

Breakfast Menu

ROOM SERVICE

Please dial '0' to place your order

Breakfast is served

7am until 11am (Monday - Friday)

8am until 11am (Weekends incl. Bank Holidays)

CONTINENTAL SELECTION

Freshly baked pastries, toast served with butter & preserves 6.5

CEREALS, NUTS & FRUIT

Organic Porridge Oats with cinnamon & banana 5.5

Homemade Granola with vanilla yoghurt & berries 5.5

HOT BREAKFAST

The Full English Smoked bacon, Cumberland sausage, field mushrooms, grilled tomato & St Ewe's eggs poached 13.5

The Full Veggie Feta & spinach, field mushrooms, avocado & poached St Ewe's eggs 12.5

ST EWE'S EGGS

Eggs Benedict Two poached eggs, toasted English muffin, streaky smoked bacon, hollandaise sauce 9

Eggs Florentine Two poached eggs, toasted English muffin, wilted baby spinach, hollandaise sauce 8.5

Eggs Royale Two poached eggs, toasted English muffin, Loch Fyne smoked salmon, hollandaise sauce 9.5

Avocado on Toast St Ewe's eggs poached, toasted sourdough, crushed avocado, extra virgin olive oil 8.5

SWEET

Buttermilk Pancakes with blueberry compote & clotted cream 7.5

Chia Pot with kiwi & mango 7.5

DRINKS

Juices: Orange, Apple or Pink Grapefruit 3.5

Coffee

Our house blend has been created by our friends at Ozone Coffee Roasters.
Our seasonal blend, changing every six months includes two
fresh crop coffees from Colombia & Brazil.

Espresso	2.5	Flat White	3
Macchiato	2.5	Latte	3
Double Espresso	3	Cappuccino	3
Double Macchiato	3	Hot Chocolate	3
Americano	3		

Teapots

The Rare Tea Co only samples the finest tea from China, India and Africa.
All fairly traded, teas of these qualities are only picked in extremely small
quantities by the Tea Lady

RAF English Breakfast	4	English Peppermint	4
Earl Grey	4	Jasmine Silver Tip	4
Chocolate Black Tea	4	Chamomile	4
Malawi Steamed Green Tea	4	Lemongrass	4
Rooibos	4		

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(for drinks please see overleaf)

*Please note any dishes marked with a * are not available after 10pm*

SNACKS

Giraffa olives, lemon, garlic & rosemary	5
Truffle & pecorino mixed nuts	5.5
Crab mac n cheese arancini	7
Pimientos de padron	5

PLATES

Super Food Salad , rocket, avocado, carrot, cauliflower & pomegranate	11
* Caesar Salad , cos lettuce, poached egg, bacon, anchovies & parmesan	9.5
* Pulled beef sliders , smoked onion jam & pickled radishes	12.5
* Shrimp & avocado sliders , pineapple salsa & lime	12.5
Loch Fyne Cured Salmon Sandwich with cream cheese & rocket	9.5
Somerset Brie & Cucumber Sandwich , dill mayonnaise & mixed leaves	8.5
Cheese Board: Selection of British cheese, smoked piccalilli & quince	14.5
Charcuterie Board: Breasaola, Coppa, Prosciutto di Parma	14.5

A LITTLE SOMETHING TO FINISH...

* Mixed berry Eton mess , with pistachio shortbread	5.5
Warm chocolate & orange brownie	5.5



WINES

	125ml	Bottle
WHITE		
Gruner Veltliner Löss 2018, Stadt Krems, Austria	7	35
Greywacke Sauvignon Blanc 2018, Marlborough, NZ	9	47
Soave Classico <i>Calvarino</i> 2017, L.Pieropan, Veneto, Italy	11.5	56
Au Bon Climat Chardonnay 2017, Canada	13	68
ROSE	125ml	Bottle
Mas de Cadenet Côtes de Provence 2018, France	8	38
RED	125ml	Bottle
Rosso di Montepulciano 2018, Canneto, Tuscany, Italy	7	35
Crozes Hermitages Sens 2017, Domaine Fayolle	9	47
Chateau Larose Trintaudon 2014, Haut-Médoc, Bordeaux	12	59
<i>Zumma</i> Pinot Noir 17, Crittenden Est. Morn Pen, Vic, Aus	13	68
DESSERT WINE	125ml	Bottle
Oremus Noble Late Harvest Furmint 16, Hungary	12	
Taylors 10 Year Old Tawny Port	7.5	
CHAMPAGNE & SPARKLING	125ml	Bottle
Prosecco Brut NV, Conte Collalto, Itay	8	40
Nyetimber Cuvée Chèrie Demi Sec NV, England	13	65
Champagne Jacques Picard Brut NV	12.5	65
Nyetimber Rosé NV, West Sussex	14	70
Nyetimber Blanc de Blancs 2013, Sussex & Hampshire		89
Champagne Veuve Fourny Rosé Le Cru NV		85
Champagne Charles Heidsieck Brut Millesime 2006		135

BEER & CIDER

Braybrooke Keller Lager (4.8%)	6
Gipsy Hill Hepcat Session IPA (4.6%)	6.5
Aspall Draught Cyder (5.5%)	5



SEYMOUR'S PARLOUR

House Cocktails

ROOM SERVICE

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Available 12 noon until 10pm (Wednesday - Saturday)

Available 12 noon until 6pm (Sunday)

NETTLE GIMLET- 12

Gin, Nettle Cordial

TROPICAL OLD FASHIONED - 13

Mango infused Bourbon, Orgeat, Orange Bitters

GREEN COFFEE NEGRONI - 13

Gin, Green Coffee Infused Campari, Port Wine

SEYMOUR'S ELIXIR - 12.5

Fino en Rama, Amontillado, Somerset Apple Brandy,
Lemongrass Cordial, Orange Bitters, Islay Scotch Spray

HEMINGWAY'S IPA- 13

Amarillo Hops Infused Rum, Lime Juice, Grapefruit & Sugar

LEMON THYME COLLINS - 12.5

Lemon Thyme Infused Gin, Lemon Juice, Soda

ELDERFLOWER FIZZ - 6

Elderflower Cordial, Soda

ROOIBOS SPRITZ - 6

Roiboos Cordial, Soda

COCKTAIL OF THE WEEK - 12

#seymoursparlour



We will add a £3.50 tray charge to your bill.