



boathouse

breakfast

served 09:00 to 11.30

Eggs

Eggs Benedict **GFO** 11.00

Poached eggs, smoked bacon, hollandaise, spinach, muffin

Salmon & Sourdough **GFO** 12.00
Scrambled eggs, smoked salmon, spinach, sourdough

Steak & Eggs **GF** 15.50

6 oz sirloin steak, fried eggs, vine tomatoes

Wild Mushroom Omelette **V GF** 13.00
Seasonal wild mushrooms, tarragon, Gruyère cheese, mixed leaves

Breakfast Plates

Full English **GFO** 15.00

Two eggs (any style), pork & leek sausage, back bacon, grilled mushroom, roasted vine tomatoes, beans, toasted sourdough, hash brown

Add sliced avocado +2.00
sorry no swaps

Vegan Full English **V VE GFO** 12.00

Vegan sausage, tomato, mushroom, avocado, spinach, hash brown, beans, toast

Avocado on Toast **GFO VG** 9.00

Sliced avocado, toasted sourdough, pomegranate seeds, chilli jam, dukkah

Add poached eggs +3.00

Breakfast Bap **GFO** 9.00

Pork & leek sausage, smoked bacon, fried egg

Grains, Fruit & Pancakes

Pancake Stack **GFO** 10.50

Pancakes, maple syrup, whipped ricotta, caramelized pecans, orange
or NYC - Smoked bacon, scrambled egg, maple syrup

Porridge **V GFO VEO** 8.00

Rolled oat porridge, poached fruit, compote, almond butter, honey

Granola Bowl **V GFO VEO** 9.00

Greek yogurt, fresh berries, pomegranate, chia seed, flax seeds, coconut shavings, honey

Extras

spinach / mushroom / vine tomato / baked beans / hash brown 1.50 each

2 smoked bacon / sliced avocado / 1 sausage 2.00 each

2 eggs 3.00 / salmon 5.00



Scan QR code for allergen information

A discretionary service charge of 12.5% will be added to your bill

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All food is freshly prepared, subsequently orders may take longer during busy periods.

GF = gluten free **V** = vegetarian **VE** = vegan
GFO = gluten free option available
VO = vegetarian option available
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Coffee

illy 100% arabica coffee
alternative milks add 60p (oat, soya, coconut)

Americano 3.00/3.60
White Americano 3.10/3.70
Cappuccino 3.50/4.00
Espresso 2.50/3.10
Cortado 3.80
Café Latte 3.80

Turmeric Latte 4.30
Flat White 3.80
Chai Latte 3.50
Dirty Chai Latte 4.10
Mocha 4.20
Matcha Latte 4.30

Machiato 2.70/3.30
Jimmy's Iced Coffee 3.60
Baileys Latte 6.50
Hot Chocolate 4.10
Luxury Hot Chocolate 4.70
Cheeky Hot Chocolate 6.50
Rum, Baileys or Cointreau

Tea

Twinings Tea 2.70
English breakfast or Earl Grey

Twinings Fruit Tea 2.90
*Green tea, camomile, peppermint,
lemon & ginger, mixed berry or rooibos*

Cocktails & Bubbles

Perrier-Jouët glass 125ml 14.50

Prosecco glass 125ml 9.00

Exton Park Rosé glass
125ml 12.00

Bellini 10.00

Prosecco, passionfruit or peach

Champagne Breakfast
125ml 15.50

*Buttered Belvedere, caramelised
brioche, Perrier-Jouët Grand Brut*

Mimosa 10.00

Prosecco, fresh orange juice

Bloody Mary 12.50

Juices

Frobisher's Fusion 3.75

*Orange & passionfruit or
apple & raspberry*

Orange Juice 4.50

Freshly squeezed

Frobishers Juice 3.75

*Apple, pineapple, mango,
cranberry, tomato*

Cold Pressed Juices

Super Ginger 6.00

Ginger, apple, lemon

Berry Boost 6.00

Strawberry, apple, lemon, mint

Carrot Cleanse 6.00

Carrot, orange, apple, ginger

Sweet Greens 6.00

*Kale, spinach, apple,
pineapple*



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