

THE PERFECT START

Start the day with your choice of Crathorne Hall's freshly prepared smoothies.

Coco loco (30 kcal) mango, pineapple, coconut, lime

Strawberry split (27 kcal) strawberry, banana, mint

Blueberry thrill (31 kcal) blueberry, raspberry, flaxseed

Beverages

A selection of fine teas and coffees, with a choice of freshly and locally sourced juices.

The breakfast table selection

A selection of freshly baked croissants, pastries, muffins and breads

A choice of cereals

Fresh fruit salad and citrus pots (vg) (160 kcals)

Layered Greek yoghurt sundae (v) (280 kcals)

Served with seasonal granola

Crathorne Hall Chef's Breakfast

Chef's signature dish

Yorkshire breakfast (603 kcals)

Dry cured back bacon, Cumberland sausage, slow roast tomato, chestnut mushrooms, baked beans in Yorkshire pudding, hash brown, your choice of fried, poached or scrambled free range eggs

Vegetarian (455 kcals)

Halloumi and sweetcorn fritter, beetroot falafel, vegetarian sausage, slow roast tomato, chestnut mushrooms, guacamole, your choice of fried, poached or scrambled free range eggs

Mushrooms on sourdough (303 kcals)

Fried egg, chestnut mushrooms, truffle oil, chive oil.

Smoked salmon with charred lemon (457 kcals)

Severn and Wye smoked salmon served with scrambled egg, smoked salmon cracker

Smashed avocado and sourdough (731 kcals)

Poached egg, spinach, charred lime, basil oil (v)

English muffins (1448 kcals)

Dry-cured back bacon, poached egg, hollandaise, chives

Chef's signature dish

Basil omelette wrap (399 kcals)

Cumbrian chorizo, red onion, kidney bean, chickpea, tender stem broccoli, tomato salsa, coriander

Uttapam (367 kcals)

Rice and lentil pancake with peppers, red onion, tomato, paneer, coconut chutney

Chef's signature dish

Sweet Yorkshire pudding (828 kcals)

Yorkshire pudding, mulled berries, Greek yoghurt, granola, maple syrup

All our teas and coffees are sustainably certified and ethically sourced. We work closely with fish and seafood suppliers who promote the use of MSC-sustainable alternatives. Scan the back of this menu to learn more.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Adults need around 2,000 kcal per day. (pb) stands for plant-based.