WALLED GARDEN

RESTAURANT

## FROM THE L ARDER

Selection of cereals (g)

Fruit and nut muesli (g/n)

Homemade chocolate or maple granola (d/g/n/sd)

Apple and mixed seeds Bircher muesli (g/n/sd)

Greek, low fat or coconut yoghurt (d)

Seasonal berries

Fruit yoghurt pots (d)

Poached Braeburn apple with garden rosemary

Poached seasonal fruit

Fresh fruit salad

Walled Garden superfood salad (ce/sd/mu/n)

Newberry's smoked salmon and mackerel (f)

Wiltshire ham and Dorset cold cuts (sd/n)

West Country breakfast cheeses (d)

## FROM THE KITCHEN

Two Fenton Farm eggs cooked as you wish, Wiltshire sausage and bacon, black pudding, vine tomatoes, field mushrooms (e/d/sd/g)
*Vegetarian & vegan options available*

Smashed avocado, Lynwood sourdough, harissa, toasted seeds (d/g/e)

Egg white omelette, tenderstem brocolli and spring onion (d/e)

Fenton Farm eggs Benedict, Royale or Florentine (g/d/e/sd/f)

Newberry's smoked salmon, scrambled eggs, granary toast (f/g/e/d)

Newberry's smoked haddock, poached Fenton Farm egg (f/e)

Brioche French toast, caramelised Braeburn apples, cottage cheese, spiced pumpkin seeds (g/d/e)

Organic oat milk porridge with either banana and honey, blueberries and maple syrup or cinnamon crusted pecans (n)

## BAKERY

Hobb's House toast (g)

Freshly baked pastries (g/d/s/se/e)

Freshly baked bread basket (g)

Price: £50

(c) crustaceans, (ce) celery, (d) dairy, (f) fish, (p) peanuts, (g) gluten, (l) lupin, (n) nuts, (mo) molluscs, (mu) mustard, (s) soya, (sd) sulphur dioxide, (se) sesame seeds,(e) egg

Please inform your waiter about any food allergies or dietary requirements. Please note that all allergens are used on our premises.