

Lower Haythog Farmhouse Breakfast Menu

Quality locally sourced food served in our traditional farmhouse dining room as sampled by a number of well known chefs.

**Selection of cereals
Poached fruit compotes
Seasonal fruit and berries
Segments of grapefruits
Rachel yoghurts**

**Choice of teas, fresh coffee and infusions
Princes Gate bottled water
Fruit juices**

**Toast - White and wholemeal
Housemade muffins
Waffles - plain or flavoured
Home made preserves**

Cooked breakfast menu
Farmhouse grill - Local cured bacon, flavoured or plain pork sausages, field mushrooms, tomatoes, potato cakes, eggs any style
Vegetarian option - Sausages complimented by various (as farmhouse grill)
Kedgeree - Lower Haythog 'special'
Smoked haddock - (on request, 24 hour notice required)
Laverbread Oaties
Platter of cold gammon - also Welsh cheeses

Please note that the above are sample menus and that occasionally certain dishes or ingredients are restricted due to market availability.