

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, herb roasted tomatoes & Cornish hog's pudding. Your choice of white or granary toast **16**

The garden

Grilled halloumi, two fried or poached organic eggs, BBQ baked beans, sliced fresh avocado, tomato and red pepper stew, 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 Shakshouka

Two organic poached eggs in a tomato and red pepper stew, herb roasted tomatoes, topped with Cornish feta and rocket, sourdough toast **V (GF/VG/ options available) 15**

Breakfast rosti

Potato rosti, two poached organic eggs, smoked streaky bacon Sauté courgetti, with smoked sweet chilli sauce **GF (V option available) 14**

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 bun *

Seasoned local sausage patty, Cornish smuggler cheese, fried egg, smoked streaky bacon & brown sauce caramelised onions on a croissant roll **13**

Baked sweet yoghurt

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

Add a side

Rosemary salted potato puffs **VG/GF 5**

'Dressed' potato puffs topped with sriracha, yoghurt and spring onions **V 7**

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.**

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

***can be made gluten free**

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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

Why not go that extra mile and pair your special treat with one of our breakfast cocktails:

Peach Bellini / Matcha Ginger Sour / Raspberry Gin Iced Tea / or a non-alcoholic spritz

£26 per person

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