

BREAKFAST & BRUNCH

Shining the light on local ingredients mixed with our Chef's secrets in the heart of Seaham

Served every day from 9-11.30am

BUBBLES

Glass of Prosecco 5.10	Mimosa 5.95 Prosecco and fresh orange juice	Peach Bellini 5.95 Prosecco and peach purée	Kir Royale 5.95 Prosecco and Crème de Cassis
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Full English 12.75 Locally sourced dry cured bacon (x2), sausages, Doreen's black pudding, fried, poached or scrambled eggs, beans, mushrooms, grilled tomato, toast, fresh juice	Vegan Full English 12.55 Vegan sausages, avocado, mushrooms, beans, hash browns, grilled tomato, sourdough, fresh juice
Lighter Breakfast 10.85 Locally sourced dry cured bacon (x1), sausage (x1), fried, poached or scrambled eggs, grilled tomato, mushrooms, toast, fresh juice	Gluten Free Full English 12.15 Locally sourced dry cured bacon (x2), gluten free sausages, fried poached or scrambled eggs, beans, mushrooms, grilled tomato, oven cooked hash browns, toast, fresh juice
Veggie Full English 12.25 Fried, poached or scrambled eggs, avocado, mushrooms, hash browns, beans, grilled tomato, toast, fresh juice	Hangover Breakfast 16.95 Same as the Full English... but with extra bacon, sausages, black pudding, eggs, hash browns, mushrooms, toast, fresh juice

CHEF'S SPECIALS

Sausage & Egg Muffin 11.25 toasted English muffin - 2 sausage patties - fried egg - american cheese - chilli jam - hash brown	Steak & Eggs Benedict 4oz 19.95 8oz 35.95 prime fillet steak cooked as you like it - wilted spinach - poached eggs hollandaise sauce - crispy bone marrow butter croutons	Thick Cut Brioche French Toast 11.95 thick cut brioche soaked in egg caramelised in butter - smokey bacon - maple syrup - mascarpone - orange
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Avocado & Poached Eggs 11.95 Avocado, toasted sourdough, 2 poached eggs, vine tomatoes	Mushrooms & Poached Eggs on Sourdough 11.55 Mushrooms, spinach, poached eggs, parmesan, chilli jam
Breakfast Omelette 10.95 Large 3 egg omelette, sliced bacon, sausage, mushroom, Doreen's black pudding, beans	Gypsy Eggs 12.75 A 'one pot' baked dish of potato, chorizo, Doreen's black pudding, cherry tomatoes, spinach, chilli, sautéed onions, poached eggs, butter toasted sourdough
Steak & Eggs 15.95 Dry aged rump steak cooked to your liking, fried eggs, grilled tomato, fried potatoes, chimichurri	Breakfast Flatbread 12.75 1 egg omelette, smoked bacon, mushrooms, melted Swiss cheese, spring onions, drizzle of sriracha sauce and chilli flakes
American Pancakes 8.95 Fresh fruit, maple syrup, fruit compote	

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EGGS BENEDICTS

Eggs Benedict Toasted sourdough topped with ham hock, poached eggs and freshly made hollandaise sauce	11.95	Croque Madame Lightly toasted sourdough, ham hock, cheese, bechamel, fried egg	12.95
Miner's Benedict Toasted sourdough topped with Doreen's black pudding, crispy parma ham, poached eggs freshly made hollandaise sauce	12.75	Scottish Benedict Toasted sourdough with whisky butter topped with square Lorne sausage, haggis, Doreen's black pudding, poached eggs, freshly made hollandaise sauce	12.95
Eggs Royale Toasted sourdough topped with smoked salmon, poached eggs, freshly made hollandaise sauce and chives	13.25	Eggs Florentine ♡ Toasted sourdough topped with spinach, poached eggs, freshly made hollandaise sauce	11.25
Halloumi Eggs Benedict ♡ Toasted sourdough topped with grilled halloumi, sun dried tomatoes, poached eggs, freshly made hollandaise sauce and spring onions	12.75	Lobster Benedict* Toasted sourdough topped with half lobster (claw removed from shell), avocado, sun dried tomatoes, poached eggs, freshly made hollandaise sauce, parmesan shavings <i>*subject to availability</i>	29.95
Craster Benedict Toasted sourdough topped with poached smoked haddock, crispy parma ham, asparagus, poached eggs, freshly made hollandaise, parmesan shavings	13.95		

Our Chef's legendary hollandaise sauce is made from scratch each day using fresh and local ingredients.

Porridge ♡ Homemade porridge, honey, mixed nuts	5.75	Bacon Sandwich Local dry cured bacon in a fresh brown or white bap	7.25
Toasted Teacake	3.55	Sausage & Bacon Sandwich Local sausages and dry cured bacon in a fresh brown or white bap	8.75
Sausage Sandwich Local sausages in a fresh brown or white bap	7.25		

ADDED EXTRAS

Fried, poached or scrambled eggs, baked beans, tomato, mushrooms	1.80 each	Bacon (x2), sausage (x2), haggis	2.95 each
Doreen's black pudding, hash browns (x2), fried potatoes	2.40 each	Avocado, halloumi, square sausage	3.55 each
		Smoked salmon	4.35 each
		Pot of hollandaise sauce	1.00 each

FOOD ALLERGIES AND INTOLERANCES If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. Our kitchen is not a nut or allergen free environment. Some dishes may vary slightly depending on availability as we aim to source the majority of our produce fresh, seasonal & local.

SCAN FOR ALLERGENS

