

BREAKFAST

Weekdays from 7:30am-10am | Weekends & Bank Holidays 8am-10am
Breakfast is included for all hotel guests

DRINKS

We use a local independent roaster PURL coffee & BIRCHALL Tea from Wiltshire

ESPRESSO / 2.6	MOCHA / 3.6	ADD SYRUP / .3
AMERICANO / 3.1	HOT CHOCOLATE / 3.4	vanilla/caramel
CAPPUCINO / 3.3	LATTE / 3.3	
TEA / 3	FLAT WHITE / 3.3	

English Breakfast / Decaffeinated Tea / Earl Grey / Peppermint / Redbush /
Camomile Green Tea / Green Tea & Peach / Lemongrass & Ginger / Red Berry

PLATES

GREEK YOGHURT & GRANOLA (v/gfo) 5

Fresh berries and honey

SOURDOUGH TOAST (pb/gfo) 4.5

Butter, jam and marmelade

EGGS ANY STYLE (v/gfo) 7

Scrambled, poached or fried on sourdough toast

EGGS FLORENTINE (v) 8

Toasted muffin, wilted spinach, poachies, hollandaise

AVO SMASH (v/gfo) 9

Smashed avo, organic poached eggs on sourdough toast

VEGGIE BREKKIE (v/pbo/gfo) 12

Veggie sausage, avocado, baked beans, grilled mushroom, roast tomato,
hash brown, eggs your way and toast

WHITE HART BREKKIE (gfo) 12

Grilled bacon, sausage, baked beans, grilled mushroom, roast tomato,
hash brown, eggs your way and toast

EGGS BENEDICT 9

Toasted muffin, grilled bacon, poachies and hollandaise

BACON/SAUSAGE BAP (gfo) 6

Grilled bacon or sausages, toasted brioche bap

If you have an allergy, please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens.
(v) vegetarian (pb) plant-based (gf) gluten free with options available

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