

# MORNING MENU

- MONDAY -FRIDAY FROM 10am - 11.45pm

## TOASTED

TOASTED MUFFIN, butter & jam	<b>£2.00</b>
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## PASTRY

HOMEMADE SCONE with Americano or house tea	<b>£3.75</b>
ORANGE CAKE with clotted cream (GF)	<b>£3.95</b>
PASTRY with Americano or house tea	<b>£3.75</b>
PASTRY	<b>£3.00</b>
Ask Your Server	

## HOT DISHES

(TO MAINTAIN SOCIAL DISTANCING IN THE KITCHEN WE ARE UNABLE TO ALTER THE INGREDIENTS IN THESE DISHES)

MID WEEK BREAKFAST	<b>£5.50</b>
sausages, bacon, tomato, egg, toast & house tea or Americano (GF*)	
BREAKFAST PLATE (GF*)	<b>£6.95</b>
mini natural yoghurt & fresh fruit pot, small glass of fresh orange juice & poached egg on muffin with avocado smash.	
HAGGIS & CHAMP FRITTERS	<b>£5.50</b>
with poached egg & brown sauce jus	
SCRAMBLED EGGS	<b>£4.00</b>
on brown or white toast (GF*)	
SAUSAGE OR BACON BAP (GF*)	<b>£3.00</b>
with poached egg	<b>£3.50</b>

**GF - made from non gluten products**  
**GF\* - can be made with non gluten products**  
**( however please note there are gluten products throughout the kitchen)**



## JUICES & SMOOTHIES

FRESH ORANGE JUICE	<b>£2.95</b>
BUCKS FIZZ - fresh orange juice & fizz	<b>£7.95</b>
FRUIT SMOOTHIE mango & banana	<b>£4.25</b>
GOOD & GREEN SMOOTHIE - spinach, broccoli & apple	<b>£4.25</b>
VEGGIE EXPRESS SMOOTHIE - carrot, beetroot, tomato, red pepper & parsnip	<b>£4.25</b>
PINEAPPLE, TOMATO OR GRAPEFRUIT JUICE	<b>£2.65</b>

## COFFEES

AMERICANO	<b>£2.30</b>
FLAT WHITE	<b>£2.80</b>
DOUBLE ESPRESSO	<b>£2.50</b>
CORTADO	<b>£2.50</b>
MACCHIATO	<b>£2.50</b>
CAPPUCCINO	<b>£2.85</b>
LATTÉ	<b>£2.85</b>
Add a syrup shot (caramel, vanilla, hazelnut) (Gm free soya or oat milk available)	<b>£0.30</b>

## TEAS

HOUSE TEA	<b>£2.10</b>
EARL GREY, ASSAM, LAPSANG SUCHONG	<b>£2.60</b>
GREEN SENCHA, PEPPERMINT,	<b>£2.60</b>
ROOIBOS	<b>£3.00</b>
CHAMOMILE	<b>£2.60</b>
CHAI LATTÉ	<b>£3.00</b>

## FOOD ALLERGIES and INTOLERANCES

When making your order, please speak to our staff about the ingredients in your meal

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

NEILL'S HILL