



AA Rosette 2024 - 2025
Culinary Excellence



BREAKFAST
9:00 - Noon



Head Chef Dan Fincher
Master Chefs of Great Britain

Coffee

Outpost Coffee Roasters speciality coffee blend

Outpost is a small, independent & focused specialty coffee roastery based in Nottingham

They provide better pay and support for growers, who are committed to growing stand out coffees, through good farming & processing practices



Espresso 2.75
Caffe latte 3.50
Caffe mocha 3.75

Espresso macchiato 2.75
Flat white 3.25
Hot chocolate 3.50

Americano 2.75
Cappuccino 3.50
Tea 2.65

Breakfast Cocktails

A selection of carefully curated cocktails, inspired by our breakfast menu

Marmalade Mimosa 9.50

Champagne, campari, marmalade, orange, cranberry

Spiced Bloody Mary 9.75

Also available temperance (0% Alc) 7.75

Absolut vodka, tomato juice, lemon, olive juice, tabasco, celery salt

Bacon & Maple Old Fashioned 9.25

Woodford reserve, maple syrup, orange bitters

Spiked Tea 9.25

Havana 3 year old, limoncello, ice tea

Espresso Martini 10.00

Latte macchiato liqueur, absolut vanilla vodka, tia maria, espresso, caramel syrup, green matcha

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request



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2 Course Offer (Breakfast & Sweet) £19.95

Breakfast

English Breakfast 16.00

Sausage, black pudding, bacon, beans, sautéed potatoes, baked tomato, fried bread, poached egg

Vegetarian Breakfast (V) (Ve*) 13.50

Vegan sausage, sautéed potatoes, baked tomato, beans, fried bread, poached egg, spinach

Eggs Benedict (Gf*) 11.50

Toasted sourdough, bacon, poached egg, hollandaise

Black Benedict 12.00

Toasted sourdough, bacon, black pudding, poached egg, hollandaise

Eggs Royale (Gf*) 12.50

Toasted sourdough, smoked salmon, avocado, poached egg, hollandaise, radish

Eggs Florentine (V) (Gf*) 11.00

Toasted sourdough, spinach, pickled onion, poached egg, hollandaise

Avocado (V) (Gf*) 10.50

Avocado, poached egg, pickled red onion, pistachio dukkah

Sweet

Pepperpot Granola (V) (Ve*) 9.50

Yoghurt, raspberry compote, orange

Affogato (V) (Ve) (Gf*) 9.50

Vanilla ice cream, chocolate, outpost espresso

Danish Pastry French Toast (V) 11.00

Almonds, vanilla ice cream

Pancakes 10.50

Raspberry compote, roasted almonds, chocolate cream

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