

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



Porridge with apple, ginger & berry compote 4.00

Smashed avocado, mushrooms, harissa & toast VG 8.00

Yoghurt pot, berry compote & granola V 3.50

Old Spot sausage or bacon ciabatta 5.50

Sausage, bacon & egg ciabatta 6.50

Smoked salmon, poached eggs & smashed avocado 10.50

Air dried ham, mushroom & cheddar ciabatta 6.50

### TIMBRELL'S VEGGIE BREAKFAST

10.50

Grilled halloumi, roasted mushroom, smokey beans, hash brown, poached, fried or scrambled egg, buttered toast V

### THE FULL TIMBRELL'S

11.50

Old Spot sausage & bacon, roasted mushroom, black pudding, smokey beans, hash brown, poached, fried, or scrambled egg, buttered toast

### 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