



Breakfast



Please help yourself to our Continental Buffet

Beverages

Fruit Juices

Orange, Cloudy Apple, Cranberry and Tomato

Coffee

Filter Coffee (Decaffeinated option available), Latte, Cappuccino, Flat White and Espresso

Freshly Infused Teas

English Breakfast, Earl Grey, Green Tea, Camomile, Lemon Grass & Ginger, Peppermint, Jasmine and Decaffeinated

Hot Chocolate (So,M)

Milk

Semi Skimmed, Skimmed, Soya, Almond, Oat and Full Fat available upon request

Continental

Cereals & Grains (G,N,P,M)

Cornflakes, Coco Pops, Bran Flakes, Weetabix, Alpen Muesli and Granola

Bakery (G,M,E,So,N)

A choice of freshly baked Artisan Breads, Bagels, All-Butter Croissants, Pain au Chocolat and Pain au Raisin

The Deli (Su,F,M)

Roast Ham, Italian Salami, John Ross Smoked Salmon, Sussex Charmer and Golden Cross Goats Cheese (some cheese may be unpasteurised)

Fruit & Yoghurt (M,Su,G)

Greek Yoghurt with Seasonal Compôte Topping, Fresh Fruit Salad, Poached Prunes, Overnight Blueberry and Raisin Oats

Gluten-Free (N,P,So)

Cornflakes, Muesli, Croissant, Muffin, White and Brown Bread (can be toasted in a separate toaster upon request)

Preserves & Condiments (M,Ce,G,So,Su)

Tiptree Jams, Marmalade and Honey, Honeycomb, Nutella, Marmite and Philadelphia Cream Cheese
Sugar-Free Strawberry Jam available upon request

Freshly prepared, from our Kitchen

Please allow at least 15 minutes when ordering

Organic Porridge (G,M)*

Made with Milk, with Raisins, Honey and Fresh Raspberries

Classic 'Grand' Breakfast (G,E,M,Su)

Cumberland Pork Sausage, Back Bacon, Grilled Tomato, Hash Brown, Flat Mushrooms, Baked Beans, Black Pudding with your choice of Scrambled, Poached or Fried Eggs

Plant-Based (G,So,V,PB,Ce)

Vegetable Sausages, Hash Brown, Flat Mushrooms, Grilled Tomato, Baked Beans, Carrot & Lentil Pudding and Scrambled Tofu or Scrambled Egg (V)

Natural Oak Smoked Haddock (F,E,M)

Served with Poached Eggs

John Ross Smoked Salmon (F,M,E,Ce)

Served with Scrambled Egg and Chives

Smashed Avocado (G,E,So,Su)

Toasted Bread, Poached Eggs and Toasted Pumpkin Seeds

Buttermilk Pancakes (G,E,M)

Served with seasonal Berry Compôte and Maple Syrup

Why not enjoy a glass of Champagne?

	175ml	Bottle
Louis Roederer Collection	£27.00	£101.00
Bucks Fizz	£18.00	

If you suffer from a food allergy or intolerance, please inform a supervisor who will be happy to assist you with your choices.

(Ce) Celery (C) Crustaceans (E) Egg (F) Fish
(G) Cereals containing Gluten (L) Lupin
(M) Milk & Dairy (Mo) Molluscs (Mu) Mustard
(N) Tree Nuts (P) Peanuts (PB) Plant-Based
(Se) Sesame (Sh) Shellfish (So) Soybeans
(Su) Sulphur Dioxide & Sulphites
(V) Vegetarian

*Can be adapted to dairy free or gluten free upon request

Non-residents £24.00