



GRANTLEY HALL

Breakfast MENU

Please choose one item from either hot cooked breakfast or specialties.



HOT COOKED BREAKFAST

TRADITIONAL YORKSHIRE BREAKFAST

Cumberland sausage, dried cured bacon, roast plum tomato & portobello mushrooms, baked beans, black pudding with a free-range egg of your choice

TRADITIONAL VEGETARIAN BREAKFAST

Grilled plum tomato & portobello mushrooms, toasted muffin, buttered spinach, baked beans & sauté new season potato & a free-range egg of your choice

SPECIALITIES

Grilled Whitby kipper with lilliput caper, parsley & lemon butter

Classic porridge with whisky syrup & brown sugar

Oak smoked salmon & scrambled eggs on toasted sourdough

Scotch butter pancakes, berry compote & Stamford Farm clotted cream

Eggs Benedict, dry cured ham, toasted muffin & hollandaise sauce

Crushed avocado, red chilli & lemon on toasted sourdough with a poached egg

~

PRESSED JUICE & SMOOTHIES

Freshly squeezed orange juice

Ruby grapefruit | Orchard apple juice

Organic pomegranate | Spiced tomato

Summer berry & garden mint smoothie

CONTINENTAL

Breakfast is served from 7.30am until 10.30am. Included in room rates or £32.50 non-resident booking.

Viennoiserie

Artisan bread rolls

Sweet muffins

A selection of favourite cereals

Apricots in passionfruit tea

Prunes in earl grey and spices

Sliced fruit platter

Fresh fruit bowl

Orange and grapefruit segments

Ann Forshaw's layered fruit yoghurt

Natural yoghurt with your choice of toppings

From The Kitchen

Yorkshire cured charcuterie

Oak smoked salmon with a lemon wedge

Cheese from Ribblesdale & Swaledale

~

FRESHLY BREWED COFFEE,
INFUSIONS & BREAKFAST TEAS

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS.