

GLUTEN-FREE BRUNCH

FOR THE TABLE

TOAST, STRAWBERRY JAM & BUTTER (v)

FRUIT PLATTER (ve)

Fresh berries, orange, apple, banana, figs.



TRADITIONAL

Maple-cured back bacon, two heritage hen eggs, cherry vine tomatoes,
Portobello mushroom, baked beans, toasted gluten-free bread.

VEGETARIAN (v)

Grilled halloumi, two heritage hen eggs, cherry vine tomatoes, Portobello mushroom,
baked beans, toasted gluten-free bread.

SMASHED AVOCADO ON TOAST (v)

Toasted gluten-free bread, pomegranate seeds, chilli oil.
With poached heritage hen eggs (v)

SCRAMBLED EGGS ON TOAST (v)

SCRAMBLED EGGS & SMOKED SALMON |
Toasted gluten-free bread.

ENJOY ANY DELICIOUS BRUNCH DISH,
JUICE & HOT DRINK

Traditional and Vegetarian (supplement: 2)



SCAN TO VIEW
CALORIE
INFORMATION

Adults need around
2000kcal a day.



This menu has been accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our food and drinks are prepared in food areas where other cross contamination may occur and our menu descriptions do not include all ingredients.