

Sutton Hall ~ Breakfast Menu

"All happiness depends on a leisurely breakfast." Served from 9:30am on weekends and 10:30am weekdays

Without booze, it's just breakfast.

Bloody Mary Mimosa

Espresso Martini Passionfruit and Vanilla Martini

Sloe Royal Aperol Spritz

Small Plates

Toasted tea cake, jam and butter (v) 223 kcal 3.45

Grilled back bacon bap (gfa) 741 kcal 5.95

Sausage sandwich, grilled cumberland sausage on a toasted barm 677 kcal 6.95

Fried egg sandwich (v) 534 kcal 4.50

Brunch

Warm buttermilk pancakes, berries, maple syrup, clotted cream (v) 473 kcal 7.75

Toasted waffle, Black Forest fruits, cherry ice cream, chocolate sauce (v) 834 kcal 7.45

Crushed avocado on toasted ciabatta, poached egg, chilli, lime, spring onion (v) 528 kcal 10.50

Eggs Royale, smoked salmon, soft poached egg, hollandaise sauce 513 kcal 11.95

Eggs Florentine, buttered spinach, soft poached egg and Hollandaise (v) 506 kcal 9.95

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

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

Extras

Hash browns (vg, gf) 99 kcal 1.25 Add Fried egg (v, gf) 131 kcal 1.25

Portobello mushroom add on (v, gf) 35 kcal 2.00 Pork sausage 216 kcal 2.00

Bacon (gf) 68 kcal 2.00 Toast with butter and jam (v, gfa) 541 kcal 3.45

Coffee and Soft Drinks

All hot drinks are served with a gluten free flapjack

Americano (vg, gf) 0 keal 3.75 Cappuccino (v, gf) 81 keal 3.95

Latte (v, gf) 94 kcal 3.95 Flat white (v, gf) 33 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45 Double espresso (vg, gf) 1 kcal 3.75

Hot chocolate (v, gf) 298 keal 4.45 Selection of tea (v, gf) 24 keal 3.95

Orange Juice £3.85 Apple Juice £3.85

Pineapple Juice £3.85 Cranberry Juice £3.85

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.