

BREAKFAST

FROM THE TABLE

Help yourself to the below

Boiled St Ewe eggs
Toast and preserves
Selection of pastries
Freshly baked cookies
Date and walnut energy bites

Wiltshire-cured ham
Red Leicester and Emmental
Natural or coconut yoghurt
Stewed prunes and apricots
Fresh seasonal fruit

Berry compote
Healthy granola
Super seed and nut granola
Selection of fruit juices
Cereals and milks

PICK ME UPS

MIMOSA

BLOODY MARY

BALLER BLOODY MARY
With Baller 'Chilli Bacon' vodka

PEACHELLO SPRITZ

Peach & lemon aperitivo,
prosecco, soda

COLD DRINKS

TODAY'S SMOOTHIE

PEACH ICED TEA

Peach tea, lemon

CUCUMBER & MINT ICED TEA

White tea, cucumber, mint

ICED TIRAMISU LATTE

Milk, coffee, tiramisu syrup

ICED GOLDEN CHAI

Milk, turmeric, chai

HEALTH SHOTS

Ginger | Berry gut health

HOT DRINKS

AMERICANO

FLAT WHITE

CAPPUCCINO

MOCHA

LATTE

CHAI LATTE

HOT CHOCOLATE

BABYCINO

POT OF TEA

English Breakfast

Earl Grey | Mint |
Green | Chamomile |
Red Berry & Hibiscus |
Ginger & Lemongrass

EGGS *We source our free-range rich-yolk eggs from St Ewe, Cornwall*

POACHED ST EWE EGGS | English muffin, hollandaise

Benedict

Portobello (*v*)

Trout Royale

THREE EGG OMELETTE HIGH IN PROTEIN

Mushroom, spinach and cheddar (*v*)

Ham and cheddar

Smoked trout and feta

TURKISH EGGS (*v*)

Garlic yoghurt, poached eggs, smoked chilli butter, herb salad, grilled flatbread

TWO EGGS | How you like them (*v*)

Grilled sourdough, Estate Dairy cultured butter

BUTTERMILK PANCAKES

WEST COUNTRY (*v*)

Strawberries, compote, honey, pouring cream

AMERICAN

Smoked streaky bacon, whipped maple brown butter

STAPLES

BREAKFAST BAPS | Choose your filling

Smoked streaky bacon | Saxon sausages | Plant sausages (*ve*)

Add fried egg 1.5

SMASHED AVOCADO TOAST (*ve*)

Edamame bean, radish and herb salad, chilli, toasted seeds

Add poached egg

FULL ENGLISH BREAKFAST

Smoked streaky bacon, Saxon sausage, fried St Ewe egg, Stornoway black pudding, roast mushroom and tomato, hash brown, baked beans, toast

PLANT-BASED BREAKFAST (*ve*)

Symlicity sausages, spinach, roast mushroom and tomato, hash brown, baked beans, toast

CHILDREN

LITTLE BREKKY | Saxon sausage or plant sausage, baked beans, egg and hash brown

SCRAMBLED EGGS | Buttered toast (*v*)

BEANS ON TOAST | *Add cheese (v) (veo)*

BUTTERMILK PANCAKES | Fresh fruit, honey (*v*)

Smoked streaky bacon | Saxon sausage | Stornoway black pudding |
Smoked Chalk Stream trout | Poached or fried egg (*v*) |
Hash browns (*ve*) | Plant sausage (*ve*) | Smashed avocado (*ve*)

OUR SUPPLIERS



ILLY COFFEE

illy use the best Arabica beans and fully regenerative agriculture filter coffee. They provide farmers with thirty percent above market average price on coffee and were the first global coffee brand to be accredited a B Corp status.



HOBBS HOUSE BAKERY Gloucestershire

Five generations of master bakers crafting exceptional loaves with time-honoured methods, sustainable practices, and the highest-grade ingredients.



ST EWES FREE RANGE EGGS Cornwall

Exquisite free-range eggs from meticulously cared-for hens, celebrated for their superior flavour, ethical standards, and impeccable traceability.



THE ESTATE DAIRY Somerset

Luxurious, small-batch dairy from grass-fed herds, crafted with artisanal precision and a deep commitment to provenance and welfare.



WALTER ROSE & SONS Wiltshire

Heritage butchers renowned for ethically raised, expertly prepared meats, delivering unmatched quality through sustainable British farming.



ARTHUR DAVID Somerset

Sourcing the West Country's finest seasonal produce with unwavering dedication to quality, provenance, and responsible growing.



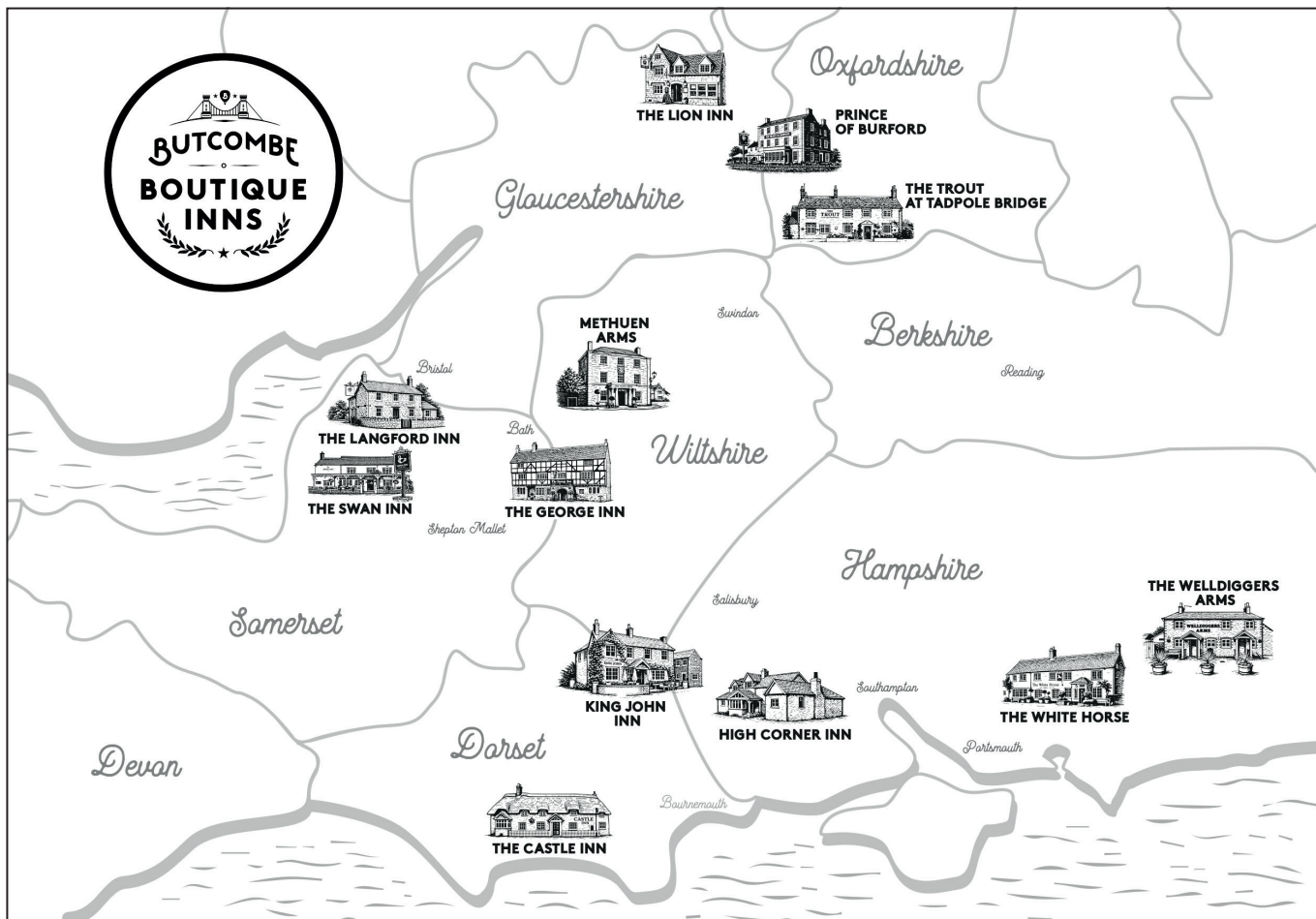
CHALK STREAM TROUT Hampshire

Exceptional trout raised in pristine Hampshire chalk streams, celebrated for their purity, sustainability, and naturally refined flavour.



RUBIES IN THE RUBBLE Dorset

Gourmet condiments created from surplus produce, transforming sustainability into bold, refined flavour with exceptional ingredient integrity.



AWARD-WINNING STAYS, FOOD & DRINK IN STUNNING LOCATIONS

Set in some of the most desirable locations in the UK, each Butcombe Boutique Inn has its own individual personality, with beautifully designed and styled rooms, delicious locally sourced food and drink, and exceptional hospitality.

Personal touches abound to create an elevated home-from-home experience, with a guaranteed table at dinner and other carefully considered extras to ensure a truly memorable stay.

Whether you're looking for an elegant city staycation, a relaxing romantic break or an adventurous countryside escape, you'll find what you're looking for with our boutique inns.

<https://butcombe.com/boutique-inns/>



(v) Vegetarian, (ve) Vegan, (veo) Vegan option available, (vo) Vegetarian option available. Ask about gluten-free options.

Scan the qr code for allergen and nutritional information.

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; However, we will do everything we can to accommodate you.

A discretionary service charge of 10% will be added to your bill and split between today's team.