

BREAKFAST MENU

SERVED 6AM – 9AM

BUFFET BAR

Fruit bowl (whole fruits)

Breakfast cereals

Yoghurt – plain or fruit

Chilled pure orange, apple or pineapple juice or filtered water

Selection of teas, freshly ground coffee or hot chocolate

Toast – white, wholemeal or warm Aberdeen butteries

SMALLER PLATES & STARTERS (pre-order)

Porridge (v)

Traditional Banffshire oatmeal, stirred only clockwise with a spurtle in the right-hand as tradition dictates to keep the Devil out. Served plain with salt, sugar or honey on the side. Or ask for it with a small side of fresh fruit.

Breakfast in a Glass (v)

warm stewed fruits with plain yoghurt and granola in a vintage glass jar

Fresh Fruit Salad (v)

freshly prepared in season mixed fruits

Eggs & Bacon or Eggs on Toast (v)

Boiled Eggs and Toasted Soldiers (v)

Two soft boiled eggs with toasted bread “soldiers” for dipping

Baked Beans on Toast (v)

Bread Roll with Bacon / Sausage / Egg (v)

One or two rolls with your choice of fillings from the cooked or vegetarian breakfast list

ALLERGIES & OTHER DIETS

Please speak to us about any food allergies/intolerances or if you are following a different diet – we have separate gluten-free, lactose-free and vegan menus.

SOURCING & AWARDS

We take great care to source food hyper-locally, with accredited welfare standards and minimal food miles. More details are in the breakfast room display board. Many of the ingredients we use have either a Great Taste Award or Royal Warrant – details in the breakfast room.



LARGE PLATES - MAIN COURSES (pre-order)

Scottish Tasting Platter

A sampler plate of three local delicacies – Aberdeen smoked salmon on a potato cake; local Cambus O’May cheeses with artisan bread; Deeside black pudding with potato scone and tomato - served with a warm Aberdeen buttery.

For the complete experience order a bowl of porridge first (but only if you are really hungry!)

Smoked Salmon

*RSPCA approved Scottish smoked salmon with warm potato cakes and cream cheese
(option : scrambled eggs instead of cream cheese)*

Pancake Stack

Warm Scotch pancakes served with bacon and warm maple syrup

Scottish Deli

Cheeses from our local creamery at Cambus O’May along with those from the Ethical Dairy and Highland Fine Cheeses served with British deli meats and artisan bread

Full Scottish

*Bacon, sausage, black pudding, potato scone, fresh tomato, mushroom and egg
(options : swap potato scone for fried bread ; fresh for tinned tomatoes
: add baked beans or hash browns)*

Egg : fried, poached, soft-boiled, hard-boiled or scrambled

VEGETARIAN LARGE PLATES - MAIN COURSES (v)

Vegetarian Pancake Stack

Warm Scotch pancakes with seasonal berries and warm maple syrup

Vegetarian Scottish Deli

Local Cambus O’May and Ethical Dairy cheeses with seasonal whole fruits and artisan bread

Vegetarian Full Scottish

*Vegetarian sausages and black pudding, potato scone, mushroom, tomato, hash browns and egg
(options : swap potato scone for fried bread ; fresh for tinned tomatoes
: add baked beans)*

Egg : fried, poached, soft-boiled, hard-boiled or scrambled

LIE-IN OR NOT HUNGRY?

If you would prefer to have “room only” or a long lie then don’t put a slip by the bell by 8pm, we will lower your bill by £15 per person – lots of local cafés will do a breakfast from 9am.

TWO MAIN COURSES FOR ONE GUEST?

Normally a starter and one large plate, or two starters, is more than enough food however we understand that sometimes you may have a big day ahead. Regrettably due to the cost of ingredients involved if two or more main courses are ordered for one guest these **extras will be charged** at £10 per plate.