

BREAKFAST MENU

We are proud to be working with handpicked suppliers to ensure the highest possible quality of our ingredients, such as St Ewe, a family-run farm producing eggs famous for the rich golden colour of their Lohmann Brown yolks and Jen Williams of Naked Jams who produces small batches of hand-made jams in the heart of the New Forest using only seasonal fruit and sugar.

CONTINENTAL BREAKFAST 19

Choice of Fresh Fruit Juice

Orange, apple, grapefruit

Selection of Pastries

Croissant, pain au chocolat, pain au raisin

Selection of Breads

Natural and Fruit Yoghurts

Selection of Charcuterie

Selection of Cereals

Fresh Fruit Salad

Coconut Porridge with Pineapple or Chia Seed Pudding

Coffee, Tea, Herbal Infusions

THE FRANKLIN BREAKFAST 27

Continental Breakfast and one of the following

Full English Breakfast

Egg, sausage, bacon, mushroom, tomato, Butcher & Edmond black pudding

Scrambled Eggs and Loch Duart Smoked Salmon, Chives

Eggs BenedictWiltshire ham and hollandaise

Eggs Florentine Spinach and hollandaise

Egg White FrittataSpinach, feta, mushroom and tomato

Eggs Royale Smoked salmon and hollandaise

Omelette

Whole egg or egg white Choice of filling: ham, British Cheddar, mushroom, tomato, herbs, spinach

> **Crushed Avocado on Toast** Poached egg and chilli flakes

Pancakes

With bacon and maple syrup
Or wild berries
Or Nutella and caramelised hazelnuts

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill.