
FRUITS & GRAINS

Hot buttered toast with jam, marmalade or lemon curd (sourdough, six grain or white) ^(V)	2.5
Hot buttered tea cake ^(V)	3
Granola & fruits bowl ^{(V)(N)}	6
Fruit salad, Greek yoghurt & honey ^{(V)(GF)}	6
Warm oats, soft fruit & honey ^(V)	6
Freshly baked croissants & preserves ^(V)	3

COOKED

The 32 English breakfast	10.5
Smoked salmon & scrambled eggs on toasted sourdough	9.5
Buttermilk pancakes; -Maple syrup & treacle cured bacon -Fresh berries, Greek yoghurt & honey ^(V)	8.5
Smashed avocado with chilli, feta, lemon oil & poached egg on toasted sourdough ^(V)	9.5
Eggs Benedict; -Salmon -Bacon -Spinach & mushroom ^(V)	9.5
Sautéed field mushrooms & spinach on toast with poached eggs ^(V)	9.5
Vegan brekkie – Avocado, spinach, field mushrooms, sweet potato, roasted tomato & sourdough ^(V)	11.5
Bacon sandwich	6
The Hollies sausage sandwich with onion marmalade	7
Salmon fishcakes, poached egg & Hollandaise sauce	10.5

CHILDREN'S

Pancakes with maple syrup, blueberries or banana ^(V)	6
Boiled egg & soldiers ^(V)	6
Scrambled eggs, sausage, baked beans on toast	7
Fruit skewer & yoghurt ^{(V)(GF)}	6

*(GF) = Gluten Free *(N) = Nuts *(V) = Vegetarian

*Within our kitchens we use nuts, fish, egg, shellfish, milk and gluten products and it is impossible to fully guarantee separation of these items in storage, preparation or cooking, although every effort is made to minimise the risk. Any bread or breaded product may contain nuts, sesame seeds or poppy seeds as a result of cross contamination during the baking process.
