


The
NORTHALL


THE NORTHALL BREAKFAST TABLE

£30

A delightful buffet selection of British charcuterie, freshly-baked artisanal breads and pastry, cereals, yoghurts, seasonal berries and fruit. Served with freshly-brewed coffee or tea and fresh juices.

Charcuterie

A selection of Trealy Farm
Cold Cuts and Smoked Fish

Cakes and Viennoiserie

Selection of Croissants, Pastries,
Muffins, Cakes and Bread

Fruit

Seasonal Berries and Sliced Fruit

Cereal

Bircher Muesli

Homemade Granola, Dorset Cereal
Cornflakes, Bran, and flavoured
cereals from well-loved brands

Toast

White, Brown, Mixed, Granary,
Rye *or* Gluten Free

Farmhouse Cheeses

Yoghurt Selection

Low Fat, Full Fat,
Plain, Greek *or* Fruit

Choice of Hot Beverage

Coffee, Tea *or* Hot Chocolate

Selection of Fresh Juices

THE NORTHALL ENGLISH BREAKFAST

£35

Inclusive of the Northall Breakfast Table

Two Organic Eggs cooked to your liking

Poached, Scrambled, Fried or Boiled

Served with Black Pudding, Pork Sausages and Bacon, Grilled Field Mushrooms and Tomatoes

THE NORTHALL BREAKFAST SPECIALITIES

Inclusive of the Northall Breakfast Table

Eggs Benedict *or* Eggs Florentine £38

Eggs Royale £39

Poached Eggs with Avocado on Sourdough Bread £37

Poached Eggs with Smoked Haddock £38

Omelette *or* Egg White Omelette £37

Smoked Salmon and Scrambled Eggs
on Toasted Brioche £39

Waffles *or* American Pancakes £35

Asian Breakfast Box £35

*Congee, Dimsum, Egg Noodles, Steamed
Sweet Bun, Youtiao (Fried Bread)*

Food Allergies and Intolerances:

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Children under three dine complimentary | Children under 12 dine at a 50% discount

All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

A LA CARTE BREAKFAST

FAVOURITES

- Crushed Hass Avocados on
Toasted Sourdough Bread with Lemon £12
- Raspberries and Organic Granola Parfait
with Greek Yoghurt £14
- Crêpes, American Pancakes *or* Waffles £13
- Classic Cinnamon French Toast with Syrup,
Caramelised Banana and Whipped Cream £15
- Maple Cured Bacon Sandwich £14
- Grilled Kippers, Parsley Butter £18

EGG DISHES

- Two Organic Eggs cooked to your liking £10
Poached, Boiled, Scrambled or Fried
- Two Boiled Eggs with Soldiers £11
- Omelette *or* Egg White Omelette £17
Served plain or prepared with a choice of:
Onion, Mushroom, Peppers, Tomato,
Spinach, Cheese, Ham or Herbs
- Smoked Salmon and Scrambled Eggs
on Toasted Brioche £20
- Eggs Benedict *or* Florentine £18
- Eggs Royale £20
- Smoked Haddock and Poached Eggs £17
- Poached Eggs with Avocado on Sourdough Bread £17

PORRIDGE, CEREAL & MUESLI

- Gluten-free Quinoa Porridge £12
Cooked with Water, Flax Seeds, Linseed
- Organic Porridge £8.50
Cooked with Water or a Full Range of Milk
- Bircher Muesli £9.50
- Homemade Granola £7
- Dorset *or* Classic Cereals £6
- Served with a choice of:*
A full range of Milk or Yoghurt (£2 supplement)

BAKERY & TOAST

- Bakery Basket
5 pieces £14 *or* £4 each
Freshly Baked Croissants, Pastries and Muffins

- Toast £4
White, Brown, Mixed, Granary,
Rye *or* Gluten Free

DAIRY & FRUIT

- Selection of Farmhouse Cheeses £13
- Cottage Cheese *or* Cream Cheese £5
- Plain *or* Fruit Yoghurt £5
Full or Low Fat
- Seasonal Berries £17
- Sliced Fruit Platter £10

ADDITIONS - £4 each

- Sausages - *Pork, Beef, Chicken or Vegetarian*
- Bacon - *Maple Cured Pork or Turkey*
- Baked Ham
- Black Pudding
- Avocado
- Mushrooms
- Baked Beans
- Hash Browns
- Grilled Tomatoes
- Smoked Salmon
(£2 supplement)

BEVERAGES

- Coffee £4.50 | Tea £6
- Corinthia Hot Chocolate £7.50
*Served in a pot with Marshmallows,
Whipped Cream and Chocolate Flakes*
- Fresh Juices £7
*Fresh Orange, Pink Grapefruit, Apple,
Cranberry, Tomato or Carrot*
- Speciality Juices and Smoothies £12
Please ask for our selection
- Still *or* Sparkling Water
330ml £3 | 750ml £5.50