

PLEASE INFORM YOUR SERVER WHEN ORDERING IF YOU HAVE ANY DIETARY REQUIREMENTS, ALLERGIES OR INTOLERANCES.

Creamy Porridge (M,G,V) Clear Blossom Honey & Mixed Berry Compote	6
Granola Bowl (V,Nu,M,G) Homemade Granola, Greek Yoghurt, Fresh Berries, Banana and Chia Seeds. Drizzled with	8.5 Honey
Scrambled Eggs (E,G,M,So,V) Whole Roasted Tomato on Toasted Bloomer	7
HV Graves Cured Bacon OR Cumberland Sausage Sandwich (G,M,So) Served on White or Granary Bloomer	8
Spinnakers French Toast (M,G,E,V) Brioche Bread, Fresh Berries & Clotted Cream Add Honey	9.5
	+1.00
Smashed Avocado (G,M,So,Nu,V) Curried Fried Eggs, Toasted Bloomer, Pinenuts & Chilli Jam	10
Vegetarian Breakfast (G,M,E,So,V) Spinach, Tomato, Mushrooms, Baked Beans, Eggs, Hashbrown and Toasted Bloomer	11
Spinnakers Full Breakfast (M,E,So,G) HV Graves Cured Bacon, Cumberland Sausage, Mushrooms, Tomato, Eggs, Baked Beans, Hashbrown and Toasted Bloomer	12
LIGHT BITES	
Homemade Fruit Scone Served with Butter (G,M,E,V) Add Clotted Cream & Jam (M)	3.5 +1.50
Homemade Cheese Scone	2.5
Served with Butter (G,M,E,Mu,V) Add Caramelised Onion Chutney OR Chilli Jam (Sd)	3.5 +75p
Toasted Tea Cake with Butter (M,G,So,V)	3.5
Homemade Sausage Roll with Caramelised Onion Chutney (Mu,E,G,M)	6
CAKES	
Please see our display for today's cakes and tray bakes	3.5 – 4
Whilst every care is taken to prevent cross contamination, due to the open plan nature of our kitchen, we cannot guarantee any dish is allergen free.	
KEY FOR ALLERGENS	
V - VegetarianVe - VeganGF - Gluten FreeCe - CeleryCr - CrustaceansF - FM - MilkMu - MustardP - PeanutsNu - NutsSo - SoyabeansG - GE - EggsL - LupinMo - MolluscsSs - SesameSd - Sulphur	Fish Gluten