

Breakfast Menu

*Good morning, please help yourself to cereals, juices and fresh fruit from the bar.
A member of our team will take your hot drink and food order*

Selection of Novus teas or Adnams cafetiere coffee are included

Alternative milks and plant based butter are available, please ask one of our team

Classic:

Full Crown: Dry cured back bacon, Crown black pudding, Blythburgh free range sausage, herby field mushroom, confit tomato, hash browns, brace of free range fried eggs

By the seaside;

Grilled dry cured back bacon, cockles, samphire, brace of seaweed seasoned free range fried eggs
(gf) Grilled Lowestoft smoked kipper, lemon and herb butter

From the garden:

Fully plant: Herby field mushroom, confit tomato, hash browns, smoked tofu, spinach, scrambled egg plant

Exotic:

(v) Turkish eggs with flat bread
(Greek style yoghurt, brace of free range poached eggs, rose harissa, crispy onions)

(v) Lightly curried free range scrambled eggs, spring onion, coriander, mango chutney, toast

Sweet tooth:

Brioche French toast, rose, cinnamon, sumac, Suffolk strawberries, pistachios,
Mr. Barrett's honey ice cream

Fen farm yoghurt bowl, Suffolk berries, Mr. Barrett's 2024 honey, toasted seeds

*(PB) = Plant Based / Vegan **(v) = Vegetarian ***(gf) = Gluten Free

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team.
We're happy to help.