THE CARDINAL

BREAKFAST BUFFET

FRESH FROM THE MARKET

BAKERY
pain au chocolate, butter croissants, house made banana bread, sliced bloomer bread, bagels, artisan sourdough baquette, sourdough bloomer

VEGETABLES
cucumber sticks, celery sticks, red pepper slice, carrot batton, hummus with olive oil

PRESERVES
honey, apricot conserve, blackcurrant conserve, strawberry conserve, marmite portions, nutella portions

CHEESE AND MEATS
sliced gammon, sliced chorizo, mild cheddar wedges, brie wedges, diced marinated feta, cottage cheese, oat cakes, biscuiots, chutney

RISE AND SHINE

CEREALS
corn flakes, bran flakes, rice krispies, muesli, granola, weetabix

SEEDS & BERRIES
goji berries, dried sultanas, pumpkin seeds, chia seeds, dried pineapple, dried apricot, dried banana, poppy seeds, sunflower seeds

YOGHURT
greek style yoghurt, house made granola pot, house made muesli pots, mixed berry compote

FRUITS
sliced pineapple, sliced watermelon, sliced honeydew melon, picked grapes, whole fresh fruits

HOT OFF THE PLATE

HOT FOOD
back bacon, Cumberland sausage, baked beans, tomatoes, button mushrooms, porridge

EGGS
fried eggs, scrambled eggs, boiled eggs, poached eggs, omelette

PANCAKES
maple syru, pecan nuts, cinnamon sugar, chocolate sauce, lemon halves

CONDIMENTS
brown sauce, ketchup

LIQUID ENERGY

TEA AND COFFEE
Illy bean to cup coffee, twinnings tea selection

MILK
semi skimmed milk, almond milk, soya milk

SMOOTHIE BOTTLES
applejuice, orange juice, cranberry juice, fruit smoothies

Prices include VAT at the current rate. Food allergies, please ask a member of our team for information on allergens contained in our dishes. Dishes may contain nuts. (V) suitable for vegetarians, (VG) suitable for vegans. Adults need approximately 2,000 kcal per day.

THE CARDINAL
BAR & KITCHEN