## BREAKFAST MENU





### THE PERFECT START

Start the day with a Rhinefield House fresh, energising and feel-good digestive shot.

#### Beverages

A selection of fine teas and coffee with a choice of freshly and locally sourced juices.

#### The breakfast table selection

A selection of freshly-baked croissants, pastries, muffins and breads.

#### A choice of cereals

Cornflakes, Special K, Frosties, Weetabix, Coco Pops, Schär gluten-free muesli.

## Fresh fruit salad and citrus pots (vg) (pb) (kcal 160) Layered Greek yoghurt sundae (v)

With Hand Picked seasonal granola (kcal 280)

#### From the Chef

"It's all about the eggs. Our eggs are Lion™ branded and locally sourced. We can cook them however you like them; poached, fried, scrambled or as an omelette. Our sausages use our own exclusive recipe - tried, tested and given the seal of approval by all our chefs. They are even gluten-free!"

#### Blueberry and organic oats

Made with coconut milk, topped with local honey (kcal 200)

#### Scottish oak smoked salmon

Poached hen's egg, toasted sourdough, lemon wedge, watercress (kcal 254)

#### Breakfast charcuterie

Smoked fish and local cheese with olives, sun-blushed tomatoes, pickles, relish and crispy breads from the bakery (kcal 322)

#### Caramelised maple syrup banana waffle (v)

Greek yoghurt and granola crunch (kcal 600)

# Omega-rich smoked mackerel and scrambled egg on toasted seeded bread

Basil and chive olive oil drizzle (kcal 750)

#### Hand Picked breakfast dish of the week

Please speak to your server.

#### Artisan toasted sourdough and smashed avocado (v)

Baby spinach, poached hen's egg, chilli oil (kcal 274)

#### **Eggs Benedict**

Poached egg, carved ham, Hollandaise on toasted muffin (kcal 710)

#### Rhinefield House English breakfast

Grilled back bacon, our own Cumberland sausage, sea salted plum tomato, roasted flat mushroom, homemade hash brown, baked beans and a choice of our locally sourced hen's egg (kcal 810)

#### Rhinefield House vegetarian breakfast (v)

Glamorgan style sausage, black pudding, sea salted plum tomato, roasted flat mushroom, homemade hash brown, baked beans and a choice of our locally sourced hen's egg (kcal 520)

#### Zalmon, spinach and avocado (vg) (pb)

Toasted muffin, lime and chilli oil (kcal 300)

#### Fruity French cinnamon brioche toast (v)

Greek yoghurt, honey, cranberry, raisin and toasted pumpkin seeds (kcal 512)

#### Make breakfast extra special with:

125ml Glass of Champagne	£13
125ml Glass of Rosé Champagne	£18
Bloody Mary	£14
Non-residents breakfast price from	£25

All our teas and coffees are sustainably certified and ethically sourced. We work closely with fish and seafood suppliers who promote the use of MSC-sustainable alternatives. Scan the back of this menu to learn more.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Adults need around 2,000 kcal per day. (pb) stands for plant-based.



Learn more about Hand Picked Hotels' Sustainability Partners

handpickedhotels.co.uk