



## Breakfast Menu

Oat milk porridge, plums, cinnamon (ve)	7.25
Mushrooms on toast – wild mushrooms, fine herbs, toasted sourdough (v) + truffle butter	2.00
House-cured bacon bap + egg	2.00
Croque monsieur – Wiltshire cured ham, Gruyere, bechamel sauce, pickles	10.00
Kedgeree – smoked haddock, saffron rice, poached egg	12.00
Belgian waffles, confit duck, duck egg, mushroom ketchup	16.00
Whitmore campfire breakfast – thick-cut bacon, Stornoway black pudding, fried eggs, mushrooms, beans, pommes anna, sourdough toast	13.50/25.00

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### Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly – Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.



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## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

