WHITE HORSES

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.

CLASSICS

Full English Breakfast, two free-range eggs, back bacon, Cumberland sausages, grilled plum tomato, baked beans, portobello mushrooms, a sweet potato samphire hash brown. Served with seeded toast, butter –15.5

Vegetarian Full English, two free-range eggs, crushed avocado, grilled plum tomato, portobello mushrooms, wilted spinach, baked beans, sweet potato samphire hash brown. Served with seeded toast, butter (v)−14.5

Vegan Full Breakfast, crushed avocado, grilled plum tomato, portobello mushroom, wilted spinach, baked beans, sweet potato samphire hash brown. Served with seeded toast (vg)-14.5

Eggs Royale, soft poached egg, dill hollandaise sauce, Severn & Wye® smoked salmon, white crab meat, sliced avocado on seeded toast –14.5

Eggs Benedict, two soft poached eggs, smoked ham hock, hollandaise sauce on seeded toast -10.5

Eggs Any Style, fried, scrambled or poached on seeded toast (v)-7

Severn & Wye® Smoked Salmon with scrambled eggs on seeded toast -13.5

Mixed Wild Mushrooms, grilled asparagus on seeded toast (vg)-13.5

(add a soft poached egg (v) +1.5)

WHITE HORSES

HOT & COLD DRINKS

A selection of juices, orange, apple, cranberry -all 3.5

Hoogly Teas, English breakfast, decaf English breakfast, cosy chamomile, classic green tea, Earl Grey, peppermint, lapsang souchong *—all 3.5*

Paddy & Scott's® Coffee, americano *-3.8*, espresso *-3*, double espresso *-4* flat white *-4*, cappuccino *-4*, latte *-4*, macchiato *-3*

CONTINENTAL BREAKFAST

FROM THE BAKERY

Warm Seeded Bread, on request (vg) Peanut Butter (vg), Nutella® (v), Unsalted Butter (v), Strawberry Jam (vg), Blackcurrant Jam (vg), Marmalade (vg)

BREAKFAST DRINKS

A Selection of Juices, orange, apple, cranberry

Still & Sparkling water

Smoothies or Juice Shots of the Day

Semi-skimmed Milk (v), Oat Milk (vg), Almond Milk (vg)

FROM THE TABLE

Natural Greek Yoghurt (v), Coconut Yoghurt (vg),

Seasonal Berries, Watermelon, Fruit Bowl (vg)

TOPPINGS

Almonds, Sunflower Seeds, Golden Raisins,

Seasonal Compote (vg), Honey (v), Maple Syrup (vg)

Full allergens and calorie information on the ingredients in the food we serve is available on request – please speak to a member of the team for more information or scan the QR code. Adults need around 2000 kcals a day. v – vegetarian vg – vegan

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.

