

BREAKFAST

SERVED 9AM-11:30AM
SATURDAY & SUNDAY

HOT DRINKS

Espresso	2.8.	Hot chocolate	3.5.
Americano	3.	Luxury hot chocolate	4.25.
Flat white	3.2.	Breakfast tea	3.
Cappuccino	3.5.	Speciality tea	3.
Latte	3.5.	Choose from: Earl grey, green, chamomile, decaf or peppermint	
Iced coffee	3.75.		
Matcha iced coffee	4.		
Matcha latte	4.		
Add a syrup for	.75	Swap dairy milk for oat milk	.30

BREAKFAST

THE YACHT BREAKFAST & BREW	11.
1 dry cure bacon, 1 West Country sausage, portobello, grilled tomato, homemade hash brown, black & hogs pudding, beans, sourdough toast & an egg cooked to your liking. Served with tea, americano, or a juice. (E/G/M)	
THE CAPTAIN'S BREAKFAST	16.
2 dry cure bacon, 2 West Country sausages, portobello, grilled tomato, homemade hash browns, 2 black & hogs puddings, beans, sourdough toast & 2 eggs cooked to your liking. (E/G/M)	
VEGETARIAN YACHT BREAKFAST	14.
Vegetarian sausages, portobello, confit tomato, homemade hash brown & spinach. Lightly spiced haricot beans, sourdough toast & eggs cooked to your liking. (E/G/M)	
THE STACK	14.
3 homemade American pancakes, with bacon, sausage, fried egg & maple syrup. (E/G/M)	
POUCHED SMOKED HADDOCK	14.
Whole grain mustard hollandaise, buttered spinach & 2 poached eggs. (F/E/M)	
STEAK N' EGGS	22.
6oz sirloin, 2 fried eggs, sautéed potato & wholegrain mustard hollandaise (E/M/SU)	
SUNRISE PORTOBELLO	11.
Grilled portobello on tomato compote, topped with two poached eggs.	
SPICED TUSCAN SAUSAGE & BEAN CASSOULET	13.
Vegan sausage, Tuscan beans & toasted sourdough (G)	
SMASHED AVO	13.
Chilli & red onion, roasted vine tomatoes, toasted sourdough & 2 poached eggs (G/E)	
MUFFINS	
Homemade English muffins layered with your topping, two poached eggs & finished with hollandaise. (G/F/E/M)	
Spinach	10.
Honey glazed ham	11.
Smoked salmon	12.
TOAST	3.
2 slices of sourdough, butter & your choice of jams.	

AFTERNOON TEA

THE ULTIMATE INDULGENCE

Treat yourself to an unforgettable Afternoon Tea, a freshly baked tastebud temptation
Book your Afternoon Tea with us today, speak to a member of our team

Allergen information:

(A) Alcohol | (C) Celery | (M) Milk | (E) Egg | (F) Fish | (G) Gluten | (L) Lupin | (MU) Mustard | (N) Nuts | (PE) Peanuts | (MO) Molluscs
(CR) Crustaceans | (SE) Sesame | (SO) Soybean | (SU) Sulphites | (V) Vegetarian | (VG) Vegan | (GFa) Gluten Free Available

Disclaimer: Menu items are subject to availability & may sell out. We will offer alternatives where possible. Descriptions may not list all ingredients. Please speak to a member of staff if you have allergies. We cannot guarantee dishes are nut-free. Fish may contain bones. All weights are approximate before cooking

SPECIAL OCCASIONS

CELEBRATE WITH US

From birthdays, baby showers, anniversaries & family gatherings, we provide the perfect setting to make your occasion truly special!
Enquire today, speak to one of our team