

ARBOR

RESTAURANT

Good morning! We hope you had a lovely night's sleep. All great days start with a delicious breakfast so allow us to get your day off to a great start!

From The Buffet

Pastries

All Butter Croissants
Mini Danish Pastries
Blueberry Muffins

Juices

Freshly Squeezed Orange Juice
Freshly Squeezed Apple Juice

Power Smoothie

Cereals

Cornflakes
Dorset Cereal
Coco Pops
Weetabix
Rice Crispies

Fruits

Fresh Fruit Salad
Fruit Bowl
Poached Apricots
Tea-soaked Prunes
Figs in Syrup

Dorset Natural Yoghurt

Topped with mango compote or
blueberry compote and Toasted
Seeds

Charcuterie

Sliced Wiltshire Ham
Coastal Cheddar

From The Kitchen

Full English Breakfast

(dfa)
Eggs cooked to your
liking, Traditional Pork
Sausage and Bacon,
Field Mushroom,
Grilled Tomato, Baked
Beans & Stornoway
Black Pudding.

Meat Free Breakfast

(vea, dfa)
Eggs cooked to your
liking, Meat Free
Sausage, Grilled
Halloumi, Field
Mushroom & Grilled
Tomato, Baked Beans.

Eggs Benedict

English Muffin, Ham,
Poached Eggs,
Hollandaise

Eggs Royale

English Muffin,
Smoked Salmon,
Poached Eggs,
Hollandaise

New Forest Wild

Mushrooms

(vea, dfa, gfa)
Creamy Mushrooms
on Crumpet with
Scrambled Eggs

American Buttermilk

Pancakes (v)

With Maple Syrup and
Vanilla Yoghurt

Smoked Salmon Bagel

(dfa)
Toasted Bagel, Cream
Cheese, and Smoked
Salmon topped with
Scrambled eggs

Avocado on

Sourdough Toast

(ve, gfa)
With sundried
tomatoes and toasted
seeds, Poached Eggs
on top

Eggs Florentine (v)

English Muffin,
Poached Eggs,
Spinach, Hollandaise

Creamy Porridge (vea)

With Honey, Maple
Syrup or Plain.

Dfa (Dairy free available)- Gfa (Gluten free available)- V (Vegetarian Ingredients)- Ve (Vegan Ingredients)

Please speak to a member of staff about Our Gluten Free and Dairy Free products.