

BREAKFAST MENU



LIGHTS

Fresh Orange, Apple And Pineapple Juice	1.50
Toasted Brown Or White Bloomer, Butter And Preserves ⁹	2.50
Warm Croissant Or Pan Au Chocolate (V) ^{5,12,14}	0.50
Porridge With Whole Milk Fresh From The Cows At Marley Cote Farm, Slaley	4.00
Fresh Fruit, Natural Yoghurt And Honey Pot	3.50
Cornflakes, Weetabix Or Granola With Milk Fresh From The Cows At Marley Cote Farm, Slaley	2.50

HOT SELECTION

The Northumbrian 13.00

Smoked Back Bacon, Sausage, Grilled Tomato, Sautee Heritage Potatoes, Angels Own Black Pudding, Fried Bread, Baked Beans And Button Mushrooms
2 Fried, Poached Or Scrambled Free Range 'Ingoe' Eggs

The Angel 11.00

Meat Free Sausages, Grilled Tomato, Sautee Heritage Potatoes, Fried Bread, Baked Beans, Button Mushrooms And Spinach. 2 Fried, Poached Or Scrambled Free Range 'Ingoe' Eggs

The Fisherman's

Our Own Poached Oak Smoked Haddock, Wilted Spinach, Soft Poached Free Range 'Ingoe' Egg And Hollandaise Sauce 9.00

The Hipster

Two Poached Free Range 'Ingoe' Egg On Toasted Brown Bloomer Bashed Avocado And Cherry Tomatoes. *Add Smoked Scottish Salmon* 7.00 3.00

Dippy Eggs

Two, Four Minute Boiled Free Range 'Ingoe' Egg Toasted Brown Soldiers 5.00

CLASSICS

Benedict 8.00

Two Poached Free Range 'Ingoe' Egg, Smoked Back Bacon, Toasted English Muffin, Hollandaise Sauce

Florentine

Two Poached Free Range 'Ingoe' Egg, Wilted Spinach, Toasted English Muffin, Hollandaise Sauce 7.50

Royale

Two Poached Free Range 'Ingoe' Egg, Smoked Scottish Salmon, Toasted English Muffin, Hollandaise Sauce 9.00

Free Range Three Egg Omelette 4.50

Add a choice of Tomato, Red Onion, Spinach, Bacon, Mushroom or Cheese 1.00

Allergy Information (please ask any member of staff for further information)

1-Crustaceans 2-Molluscs 3-Eggs 4-Fish 5-Milk 6-Celery 7-Mustard 8-Sesame Seeds 9-Sulphur Dioxide
10-Lupin 11-Peanuts 12-Soya 13-Nuts 14-Gluten