

A healthy appetizer selection crafted by our Chef brigade will be presented to your table whilst you peruse the menu

A FRESH START

Our continental breakfast offering. Please make a selection from the following:

FROM OUR BAKERY

freshly baked pastries including muffins, croissants
bread selection from our bakery: seedloaf, ciabatta and traditional sourdough - fresh or toasted N

freshly squeezed orange juice
cold-pressed green juice
freshly sliced seasonal fruit platter
cereal selection of international favourites
selection of warm porridge: cornmeal, maltabella, oats
saxon toasted granola with greek yoghurt, berry compote GF/N
local cheeses with crackers, preserves, fresh grapes
local charcuterie with pickles, mustard
lüderitz oysters with lime and apple mignonette GF
cold-smoked salmon trout with cream cheese, red onion, capers, lemon
bircher muesli with toasted almonds, coconut yoghurt, apple, cinnamon, seasonal berries GF/N/VE

HOT BREAKFAST

*traditional breakfasts served with white, brown or wholewheat toast
or*

ciabatta, sourdough, seedloaf or gluten free bread

SAXON BREAKFAST

eggs - poached, fried or scrambled, mushrooms, beef or pork sausages, back or streaky bacon,
potato and chive rösti, grilled plum tomato, baked beans

MIXED GRILL

eggs - poached, fried or scrambled, chargrilled lamb cutlet, beef fillet medallion, boerewors, back or streaky
bacon, grilled plum tomato, chakalaka

THREE-EGG OMELETTE

whole eggs or egg white, with a choice of: cheddar cheese, tomato, onion, mixed peppers, chilli,
mushrooms, ham, bacon, smoked salmon trout

EGGS BENEDICT

poached eggs on an english muffin, gypsy ham, hollandaise sauce

EGGS FLORENTINE

poached eggs on an english muffin, sauteed spinach, hollandaise sauce

EGGS ROYALE

poached eggs on an english muffin, smoked salmon trout, hollandaise sauce

HADDOCK

traditional smoked haddock, corn chowder, poached egg ^{GF}

KIPPERS

grilled kippers with herbed baby potatoes, poached egg, spiced tomato sauce, wild rocket ^{GF}

SALMON SCAMBLED EGGS

toasted seedloaf, fresh smoked salmon trout, scrambled egg, chive crème fraiche, watercress

FRENCH TOAST

custard-soaked sourdough with camembert, crispy bacon, grilled banana, vanilla, cinnamon, maple syrup

PANCAKES

cinnamon-filled crêpes, stewed fruit and coconut lemon cream ^V

VEGAN OMELETTE

chickpea omelette, grilled zucchini, sundried tomatoes, spinach and toasted almonds ^{GF/N/VE}

MILLET AND SWEET POTATO RÖSTI

grilled portobello mushroom, avocado, tomato and corn salsa ^{VE}