



English Breakfast

Classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for bright character and wonderful depth of flavour.

Earl Grey

A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom. Excellent served with lemon.

Darjeeling

Elegant Darjeeling from the foothills of the Himalayas is blended with the finest Sri Lankan and Chinese black teas, yielding a beautifully refreshing liquor of delicate complexity. Sip and savour with/without milk or a slice of lemon.

Rooibos – Sweet Orange

Golden, naturally caffeine-free rooibos from South Africa, bursting with lively, zesty natural citrus flavours and a playful hint of sweet, juicy strawberry. A sip of sunshine, guaranteed to put a spring in your step - Rooibos (73%), Apple Pieces, Orange Peel (7%) Rosehip, Hibiscus

Vanilla Chai

Bold & fiery chai spices are perfectly tempered by smooth vanilla in this well-crafted combination - Sri Lankan Black Tea (56%), Ginger, Cinnamon, Cardamom, Cloves, Orange Flowers, Vanilla Pieces (3%)

Oolong/Lapsang Souchong

A combination of smoky tea leaves and warming spices, licked by flames of safflower & sprinkled with crushed chilli for a hint of fiery charm
- Taiwanese Oolong, Chinese Lapsang Souchong Black Tea, Orange Peel, Safflower Petals, Chilli Seeds

Green Tea

From the Yunnan, China. Beautifully clear in liquor, subtle sweet flavour and remarkable depth, this elegant tea will help bring clarity to any situation.

Jasmine Dawn

A delicate and alluring blend of jasmine, vanilla and rose that will seduce the senses - Chinese Jasmine Green Tea, Chinese Green Tea, Rose Petals, Ashwaganda, Cumin Seeds, Calendula Petals, Sunflower Petals

Peppermint – Herbal Infusion

Packed full of invigorating menthol character, this uplifting blend brings together a selection of the freshest tasting herbs, for a brilliantly bracing combination – Peppermint (45%), Spearmint (30%), Eucalyptus, Pine Needles

Chamomile – Herbal Infusion

Unwind with this warm and comforting infusion, full of herbs carefully chosen for their ability to relax the body and soothe the mind – Rose Hips, Chamomile (30%), Lemon Verbena, Lavender Lime Leaves

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

ALLERGEN KEYS

(G) contains Gluten	(CE) contains Celery	(E) contains Eggs	(L) contains Lupin
(D) contains Dairy	(SD) contains Sulphites	(C) contains Crustaceans	(M) contains Molluscs
(MU) contains Mustard	(N) contains Nuts	(P) contains Peanuts	(SE) contains Sesame
(S) contains Soya	(F) contains Fish	(V) Vegetarian	



MIDDLETHORPE HALL & SPA

BRUNCH MENU

2 Course Brunch - £45.00 per person

Bucks Fizz (125ml)

Apple, Grapefruit or Orange Juice

Selection of Tea or Coffee



Eggs:

'Benedict', back bacon, toasted English muffin, poached eggs and hollandaise
'Florentine', baby spinach, toasted English muffin, poached eggs and hollandaise
'Royale', smoked salmon, toasted English muffin, poached eggs and hollandaise
(G, D, E, SD)

4 oz Fillet Steak, confit tomato, flat mushroom, watercress, Béarnaise
(G, D, E, SE)

American Pancakes, smoked bacon, maple syrup
(G, D, E)

Home-smoked Salmon, smashed avocado, poached eggs, toasted sourdough
(G, D, E)



Chocolate, espresso ganache, latte ice-cream
(G, D, V)

Kalamansi Curd Tart, white chocolate, raspberry, mint
(G, D, E, N, V)

Sticky Toffee Cake, whipped salted caramel, Miso caramel, Chantilly cream
(G, D, V, N, E)



A discretionary 12.5% service charge will be added to your final account.