hash brown

Full vegetarian breakfast (v)
Grilled halloumi, eggs, grilled tomato, grilled mushrooms, baked beans, spinach, hash brown

Grilled kipper with lemon and butter

Porridge with honey (v)

*Non-dairy alternatives available please ask one of our team

American-style pancakes served with smoked back bacon and maple syrup

Charcuterie plate

It's All About The Eggs

We cook them however you like them: scrambled, poached, fried or in an omelette

Poached eggs served with toasted muffin and hollandaise sauce with;

Royale

Benedict

Florentine (v)

Two boiled eggs and soldiers (v)

Smoked salmon and scrambled eggs

Omelette

Choice of fillings, smoked ham, cheese, mushroom, tomato, spinach

We work closely with fish and seafood suppliers who promote the use of sustainable alternatives.

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