

The Roe Deer ~ Breakfast Menu Breakfast Menu

Breakfast

Full English, bacon, sausage, black pudding, mushrooms, tomato, hash brown, beans, fried eggs (gfa) 972 kcal 13.95

Vegetarian full English, sausages, mushrooms, tomatoes, hash brown, baked beans, fried eggs (v, gfa) 925 kcal 11.95

Kids Breakfast toast, sausage, bacon, beans, hash brown and a choice of egg 669 keal 7.95

All breakfasts are served as stated but you are more than welcome to add items

Add to your breakfasts Bacon 2 | Sausage 2 | Mushroom 2 | Hash browns 2 |

Eggs

Eggs Benedict, honey roast ham, soft poached egg, hollandaise sauce 630 kcal 10.95

Eggs Royale, smoked salmon, soft poached egg, hollandaise sauce 513 kcal 10.95

Eggs Florentine, buttered spinach, soft poached egg and Hollandaise (v) 511 kcal 9.95

Scrambled eggs, smoked salmon, toasted bloomer (gfa) 558 kcal 10.45

Homemade baked beans in tomato sauce, chorizo, pancetta, poached egg, toasted white bloomer 559 keal 9.95

Eggs on toast, toasted bloomer with eggs cooked to your liking (v) 574 kcal 6.95

Small plates

Warm buttermilk pancakes, crisp bacon, maple syrup, blueberries 596 kcal 7.95

Pork and leek sausage bap (gfa) 690 kcal 5.95

Grilled back bacon bap (gfa) 741 kcal 4.95

Toast with butter and jam (v, gfa) 541 kcal 3.45

Chocolate croissant (v) 426 kcal 3.45

Almond croissant (v) 387 kcal 3.45

Hot Drinks

All coffee and tea served with semi skimmed milk. GF oat milk is available. Decaf tea and coffee also available

Americano (vg, gf) 0 kcal 3.75

Flat white (v, gf) 33 kcal 3.95

Cappuccino (v, gf) 81 kcal 3.95

Latte (v, gf) 94 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45

Double espresso (vg, gf) 1 kcal 3.75

Selection of tea (v, gf) 24 kcal 3.95

Peppermint, Supreme Earl Grey, Spring Green, Fruit of Eden and Lemongrass & Ginger

Soft Drinks

FROB MANGO JUICE 25CL 3.2

FROB PINEAPPLE JUICE 25CL 3.2

FROB CRANBERRY JUICE 25CL 3.2

FROB TOMATO JUICE 25CL 3.2

FROB APPLE JUICE 25CL SINGLE 3.2

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.