BLUEBIRD

BREAKFAST MENU

PLATES

Full English Breakfast 22
two eggs, sausage, smoked streaky bacon, hash brown, tomato, mushroom, baked beans, Cumbrian black pudding, toast

Full Vegan Breakfast (vg) 22
plant based sausage, hash brown, tomato, mushroom, baked beans, avocado, toast

Chilli & Lime Avocado Toast (v) 16
poached eggs

Signature Breakfast Roll 12
fried egg, Cumberland sausage, smoked streaky bacon, cheese

Bacon Bap 11
smoked streaky bacon

Chorizo & Potato Hash 15
two fried eggs, Romero peppers, olive oil

FRUIT & OATS 10

Large Rolled Oat Porridge (v/vg)
milk / water / oat milk / almond milk

Organic Greek Style Yoghurt (v)
banana, nut granola & London honey

Coconut Yoghurt (vg)
mixed berries nut granola

Seasonal Fruit Plate (vg)

BAKERY 5

Croissant | Pain au Chocolat | Pain au Raisin

EGGS

Eggs Benedict 16
poached eggs, English muffin, hollandaise, Kent gammon ham

Florentine 16
poached eggs, English muffin, hollandaise, spinach

Royale 16
poached eggs, English muffin, hollandaise, Goldstein smoked salmon

Three Egg Omelette 16
ham, cheddar cheese, mushroom

Oak Smoked Salmon & Scrambled Eggs 18
sourdough toast

PANCAKES

American style Pancakes

Smoked Streaky Bacon, Blueberries & Maple Syrup 13

Banana & Nutella 13

ADDITIONS 4

Toast & English Butter (v) | Roasted Tomato
Smoked Streaky Bacon | Cumberland Sausage
Cumbrian Black Pudding | Hash Browns
Avocado with Chilli & Lime | Mushrooms

Oak Smoked Salmon 6

COFFEE 5.5

Caffe Latte | Flat White | Cappucino
Espresso | Double Espresso | Americano
Hot Chocolate

TEA 5.5

English Breakfast | Peppermint | Freshmint
Earl Grey | Green Tea | Lemon & Ginger

JUICES 6

Fresh Orange | Fresh Grapefruit | Apple | Pineapple | Cranberry

SMOOTHIES 9

Green *kale, spinach, pineapple, cucumber, apple, lime, ginger, & spirulina*
Berry *blueberry, raspberry, banana, strawberry, coconut milk*

Elixir Shot *ginger, apple, lemon* 4
Turmeric Shot *turmeric, orange, apple, lemon, Chicory root, black pepper*

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT.