



# BREAKFAST MENU



## COLD BUFFET

Selected cereals and muesli.  
Selection of fruits and pastries.

## YOGHURT

Natural yoghurt garnished  
with Scottish Malt Whisky  
flambéed fruit of the day  
and toasted oats.

## STEAMED PORRIDGE

Slowly steamed for up to 2 hours  
producing an excellent creamy  
taste. Served with oatmeal -  
panfried with soft dark brown  
sugar, butter and cinnamon,  
then topped with Scottish Malt  
Whisky and flambéed fruit of the  
day. Honey served on the side.

## TEA & COFFEE

Selection of Taylors of Harrogate  
teas, freshly brewed Columbian  
filter coffee. Decaff coffee  
and Hot chocolate with  
marshmallows and cream  
also available.

## JUICE BAR

Orange Juice, Cranberry Juice,  
Apple Juice, Watermelon  
infused water.

## TRADITIONAL SCOTTISH BREAKFAST

Free range eggs from a local farm (Oxenrigg)  
*Poached, panfried or scrambled*

Slow roasted tomato  
*Marinated and seasoned overnight with Cornish sea salt,  
thyme, cracked pepper and olive oil*

Haggis  
*Award-winning haggis from Campbells butcher  
(made with Scottish oats and lamb – rich and spicy)*

Black pudding  
*Traditionally handmade black pudding by  
Charles Macloed of Stornoway (Western Isles)*

Grilled sausages  
*From rare breed pigs, bread at Clash Farm, Port Logan (Near Stranraer)*

Grilled prime back bacon  
*Unsmoked (best cut shoulder)*

Beans  
*No more explanation needed!!*

Cloutie Dumpling  
*Traditional Scottish fruit pudding (flour, fruit, sugar and spices)*

Tattie scone  
*Scottish variation of a griddle scone (panfried potato)*

## A LA CARTE

**SPECIAL OF THE DAY**  
*(changes daily, details on blackboard on main front desk).*

**FISH**  
Peat Smoked Haddock  
*Gently poached and served with a poached egg.  
(Haddock fillets are cold smoked over smouldering peat  
fires to add to the colour and taste).*

Scottish Kippers  
*Slowly grilled and served with a fried egg. (One of the only true Kippers smoked on  
the banks of Loch Fyne, Tarbet, West Coast of Scotland).*

Loch Fyne Oak Smoked Salmon  
*Served with scrambled eggs on a toasted brioche. (Salmon is dry cured with brown  
sugar and sea salt and smoked for 12 hours over oak chips from whisky casks).*

## FOR THE SWEETER TOOTH

Scottish Pancakes (can vary)  
Belgain Waffles  
Brioche French Toast  
*All served with Virginia cured streaky bacon,  
real maple syrup and our mini yoghurt pot of the day*

## VEGETARIAN SELECTION

*Vegetarian options detailed above, as well as...*

Vegetarian Haggis  
*Award-winning family recipe from Campbells the butcher.*

Vegetarian Sausages and bacon

## CHAMPAGNE BREAKFAST AVAILABLE

*(Ask us for details)*

