

We cook your breakfast individually to order. It may take a little longer but, on holiday, make time and reap the benefit.

We source our ingredients, as much as possible, from local suppliers and/or from sustainable sources and are proud to have gained a **'Produced in Northumberland'** marque

We make our own sausages from premium quality local pork

Free Range Eggs come from R. Ord & Hens at Chatton Park Farm

Bacon, black pudding & other meat products supplied by T R Johnson of Wooler

Kippers & haddock are smoked by Swallow Fish of Seahouses

Marmalades, Curds & Preserves by the 'Mad Jam Woman' of Amble

We use Fairtrade organic Tea and UTZ certified organic Coffee
A selection of herbal & fruit teas are also available

Floddies

Bacon Floddies are a regional speciality made from potato, onion and bacon. Originally made by Tyneside men digging the Manchester Ship Canal who cooked them on their shovels in the open fire. We also use sun dried tomatoes as a vegetarian option, but no longer cook them on a shovel.

Please ask if you have a food allergy or intolerance

Help yourself to
Chilled Fruit Juice

Breakfast Cereals
or order some freshly made
Porridge

Fresh Fruit & Yoghurt

Soft Fruit when in season

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Full English Breakfast

Egg, Sausage, Bacon, Black Pudding, Floddie, Tomato, Mushroom, Homemade Baked Beans (Vegetarian options available)

or

Scrambled Egg with Salmon

on toasted muffin

or

Omelette

with filling to order

or

Whole Seahouses Kipper

served on the bone with wholemeal bread & butter

or

Smoked Haddock & Poached Egg

Toast & Preserves

Freshly brewed Tea
or Freshly ground Coffee