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 5.95

Mimosa 6.25
Prosecco and fresh orange juice

Peach Bellini 6.25
Prosecco and peach purée

Kir Royale 6.25
Prosecco and Crème de Cassis

Full English 13.25
Locally sourced dry cured bacon (x2), sausages, Doreen's black pudding, fried, poached or scrambled eggs, beans, mushrooms, grilled tomato, toast, fresh juice

Lighter Breakfast 11.25
Locally sourced dry cured bacon (x1), sausage (x1), fried, poached or scrambled eggs, grilled tomato, mushrooms, toast, fresh juice

Veggie Full English 12.95
Fried, poached or scrambled eggs, avocado, mushrooms, hash browns, beans, grilled tomato, toast, fresh juice

Vegan Full English 13.15
Vegan sausages, avocado, mushrooms, beans, hash browns, grilled tomato, sourdough, fresh juice

Gluten Free Full English 12.95
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

Hangover Breakfast 17.55
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 11.95
toasted English muffin - 2 sausage patties - fried egg - american cheese - chilli jam - hash brown

Steak & Eggs Benedict 4oz 20.45 / 8oz 36.95
prime fillet steak cooked as you like it - wilted spinach - poached eggs hollandaise sauce - crispy bone marrow butter croutons

Thick Cut Brioche French Toast 12.45
thick cut brioche soaked in egg caramelised in butter - smokey bacon - maple syrup - mascarpone - orange

Avocado & Poached Eggs 12.45
Avocado, toasted sourdough, 2 poached eggs, vine tomatoes

Breakfast Omelette 11.75
Large 3 egg omelette, sliced bacon, sausage, mushroom, Doreen's black pudding, beans

Steak & Eggs 16.45
Dry aged rump steak cooked to your liking, fried eggs, grilled tomato, fried potatoes, chimichurri

American Pancakes 9.95
Fresh fruit, maple syrup, fruit compote

Mushrooms & Poached Eggs on Sourdough 12.15
Mushrooms, spinach, poached eggs, parmesan, chilli jam

Gypsy Eggs 13.25
A 'one pot' baked dish of potato, chorizo, Doreen's black pudding, cherry tomatoes, spinach, chilli, sautéed onions, poached eggs, butter toasted sourdough

Breakfast Flatbread 13.25
1 egg omelette, smoked bacon, mushrooms, melted Swiss cheese, spring onions, drizzle of sriracha sauce and chilli flakes

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EGGS BENEDICTS

Eggs Benedict 12.45
Toasted sourdough topped with ham hock, poached eggs and freshly made hollandaise sauce

Miner's Benedict 13.25
Toasted sourdough topped with Doreen's black pudding, crispy parma ham, poached eggs freshly made hollandaise sauce

Eggs Royale 13.75
Toasted sourdough topped with smoked salmon, poached eggs, freshly made hollandaise sauce and chives

Halloumi Eggs Benedict (V) 13.25
Toasted sourdough topped with grilled halloumi, sun dried tomatoes, poached eggs, freshly made hollandaise sauce and spring onions

Craster Benedict 14.15
Toasted sourdough topped with poached smoked haddock, crispy parma ham, asparagus, poached eggs, freshly made hollandaise, parmesan shavings

Croque Madame 13.55
Lightly toasted sourdough, ham hock, cheese, bechamel, fried egg

Scottish Benedict 13.45
Toasted sourdough with whisky butter topped with square Lorne sausage, haggis, Doreen's black pudding, poached eggs, freshly made hollandaise sauce

Eggs Florentine (V) 11.75
Toasted sourdough topped with spinach, poached eggs, freshly made hollandaise sauce

Lobster Benedict* 30.95
Toasted sourdough topped with half lobster (claw removed from shell), avocado, sun dried tomatoes, poached eggs, freshly made hollandaise sauce, parmesan shavings
**subject to availability*

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

Porridge (V) 5.75
Homemade porridge, honey, mixed nuts

Toasted Teacake 3.75

Sausage Sandwich 7.55
Local sausages in a fresh brown or white bap

Bacon Sandwich 7.55
Local dry cured bacon in a fresh brown or white bap

Sausage & Bacon Sandwich 9.15
Local sausages and dry cured bacon in a fresh brown or white bap

ADDED EXTRAS

Fried, poached or scrambled eggs, baked beans, tomato, mushrooms	1.95 each	Bacon (x2), sausage (x2), haggis	3.15 each
		Avocado, halloumi, square sausage	3.65 each
Doreen's black pudding, hash browns (x2), fried potatoes	2.50 each	Smoked salmon	4.55 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

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE