

BREAKFAST MENU

Served from 8am to 10am

GOOD MORNING

Please help yourself to items from our buffet table. Our restaurant team will then be along shortly to take your coffee, tea, toast and hot breakfast order.

TEA, COFFEE AND TOAST

Birchall's English breakfast tea (decaffeinated, Earl Grey, green tea, peppermint, camomile, Darjeeling)

A freshly brewed cafetière of coffee

White, malted seeded brown or gluten free toast with butter

Selection of Tiptree jams, honey, or orange marmalade

Toasted sourdough crumpets (available on request)

BUFFET BREAKFAST

Fresh orange, apple, pink grapefruit juice

Selection of freshly baked pastries

Selection of cereals

Home made gluten free granola

Greek yogurt with mixed berry compote

Fresh fruit salad

Stewed prunes & apricots

Range of smoothies (available on request)

COOKED BREAKFAST

All our breakfasts are cooked to order.

THE MILLSTREAM ENGLISH BREAKFAST

Dry cured smoked bacon, Treagust local free range, gluten free pork sausage, Portabello mushroom, grilled plum tomatoes, with a choice of eggs.

(Doreen's Yorkshire handmade black pudding, hash brown, homemade baked beans, fried bread available on request).

THE MILLSTREAM VEGETARIAN ENGLISH BREAKFAST

(vegan option available on request)

Grilled Sussex halloumi cheese, Portabello mushroom, hash browns, grilled plum tomatoes, homemade baked beans, with a choice of eggs

THE MILLSTREAM CLASSIC CHOICES

Egg white omelette with feta cheese & spinach

Grilled whole Scottish kipper with lemon butter

Natural smoked Scottish haddock with poached eggs

Toasted sourdough, avocado, tomatoes, feta cheese, chilli flakes

Toasted sourdough, dry cured smoked bacon, avocado, poached eggs

Scottish smoked salmon with free range scrambled eggs on malted seeded brown toast

Warm banana bread, Greek yogurt, banana, walnuts, maple syrup

Porridge, cooked to order with milk or water

Slices of smoked baked ham, smoked Sussex cheese, salami, plum tomatoes

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

DOREEN'S BLACK PUDDING

It all started in Yorkshire back in 1980, Arthur & Doreen Haigh were based in lower Dales butchers, in a small village between Thirsk & Bedale selling to locals. In 1992 Arthur Haigh Ltd moved to its present manufacturing site in Dalton, with the help and support of his family.

Doreen concentrated on the growing success of her black pudding cooked and prepared to their own traditional Yorkshire recipe.

Doreen & Duncan (Mother & son), are now partners in the business, their reputation forever spreading around all of Yorkshire and beyond, having won awards nationally and internationally.

TREAGUST SAUSAGES

Treagust butchers have been in Emsworth since 1924, producing high quality sausages. They use Scott free range pork from Storrington, West Sussex which is then prepared by their team of master butchers to make their sausages.