
BREAKFAST

At Nutmegs we are proud to produce all things on this menu made in house daily, its our passion to present food by our dedicated chefs, were also excited to source all our fresh produce locally from our Nutmegs Patisserie Gardens - Dippy Egg Free Range Farm - Hales & Moore Fishmongers - Just Cutts Butchers - Mrs Sourdough Bakery - Drury Tea & Coffee - Micro Herbs

BACON EGG SOURDOUGH - 8.90

BACON - POACHED EGG - MAPLE BOURBON BBQ SAUCE - SOURDOUGH (GF*)

EGGS - 6.75

POACHED / SCRAMBLED – WHITE / WHOLE MEAL TOAST (GF*)

+SALMON 1.95 +BACON CRUMBLES 1.40

EGG MUFFINS* - 9.15

EGGS ROYALE

EGGS BENEDICT

EGGS AVOCADO

EGGS FLORENTINE

TRUFFLE MUSHROOM

*Served With Hollandaise

OMELETTE - 9.25

HAM - CHEESE - MUSHROOM - TOAST (GF*)

HALLOUMI AND SHROOMS - 8.65

THYME & GARLIC MUSHROOM - HALLOUMI - AVOCADO - SOURDOUGH - CHILLI JAM (GF*)

GRILLED OREGANO TOMS AND SHROOMS - 8.65

OREGANO SLICED TOMS - THYME & GARLIC MUSHROOM - AVOCADO - CHILLI FLAKES - SOURDOUGH - CHILLI JAM (GF*, VG)

PANCAKES - 8.95

WHITE CHOCOLATE & RASPBERRY

BACON CRUMBLE

BLUEBERRY

BANANA

FRESHLY MADE SCOTCH STYLE –
SERVED WITH GRADE A MAPLE

(GF*, VG*)

–1/2 STACK AVAILABLE UPON REQUEST–

SEASONAL FRENCH TOAST– 9.10

- FRESHLY MADE FRENCH TOAST, FLAVOURED BY THE SEASONS -

SAVOURY SCONES – 7.50

BACON / SALMON - 2 CHEESE SCONES -
CREAM CHEESE

HOMEMADE MALT LOAF – 3.65

Please Ask About Allergens