

Breakfast Menu Served until Noon

Big Top Breakfast

2 sausages, 2 bacon, 2 eggs, 2 hash browns, baked beans, mushrooms, tomato and toast **£14.95**

Little Hat Breakfast

1 sausage, 1 bacon, 1 egg, 1 hash brown, baked beans and toast **£11.95**

Veggie Breakfast *(Vegan available on request)*

2 vegan sausages, 1 egg, 2 hash browns, baked beans, tomato, mushrooms and toast **£12.95**

Eggs

Benedict ham, 2 poached eggs with hollandaise and spinach on muffin **£11.95**

Royale smoked salmon, 2 poached eggs with hollandaise and spinach on muffin **£12.95**

Avocado 2 poached eggs with hollandaise on muffin **£11.95**

Breakfast Bagels *(sesame or plain)*

2 sausages, 2 hash browns and 1 egg **£12.50**

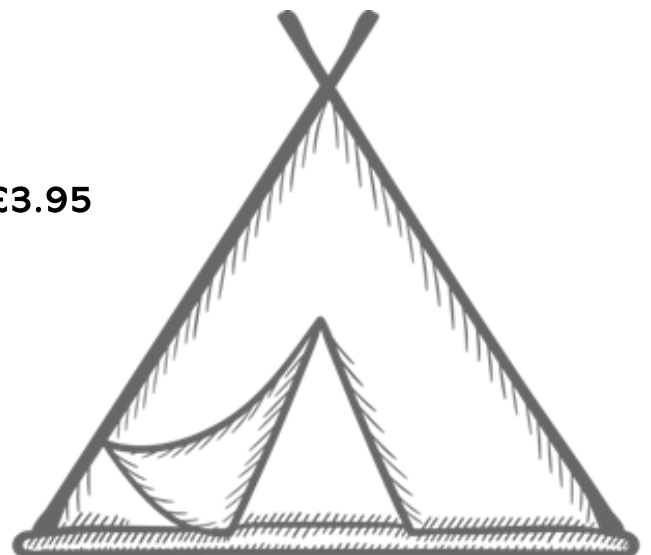
2 bacon, 2 hash browns and 1 egg **£10.95**

Bacon Bap **£6.50**

Sausage Bap **£6.95**

Toast, butter and jam or marmalade **£3.95**

**Sourdough extra 50p per slice*



Lunch Menu Served From Noon

Paninis *(served with salad garnish and crisps)*

Brie and cranberry **£9.95**

Ham and cheese **£9.95**

Mature cheddar, onion chutney and tomato **£9.95**

Veganini - roasted peppers, mixed beans and onions in fajita seasoning **£9.95**

*add bacon **£2.00**

Bagels *(served with salad garnish and crisps)*

Smoked salmon and soft cheese on a bed of spinach **£12.95**

Ploughman's – cheese **OR** ham, lettuce, tomato and onion chutney with pork pie and pickled onion **£13.95**

Bacon, egg and spinach with garlic mayonnaise **£13.95**

Buddha Bowl Salad

Mixed salad, carrot sticks, beetroot, warm grains, seeds and hummus **£10.95**

Choice of dressing - balsamic, French dressing or sweet chilli sauce

Bacon & Avocado Salad

Bacon, avocado, lettuce, cucumber, plum tomatoes, pumpkin seeds and sweet chilli sauce **£12.95**

Soup

Homemade soup of the day *(served with toasted sourdough dippers)* **£7.95**

We take pride in using carefully selected, locally sourced artisan ingredients whenever possible.
The Tipis are open from 9am-4pm every day. Our kitchen stops serving hot food at 3.30pm.
Whilst we will do everything we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be COMPLETELY allergen free. Allergens may include - gluten, peanuts, nuts, fish, crustaceans, molluscs, sesame seeds, eggs, milk and milk products, celery, lupin, mustard, soy beans and sulphites.