

TWINE BREAKFAST

SERVED TO THE TABLE

A selection of Tea from the Manor teas, Origin coffee or hot chocolate

PLEASE ORDER WITH YOUR SERVER

White, whole meal or sourdough toast

FROM THE BUFFET

Freshly baked croissants and pastries

Seasonal smoothie shot

Granola, Pimhill Farm muesli, Cornflakes, Bran Flakes, Wheetabix

Fresh cut fruits and melon slices, Greek yogurt and Honeyfields Bee Farm honey

Berry compote, Greek yogurt and muesli bowls

FROM THE KITCHEN

Ansty Full English - local pork sausages, smoked back bacon, slow cooked vine plum tomato, portobello mushroom, traditional Bury black pudding, baked beans, Bruce's Farm egg cooked to your preference

Ansty Vegetarian Full English - Sausages, Lancashire black pudding, portobello mushroom, slow cooked vine plum tomato, sautéed spinach, baked beans, Bruce's Farm egg cooked to your preference

Toasted Crumpet - Scottish smoked salmon, sautéed spinach, topped with poached Bruce's Farm egg, lightly curried hollandaise

Freshly made porridge, stewed apple compote, ginger crumb, Honeyfields Bee Farm honey

Home-made Danish French toast, mixed berry compote, Katy Rodgers crème fraiche, maple syrup

Traditional Staffordshire Oatcake - Fried Bruce's Farm egg, smoked bacon, sautéed mushrooms

Breakfast Batch- smoked back bacon, local pork sausage, fried Bruce's Farm egg

or

sautéed spinach, wild mushrooms, vegetarian sausage, fried Bruce's Farm egg

Our breakfast is served a la carte style. Please allow 45 minutes to enjoy a leisurely breakfast, should you be in a rush just let your server know. If you have any allergies or dietary requirements please let your sever know. A full breakfast is included for those guests on breakfast inclusive packages. One hot option is included per person. Breakfast is charged at £25 per person otherwise. Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.