# CASTLE

# DELICIOUS HOT DISHES

### Cooked breakfast 16.00

Cumberland sausages, smoked back bacon, sauté field mushroom, grilled plum tomato, hash brown, baked beans. Your choice of scrambled, poached or fried eggs

# Cooked vegetarian breakfast (v) 16.00

Vegetarian sausages, sauté field mushroom, grilled plum tomato, hash brown, baked beans. Your choice of scrambled, poached or fried eggs

# Vegan breakfast (ve) 16.00

Vegan sausages, sauté field mushroom, grilled plum tomato, hash brown, baked beans, and grilled tofu on a bed of spinach

### Organic rolled oat porridge (v, ve) 7.50 Select your toppings:

banana, blueberries, sunflower seeds, pumpkin seeds, chia seeds, goji berries

# Smoked salmon & scrambled eggs 12.00

Served with wholemeal toast

Eggs Benedict 12.00 Honey glazed Wiltshire ham, poached free-range eggs, toasted English muffin and hollandaise sauce

Eggs Royale 12.00 Severn & Wye smoked salmon, poached free-range eggs, toasted English muffin and hollandaise sauce

> Basket of mini pastries 6.00 Selection of mini pastries

Fruit juices 3.50 Orange, apple or grapefruit

# DRINKS

## Tea and coffee

Espresso	2.25
Double espresso	4.25
Mocha	4.75
Latte	4.75
Cappuccino	4.75
Americano	4.75
Hot chocolate	4.75

# Leaf teas 4.75

English breakfast, Earl Grey, Darjeeling, sencha green

# Leaf infusions 4.75

Camomile, peppermint, rooibos, elderflower and lemon, strawberry and kiwi

Soya, almond and oat milk available on request

# Indulge yourself

Glass of Prosecco 125ml	8.00
Class of Champagne 125ml	11.50
Mimosa cocktail	10.00
Bloody Mary	15.00



All prices are inclusive of VAT. A discretionary service charge of 12.5% is added to your bill. This service charge is always split between team members who served you. For more information on allergens or dietary requirements, please speak to one of the team.

# MORNING MENU

Available 8:00am to 11.30am Fuel up for the day ahead



(v) - vegetarian (ve) - vegan (gf) - gluten free (df) - dairy freeFollow us on Instagram () @leafwindsor

