



BREAKFAST CHOICES

BUFFET TABLE

While you wait for your breakfast to be cooked please visit the buffet table where you will find fresh juices, yogurt, a variety of nuts and seeds and cereals along with jams, homemade marmalade and local honey for your toast plus a choice of semi skimmed or almond milk (V,Vg).

PORRIDGE

Made with premium oats and milk but we are happy to make it with gluten free oats and oat milk (V, Vg and GF)
Warm milk served on the side.

FRESH FRUIT SALAD

Seasonal fresh fruit and hedgerow berries
We believe you would prefer this freshly made to order rather than a old tired bowl on the buffet table! (V, Vg)

AVOCADO ON TOAST

Local sourdough toast with ripe avocado (Vg) and poached egg (V)

ACROSS THE POND

Three American style pancakes with seasonal fruit & maple syrup (V, Vg)

A LOAD OF WAFFLE

Homemade waffles with seasonal fruit & maple syrup (V)

TOAST

White Sourdough, malted Granary or Gluten free (GF, V, Vg)

VEGETARIAN / VEGAN FULL ENGLISH

Vegetarian sausage, mushrooms, sautéed potatoes, slow roasted tomatoes & wilted spinach (Vg)
Add an Piglets' egg if you are vegetarian or substitute baked beans for spinach if preferred (V)

EGGS FLORENTINE

Two poached Piglets' eggs atop an English muffin with wilted spinach and sumptuous hollandaise sauce (V)

Please note that we can provide Vegan spread as opposed to butter and any Vegan meal will be also cooked in this dairy free spread



EVENING MEALS

Available all year round and served between 6pm and 7:30pm on
Sundays, Mondays, Tuesdays, Thursdays and Fridays
(our kitchen is closed on Wednesdays and Saturdays)
if weather allows on our Mediterranean style patio or in our upstairs dining room

DELI PLATTERS

OUR VEGETARIAN PLATTER includes sun dried tomatoes, hommous, Ricotta stuffed piquant peppers, chutneys, balsamic onions, lemon & thyme olives, Falafel, tabouleh, Godminster cheddar, goat's cheese, brie or camembert and Dolcelatti, garnished with flat peaches, rocket, vine tomatoes and served with warm fresh baked Britaany bread rolls (V)
Large sharing platter for two £29.95, smaller for one £19.95

OUR VEGAN PLATTER includes sun dried tomatoes, hommous, fried courgette/zucchini, Italian style beans, chutneys, balsamic onions, lemon & thyme olives, Falafel, tabouleh, baba ganoush, roasted peppers, garnished with flat peaches, rocket, vine tomatoes and served with warm fresh baked Britaany bread rolls (Vg)
Large sharing platter for two £29.95, smaller for one £19.95

HOME MADE PIZZAS

12" Stonebaked (please note all bases are vegan and that gluten free bases are available on request)

VEGETARIANO

on a traditional base of mozzarella & tomato & herbs,
mushrooms, Italian sun dried tomatoes & roasted peppers, green olives (v) £14.00

VEGANO

tomato & herb base with courgette, mushroomns, Italaian sun dried tomatoes
& roasted pepers, green olives (vg) £14.00

ICE CREAMS & SORBETS

from our local Saffron Walden artisan maker

VANILLA ICE CREAM (v, vg) £2.50/tub

SICILIAN LEMON SORBET (v, vg) £2.50/tub

Please note that we can provide Vegan spread as opposed to butter and
any Vegan meal will be also cooked in this dairy free spread and
that some items maybe substituted depending on what is market fresh