

# BREAKFAST MENU



Served Everyday 7.30am to 11.30am

**Galtres Hotel Guests – have what you like, plus tea, coffee and juice**

**Yorkshire Full Breakfast** your choice of egg (pick - fried, scrambled or poached), Swains sausage, bacon, black pudding, forest mushroom, roast tomato, hash browns, baked beans & a slice of toast... **12**

**Gardener's Breakfast** your choice of egg (pick - fried, scrambled, poached or vegan tofu), avocado, spinach, veggie bites, forest mushroom, roast tomato, hash browns, baked beans & a slice of toast (v, ve)... **12**

**Eggs Benedict** served on a toasted English muffin with hollandaise sauce and free range poached eggs, choose from: "Classic" with cured ham, "Florentine" with spinach or "Forager" with mushrooms... **9**

**Grilled Craster Kipper On Toast** with fresh lemon and butter... **10**

**Bacon, Sausage or Fried Egg Butty** (pick two or have all three for **1.50** extra) toasted & buttered ciabatta roll... **8**

**Toasted Crumpet** buttered with cheesy beans (v)... **4**

**Eggy Bread** bloomer bread soaked in whipped eggs & cream, pan-fried... **6**

**Local Eggs** fried, poached or scrambled on buttered toast... **6**

**Locally Baked Toast** with butter and preserves... **4**

**Waffles** with your choice of three toppings; hazelnut spread (nuts), vanilla ice cream, maple bacon, chopped banana, berry compote, honey, maple syrup, Greek yogurt (pick 3)... **8**

**Side Oven Bakery Granola** (nuts) with Greek yoghurt, toasted coconut, forest fruits and wildflower honey... **8**

**Semi Skimmed Milk or Coconut Milk Porridge** with your choice of three toppings; cinnamon baked apples, almonds, Forest fruits, pumpkin seeds, honey, chopped banana or chocolate chips (pick 3)... **7**

*Gluten Free – In most instances we can substitute items to make a dish GF, just ask!  
If you have an allergy, or any questions about the menu, please ask a member of staff*