

## Breakfast Menu

### To start choose from

Fruit juice, grapefruit segments, fresh fruit,  
and a selection from 6 individually packaged breakfast cereals.

### followed by the **BADGERS WOOD** full English Breakfast

Grilled thick cut dry cured back bacon sourced from within the Lake District, free range egg (fried, poached or scrambled), Cumberland sausage supplied by our award winning Keswick butcher, black pudding, Heinz baked beans, hash brown, sautéed mushrooms and grilled tomato.

(We gladly cater for special diets and usually have vegetarian, vegan, dairy and gluten free alternatives available)

### or one of our very popular breakfast 'Specials'

#### **Salmon 'n' eggs**

2 scrambled free range eggs with smoked salmon served on a warm bagel.

#### **Eggs Benedict**

2 poached free range eggs, ham and hollandaise served on a toasted muffin.

#### **Pancakes**

A stack of 4 warm home made pancakes served with Canadian maple syrup.

### maybe something a bit lighter

**Omelette** – plain, ham or mushroom.

**Scrambled, fried or poached eggs** served on your choice of toasted white or wholemeal bread.

**Breakfast sandwiches** with bacon, Cumberland sausage or fried egg.

### or perhaps our pastries and yoghurt selection

**Warm croissant or pain au chocolat** served with jam or home-made marmalade.

**Yoghurt** – natural or fruit.

'**Granola Pot**' – a great breakfast alternative made with natural yoghurt on a layer of fruit compote topped with crunchy granola and raisins.

### all accompanied by the usual breakfast favourites

Thick cut white or wholemeal bread toasted and served with a choice of fruit jam or Anne's delicious home-made orange marmalade, traditional breakfast tea, Twinings Earl Grey tea, fruit or aromatic Lapsang Souchong. Alternatively, enjoy a cafetiere of coffee made using medium roast ground fresh organic "FairTrade" Columbian beans.