

Breakfast
Served 7:30am-11am
Monday to Sunday



French toast waffle, vanilla yoghurt, berry compote & honey 7.50

Vanilla yoghurt pot with berry compote & granola V 3.50

Avocado, harissa, roast tomatoes & toast VG 8.00
Add eggs or bacon 2.00

Old Spot sausage or bacon ciabatta 5.50
Sausage, bacon & egg 6.50

Croissant with Old Spot bacon & Barbers cheddar 5.50

Severn & Wye smoked salmon, avocado & poached eggs on toast 10.50

Chorizo sausage, fried egg, roast tomatoes, harissa & toast 8.00

TIMBRELL'S VEGGIE BREAKFAST

10.00

Grilled halloumi, roast tomatoes, smokey beans, fried potato,
poached, fried or scrambled egg V

THE FULL TIMBRELL'S

11.00

Old Spot sausage & bacon, roast tomatoes, black pudding, smokey beans,
fried potato, poached, fried or scrambled egg

COFFEE

Espresso 2.00/2.60
Cappuccino 2.50
Americano 2.30
Flat white 2.80
Latte 2.60
Hot chocolate 2.80
Macchiato 2.00/2.30

TEA

All 2.25

English Breakfast
Earl Grey, Chamomile
Wild berry, Peppermint
Lemon & Ginger
Green
Decaffeinated

FRUIT JUICE

All 1.90

Cloudy pressed apple
Smooth squeezed orange
Pink grapefruit
Pressed tomato
Pineapple
Cranberry

ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

PROVENANCE

All our coffees are made using 100% Arabica Mozzo Coffee.
We use semi skimmed milk however soya and skimmed milk options are available

GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised