

Breakfast Menu

HOT BREAKFAST

COOKED SCOTTISH BREAKFAST

Ayrshire pork sausage, crispy back bacon, roasted tomato, sautéed, mushrooms, hash Brown, Speyside black pudding, haggis, potato scone & Ayrshire hens egg

VEGETARIAN COOKED BREAKFAST (V)

vegetarian sausage, bacon, roasted tomato, sautéed mushrooms, hash brown, Macsween's vegetarian haggis, spinach, potato scone & Ayrshire hens egg

CONTINENTAL

FRESHLY BAKED CROISSANT

LOW FAT

NATURAL YOGHURT

FRUIT COMPOTE

GRANOLA

FRESH FRUIT SALAD

CHEDDAR CHEESE

CEREALS

Bran Flakes, Corn Flakes, Coco Pops, Weetabix, Crunchy Nut Corn Flakes, Rice Krispies

MILKS

Semi Skimmed, Soya Milk, Almond Milk

JUICES

100% Fresh Orange, Pressed Apple Juice

A LA CARTE BREAKFAST

EGGS BENEDICT

Toasted muffin topped with Ayrshire bacon, poached eggs & hollandaise sauce

£7

EGGS ROYALE

Toasted muffin topped with Scottish smoked salmon, poached eggs & hollandaise sauce

£7

AMERICAN PANCAKES

Stack of American pancakes smothered in Canadian maple syrup

£7

SALMON BAGEL

Scottish smoked salmon & cream cheese bagel

£6

SCOTTISH SMOKED SALMON & SCRAMBLED EGGS

£7.50

All of our meats are cooked pink for maximum flavour and texture, please request if otherwise preferred. Please make your servers aware of any dietary requirements.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

A number of our dishes can be adapted to cater for your food allergies and dietary requirements.

Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

Allergy Disclaimer: We can't thank you enough for visiting and we welcome everyone into our hotel. Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or gluten. We follow good hygiene practices at all times; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross contamination by other ingredients.

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