

BREAKFAST

UNTIL 11.30



Garsons
RESTAURANT

PASTRIES BAKES AND SAVOURIES

Freshly Baked Croissants,
Filled Croissants, Pain Au Chocolat,
Cinnamon Swirl, Crown's & Plait's
from **2.50**

Pastel de Nata,
Bakery Danish Pastries
from **2.25**

SOURDOUGH TOAST AND EGGS

Sourdough and Butter **1.65** (v)

Smashed Avocado & Poached Eggs
on Sourdough topped with;

Prosciutto di Parma **6.45**

Spinach & Seeds **6.45** (v) (lf)

Smoked Salmon **6.45**

*Swap Avocado for Hollandaise Sauce for a
classic Florentine, Benedict or Royale*

BREAKFAST BLOOMERS

Pork sausage **3.95**

Smoked back bacon **3.95**

Sautéed Mushrooms **3.25** (vg)
With tomatoes & baby spinach

BREAKFASTS

Garsons Full English 7.95

Pork sausage, back bacon, hash brown, eggs,
grilled tomato, grilled portobello mushroom,
baked beans & sourdough toast

Shoots & Leaves Breakfast 7.95

Smashed avocado, roast red peppers, grilled
portobello mushroom, baby spinach, vine
tomato, eggs, sourdough toast (v) (lf)

LIGHT BREAKFASTS

Porridge with Seasonal Fruit Compote **2.95** (v)
Made using wonky fruit from the
farm & farm shop

Granola and low fat Greek yoghurt **3.95** (v)
With fruit compote & local honey

Heritage Apple Bircher Muesli **3.95** (v)

WAFFLES

Crispy Bacon, Poached Egg
and Maple syrup **6.95**

Seasonal fruit compote
With Greek yoghurt, pumpkin
and Sunflower Seeds **6.95** (v)

Vegan Gluten Free Sourdough Bread Available (v) vegetarian (vg) vegan (gf) gluten free (lf) low fat

Allergen Information: Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Our hygiene practices are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met. Our recipes do change from time to time. Should you have concerns about the ingredients in our dishes; please do not hesitate to ask member of our catering team who will happily assist you. Menu subject to availability.