EGGS (all free range Clarence Court Leghorn white)

3

2 Free Range Eggs cooked to your preference With sourdough toast (E, G, SD)	7
3 Egg Omelette / Egg White Omelette with a choice of: Ham, cheese, mushroom, peppers, spinach, tomato or onion (E, M, SD)	10
Eggs Benedict	14
English muffin topped with maple glazed ham, 2 poached eggs & hollandaise sauce (E, G, M, SD)	14
Eggs Royale	14
English muffin topped with oak smoked salmon, 2 poached eggs &hollandaise sauce (E, F, G, M, SD)	
Eggs Florentine	14
English muff,n topped with spinach, 2 poached eggs &hollandaise sauce (E, G, M, SD)	
Slow Cooked Mushrooms (v)	13
2 poached eggs, aged parmesan & sourdough toast (E, G, M, SD)	
SIDES	
Smoked Streaky Bacon	4
Butlers Sausage (G)	4
Dutiers Jausage (G)	4
Stornoway Black Pudding (G)	4
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Stornoway Black Pudding (G)	4 4 3
Stornoway Black Pudding (G) Smashed Avocado Portobello Mushroom Roast Plum Tomato	4 4 3 3
Stornoway Black Pudding (G) Smashed Avocado Portobello Mushroom Roast Plum Tomato Hash Browns	4 4 3 3 3
Stornoway Black Pudding (G) Smashed Avocado Portobello Mushroom Roast Plum Tomato Hash Browns Baked Beans (SD)	4 4 3 3 3 3
Stornoway Black Pudding (G) Smashed Avocado Portobello Mushroom Roast Plum Tomato Hash Browns	4 4 3 3 3

Pot of Natural Yoghurt (M)

HANS' FAVOURITES	
Smashed Avocado on Toast (v) 2 poached eggs, barrel aged feta & toasted seeds (E, G, M, SD)	14
Hans' Veggie Breakfast (v)	1
Spinach, pan fried halloumi, Portobello mushroom, smashed avocado, roast plum tomato, baked beans hash brown, toast &2 free range eggs (E, G, M)	
(make it vegan with vegan halloumi or falafel (G, S)	
Hans' Bar & Grill English Breakfast	17
Butlers sausage, smoked streaky bacon, Stornoway black pudding, roast plum tomato, Portobello mushroom, hash brown, baked beans, toast &2 free range eggs (E, G, M, SD)	
Brioche French Toast (v)	ç
Berry compote, vanilla mascarpone, pistachio OR Banana, Nutella & caramelised walnuts (E, G, M, N)	

HEALTHY POTS

Seasonal Berries	6
$\mbox{Granola}$ with greek yoghurt and seasonal berries (G, M)	7
BAKED PASTRIES	5
All Butter Croissant (E, G, M)	
Pain au Chocolate (E, G, M, S)	
Danish (pb) (G)	
FRESH JUICES	
Orange	5
Grapefruit	5
Carrot & Ginger Celery, Cucumber, Lemon	5 5
Coconut Water	4
Ginger Shot	4
SMOOTHIES	5
COFFEE	4
TEA	4
HOT CHOCOLATE	7

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS. (PB) plant-based, (V) vegetarian; for further dietary requirements and food allergens please ask a member of the team. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill.