



Breakfast 6:15am – 09:30am

Residents please pre-order the evening before to ensure availability

Non-residents choose one cooked main & anything from the breakfast buffet for £10.00 – booking is essential to ensure full service and availability

Butcher's Breakfasts

English breakfast

Homemade skinless Lincolnshire sausage wrapped in bacon with fresh sage, parsley and thyme, a local free-range egg (fried, poached or scrambled), sautéed mushrooms, grilled tomatoes.

Full English breakfast

Homemade skinless Lincolnshire sausage wrapped in bacon with fresh sage, parsley and thyme, two free range extra-large eggs (fried, poached or scrambled), sautéed mushrooms, a hash brown, black pudding and grilled tomatoes.

Old Fashioned breakfast

Porter's locally smoked horseshoe (longback) bacon, black pudding, butter fried bread, homemade sage, parsley and thyme skinless sausage, sautéed mushrooms and a fried local duck egg.

(Our Horseshoe bacon is a cut from the middle of Yorkshire pigs to contain the loin and streaky sections, where the rind is kept for flavour. It is dry cured and air dried to ensure the flavours remain locked in, and finally smoked before it gets to us.)

Newark Special breakfast

Paul's wet cured bacon, our own homemade pork and black pudding skinless sausage, local baker John Turner's fried bread, a fried Steve Robottom extra-large chicken egg, sautéed mushrooms, and grilled tomatoes.

(We cure our bacon by placing pork loin in natural saltpetre and sea salt, herbs and spices. When ready this is hand-sliced. This bacon is unsmoked to accentuate the flavour.)

Sweet Breakfast

Paul's Sugar-pot bacon, a honey roasted Lincolnshire sausage and a poached egg, all on a buttered muffin.

(Sugar-pot bacon is streaky bacon that is cured, smoked, and then pitted in sugar to draw out the fats, which adds a unique sweeter flavour.)

Cure and Simple

A rasher of each of our 3 specialty bacons (see above), a free range extra-large egg (fried, poached or scrambled), sautéed mushrooms, and grilled tomatoes.

(Baked beans can be added to any breakfast)



Fisherman's Breakfasts

Fisherman's breakfast (takes at least 20 mins)

Sardines, smoked salmon and mackerel, baked with red onions, fresh dill, cracked pepper and two extra-large free-range local eggs.

Salmon breakfast

Smoked Scottish salmon, fresh wilted spinach, sautéed mushrooms, grilled vine tomatoes, potato rosti and poached extra-large, free-range local chicken egg.

Baked hot-smoked Mackerel with poached eggs

Poached kippered herrings in butter with fresh farmhouse bread

Sardines in tomato sauce on toast with spinach, rocket & watercress

Vegetarian Breakfasts

Vegetarian breakfast (v)

Two vegetarian sausages, two local free-range extra-large chicken eggs (fried, poached or scrambled), sautéed mushrooms, grilled tomatoes and a potato rosti.

Florentine breakfast (v)

Fresh wilted spinach, two poached extra-large chicken eggs (fried, poached or scrambled), sautéed mushrooms, grilled tomatoes, and two potato rostis.

Two boiled extra-large local chicken eggs with buttered soldiers (v)

Creamy tarragon mushrooms on toast (v)

Potato waffles topped with cheesy tomato haricot beans (v)

Crushed avocado, tomatoes and poached free range extra-large local chicken egg on toasted farmhouse bread (v)



Vegan Breakfasts

Vegan Breakfast

Meat free vegetarian suitable for vegan sausages, fresh wilted spinach, spring onions, sautéed mushrooms and grilled tomatoes.

Fresh herb hummus

Homemade hummus served on a warm pitta bread, topped with pine nuts, sesame seeds, mixed leaves, fresh herbs and a drizzle of olive oil.

Gluten Free Breakfasts

Gluten Free Breakfast (gf)

Two herby chicken strips, a poached extra-large local chicken egg, fresh wilted spinach, spring onions, sautéed mushrooms and grilled tomatoes.

Poached local free-range eggs on toast, muffin or crumpets

All served with a side of Hollandaise sauce, and your choice of chicken or duck egg

Simple – Butter, salt and pepper **Eggs Benedict** - smoked bacon

Eggs Florentine – with spinach **Eggs Royale** – smoked salmon

Three Free Range Large Egg Omelettes

with a side salad or toast

Plain Cheese Cheese & Bacon Mushroom Spinach

Homemade Pancakes (v)

Vegan coconut pancakes / vegan ice cream also available if ordered by 9pm the evening before.

Blueberries Sugar & lemon Honey Tate and Lyle treacle

Creamy Porridge (v)

Made with fresh milk

Coconut Honey Tate and Lyle treacle syrup Fresh fruit

Overnight Vegan Porridge (Please order by 9pm the evening before)

Oats, nuts and seeds soaked in oat milk overnight, perfect to top with fresh berries and fruit in the morning. Served cold.

Vegan Banana Porridge

Porridge oats with fresh banana. Served hot.



Breakfast Baps

Served in a seeded white bun (Available to take away upon request)

Fried egg and cracked pepper	Bacon, sausage and egg
Lincolnshire sausages and red onions	Lincolnshire Sausage and egg
Brie, Smoked bacon & cranberry	Smoked bacon and cheddar
Cod Fishfingers and tomato sauce	Vegetarian sausage and onion

Breakfast Burger (Please order by 9pm the evening before)

Homemade beef burger, Lincolnshire sausage, smoked bacon, a fried egg, hash brown and melted cheese in a seeded bun.

Ice Creams

All are available with clotted cream ice cream or vegan coconut ice cream. Topping choices include:

Fresh Berries Banana split Fresh peaches

Breakfast Buffet

Our buffet includes:

- A selection of fresh breads (baked locally by John Turner) to toast yourself
- A wide selection of granola, muesli, cereals, seeds and nuts
- A variety of fresh & dried fruit
- Natural and fruit yoghurts
- A range of jams, marmalades and preserves
- Chilled Juices and ice water

Hot Drinks

- Freshly brewed cafetiere coffee (with a choice of ground beans)
- Espressos, lattes, cappuccinos & americanos are all available upon request
- A choice of loose-leaf teas (including herbal and fruit varieties)
- Hot chocolate / white hot chocolate

Alcoholic Drinks

- Bloody Mary - £6.00/ Virgin Mary - £3.50
- Bucks fizz - £6.00
- Prosecco - £6.50

(gf*) = Please note that the food will still be prepared in the same kitchen & same oven, so we can NOT guarantee food will be 100% free from gluten. Please pre-order to ensure ingredient availability.

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INFO