

BREAKFAST MENU

FROM THE bakery

freshly baked
daily breads
low GI, sourdough,
seedloaf, gluten free
- fresh or toasted

freshly squeezed orange juice, cold-pressed green juice and beetroot juice,
cold-pressed ginger shot **VE/SP**

cereal selection, please select from - weet-bix, cornflakes, all-bran flakes

warm porridge, please select from – cornmeal, oats served with cinnamon and almond **S**

seasonal fruits selection - sliced or fruit salad **V/S**

buttermilk scones, whipped cream, berry jam, grated cheese **SP**

toasted saxon granola, greek yoghurt, berry compote **GF/N/SP**

local cheeses, crackers, preserves, fresh grapes **S**

local charcuterie, pickles, mustard **GF/DF/S**

smoked scottish salmon, cream cheese, red onion, capers, lemon **SP**

selection of home-cured, hot and cold smoked salmon, linefish and game fish **SP**

half-dozen west coast oysters, onion vinaigrette **GF/DF/S**

*Our kitchen sources sustainable items for inclusion in our menus across the hotel.
We source from local suppliers, use local quality ingredients supplied by farmers,
herders, fishers, butchers, and artisans. All imported items are selected with the most
stringent care from partners who share our sustainability ethos. Our premium range
of teas and coffees are sustainably sourced.*

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS V-VEGETARIAN VE-VEGAN
SP – SPECIALITY S - SUSTAINABLE

A discretionary gratuity of 12.5% will be added to your final bill

HOT breakfast

breakfasts served
with your choice of
white, brown, low GI,
sourdough, seedloaf,
gluten free
- fresh or toasted

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 **GF**

Mixed Grill

eggs – poached, fried or scrambled, chargrilled lamb cutlet, boerewors,
spiced beef mince, dombolo

Three-Egg Omelette

whole egg or egg white, with your choice of – cheddar cheese, tomato, onion,
mixed peppers, chilli, mushrooms, ham, bacon, home-smoked scottish salmon **GF**

Shakshuka

roasted red peppers, mung and edamame beans, coconut, beetroot, avocado **VE**

Vegan Omelette

chickpea omelette, curried lentils, sweet potato, spinach, tomato salsa **VE/N**

Potato and Zucchini Waffle

bacon jam, smoked jalapeño cream cheese, rocket salad

French Toast

custard-soaked brioche, berry mousse, compote, maple syrup

Eggs Benedict

poached eggs, english muffin, gypsy ham, hollandaise sauce
or your choice of – smoked scottish salmon or sautéed baby spinach **V/SP**

Avocado Toast

smashed avocado and peas, poached egg, labneh, pancetta, chilli flakes, sourdough toast

Arnold Bennett Omelette

smoked hake, egg omelette, gruyere cheese **GF/SP**

Salmon Scrambled

smoked scottish salmon, toasted seedloaf, scrambled egg, chive cream cheese **N/SP**

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