

## Breakfast Menu

Organic Fruit Juices  
Cereals and Quantock Muesli

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Passion Fruit & Coconut Smoothie

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Organic Guernsey Yogurt with Prunes  
Topped with Homemade Granola

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Somerset Apple Porridge  
Made with local apple juice & apples  
A handful of raisins and topped with Ewes Yogurt

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Traditional Porridge  
Served with Cream and Demerara Sugar  
Or Exmoor Honey

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Full English breakfast  
2 Rashers of bacon, Sausage, Hogs Pudding  
Portobello Mushrooms, Baked Tomatoes,  
Fried Bread and Eggs cooked as you like

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One or Two Simply Boiled Free-range Eggs

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Devilled Mushrooms on Sour Dough Toast

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Homemade White and Bran and Oat Bread Toast  
With Local Preserves, Homemade Marmalade  
and Honey



## Coffee and Tea

Americano, served Black or White  
with either Hot or Cold Milk

Cappuccino

Latté Macchiato

Espresso

(All coffees can be made using decaffeinated beans)

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Frothy Organic Hot Chocolate

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Milles Breakfast Tea

Earl Grey

Mighty Leaf Herb Teas;

Organic Green Dragon (Green Tea)

Bombay Chai (Black Tea with hint of orange & Spices)

White Orchard (White China Tea with melon and Peach)

Organic Mint Mélange (Herbal infusion using Moroccan Mint)

Ginger Twist (herbal infusion with Lemon grass, fruits and Mint)

Chamomile Citrus (Herbal infusion as its name implies)

Today's Weather on Exmoor

Sun Sun Sun!!!

A good day to enjoy the moors

## Our Suppliers

We buy very locally where and when possible, using the village shops (we use them so we don't lose them), and neighbours for our eggs and blueberries when in season. J May's Butcher in South Molton supply our meat and Somerset Local Food Direct, a co-operative of Somerset producers who work together to deliver the best local produce for our dairy products, veg and much more.