



BREAKFAST

- M E N U -

From the Buffet

Help yourself to: mini croissants & pastries, cereals, yoghurt, fresh fruit, fruit compôte, dried fruits, overnight oats, nuts & seeds, fresh bread, toast and a selection of preserves, fresh fruit juices.

Please speak to a member of our front of house team regarding any dietary or allergen concerns in relation to the buffet.



For the Traditionalists

Suffolk Full English (DF,GFA)

Procter's sausage, back bacon, Gate Farm free-range egg, grilled portobello mushroom, slow roast tomato, baked beans, hash brown

Suffolk Full Vegetarian (V,DFA)

Vegetarian sausage, Gate Farm free-range egg, grilled portobello mushrooms, hash brown, slow roast tomato, baked beans

Suffolk Vegan (VG,DF)

Vegan sausage, grilled portobello mushrooms, hash brown, smashed avocado, slow roast tomato, baked beans

Smoked Suffolk Kippers

Gate Farm fried egg & lemon wedge



Let the Kitchen Create

Eggs Benedict (GFA)

A toasted English muffin topped with Suffolk ham, a Gate Farm poached egg, creamy hollandaise sauce

Eggs Royale (GFA)

A toasted English muffin topped with smoked salmon, a Gate Farm poached egg, creamy hollandaise sauce

Eggs Florentine (V,GFA)

A toasted English muffin topped with wilted spinach, Gate Farm poached egg, creamy hollandaise sauce

Smashed Avocado (GFA)

Crispy halloumi, chili jam, Gate Farm poached egg, served on Two Magpies fresh sourdough

American Waffles

*Fresh berries & yoghurt, crispy bacon
drizzled in maple syrup*

Continental Charcuterie Board (GFA)

Selection of local cured & sliced meats, cheese & breads



Drinks

Celebrating?
Why not treat yourself?

Champagne

Laurant-Perrier Brut £18

Laurant-Perrier Rose £20

Mimosa £10

Prosecco & fresh orange juice

Bloody Mary £14

*Big Tom tomato juice, vodka, Worcestershire
& Tabasco sauce*