

BREAKFAST MENU

from Field to Fork

SERVED FROM 9 - 11:30 AM

Full Welsh Breakfast

Penllyn sausage, oak smoked bacon, hash brown, portobello mushroom, beans, black pudding, grilled tomato, one slice of toast and a choice of Penllyn Estate free-range egg.

14.50

Full Veggie Breakfast

Halloumi, avocado, hash brown, grilled tomato, beans, spinach, portobello mushroom, one slice of toast and a choice of Penllyn Estate free-range egg.
Vegan on request

14.50

BREAKFAST *Wraps & Baps*

Bacon Bap

8

with a Penllyn Estate Egg
+ 1.50

Sausage Bap

8

with a Penllyn Estate Egg
+ 1.50

Veggie Wrap

Grilled halloumi, avocado, vine tomato & hash brown.

10

Breakfast Wrap

Pork Sausage, oak smoked bacon, hash brown & cheddar cheese

10

Spiced Eggs Benedict

Oak Smoked Ham, Spinach, Penllyn Estate Poached egg, Chipotle Hollandaise

14

Halloumi & Avocado Eggs Florentine

Grilled Halloumi, Smashed Avocado, Penllyn Estate Poached Egg, Spinach, Chipotle Hollandaise

14

Toasted Granola

Spiced milk chocolate, pecan and almond granola with yogurt, fruits of the forest and honey. **Vegan on request**

8

Apple and Cinnamon French Toast

Salted Butterscotch Sauce and Cream

10.50

Toasted Sourdough

3

with jam 3.80

**Please see our selection of Ty Melin pastries
at the bar every Tuesday - Sunday**

We source fresh, Welsh ingredients directly from Penllyn Estate & other local suppliers wherever possible in our dishes.

Please inform a member of staff of any dietary requirements.

N.B. While we do our utmost to accommodate dietary requirements, we do use all allergens in our kitchen and cannot 100% guarantee no cross-contamination.