BREAKFAST MENU

SERVED DAILY FROM 9 AM – 11.15/9-11 SUNDAYS

The Duchy*
A Warren's sausage & two smoked back bacon, BBQ baked beans, fried or poached organic eggs, portobello mushroom, Cornish hog's pudding and Tywardreath heritage grain sourdough toast **16**

The Garden*
Grilled halloumi, two fried or poached organic eggs, BBQ baked beans, sliced fresh avocado, spiced chickpea stew, Tywardreath heritage grain sourdough toast **V (VG option available) 15**

Sausage bap/Bacon bap *
Local pork sausage, toasted ciabatta roll, butter OR Smoked back bacon, toasted white roll, butter **9**
- add a fried egg **10**
- make it vegetarian, fried egg and Cornish smuggler cheese, toasted ciabatta roll and butter **9**

Duchy Lablabi
Our take on a classic, two organic poached eggs in a spiced chickpea stew, topped with feta, capers and toasted pinenuts, sourdough toast **V (GF/VG options available) 15**

Hogs Hash
Sauteed Cornish hogs pudding, new potatoes and red peppers, two poached organic eggs, smoked streaky bacon, with smoked sweet chili sauce **15**

Eggs Benedict *
Two poached organic eggs, glazed baked ham on a sourdough English muffin, hollandaise sauce **13**

Eggs Royale *
Two poached organic eggs, smoked salmon on a sourdough English muffin, hollandaise sauce **14**

The Duchy bagel *
Tywardreath heritage grain bagel, pastrami, Duchy bacon jam, Cornish fried duck egg and rocket **14**

Baked sweet yoghurt
Baked Cornish yoghurt, topped with mango compote, nutty granola Duchy honey **V (VG alternative available) 12**

Add a side
Rosemary salted potato puffs **VG/GF 4**
'Dressed' potato puffs topped with sriracha, yoghurt and spring onions **V 6**

If you would like to make any additions to enhance your breakfast, please ask one of our team members.

***can be made gluten free**

ALLERGIES / SPECIAL REQUESTS:
If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra options. We are dedicated to safely providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.
V: Vegetarian VG: Vegan DF: Dairy free *can be made gluten free.

Printed on 100% agricultural waste

BREAKFAST ROYALE MENU

served until 11:15AM / 11:00AM on Sundays
24hr Advance booking required



Our Breakfast Royale is the ultimate start to an indulgent morning.
Perfect for celebrations, special occasions or just a very special treat.

The three-tiered sharing event -

Toasted nut granola, mango compote, Cornish yoghurt & Duchy honey **V**
Mini Danish selection **V**
Aged cheddar cheese scone au gratin, apple & cider brandy chutney **V**

You will also choose from one of the following thyme potato rosti & Duchy organic egg dishes -

Poached egg, avocado & Portobello mushroom **GF/V**
or
Scrambled egg & oak smoked salmon **GF**
or
Poached egg, honey-mustard glazed baked ham & hollandaise **GF**

Served with a glass of orange juice

Cornish tea or barista coffee

£23 per person

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