

# BREAKFAST MENU

## FIRST COURSE

HELP YOURSELF TO THE CONTINENTAL BUFFET IN THE BAR INCLUDING:

### FRUIT

A selection of fresh fruit

### YOGHURT

Cool creamy yoghurt in a variety of flavours

### TOPPINGS

Butter portions, a selection of fruit preserves, spreads and cereals

### FROM THE BAKERY

Selection of fresh breads from Nile's Bakery (for toasting) and pastries

## DRINKS

### COFFEE

Filter coffee, rich, full-bodied served with milk

### JUICE

A choice of fresh fruit juices and iced water

### TEA

Freshly brewed pot of tea from Cornish Tea & Coffee

TEA AVAILABLE UPON REQUEST

## EXTRAS

ASK YOUR SERVER IF YOU WOULD PREFER A SPECIALITY COFFEE OR TEA

### CORNISH COFFEE £2.50 SUPPLEMENT

Espresso  
Americano  
Cappuccino  
Latte

### CORNISH TEA £2.50 SUPPLEMENT

Red Berry  
Orange and Passionfruit  
Camomile  
Smoked Manika

## SECOND COURSE

### THE FULL CORNISH

Local pork sausage or vegan sausage  
Back Bacon  
Baked Beans  
Hash Brown  
Grilled Tomato  
Choice of free range eggs (poached, scrambled or fried)

### EGGS ROYALE

Toasted English muffin topped with smoked salmon, poached eggs and a classic hollandaise sauce

### PORRIDGE

A simple and comforting bowl of warm oat porridge and milk

### BUTTERMILK PANCAKES

American pancakes topped with the perfect balance of salty and sweet bacon and golden syrup

### BACON OR SAUSAGE SANDWICH

Grilled bacon or succulent sausage between buttered bread. Ketchup or brown sauce optional

### EGGS BENEDICT

Toasted English muffin topped with ham, poached eggs and a classic hollandaise sauce

**Our delicious free range eggs are supplied by Colin Carter's Egg Farm in Truro**

**Our yoghurt, milk and cream are from Cornwall's favourite - Rodda's Creamery**

Please make a member of the team aware of any dietary requirements,  
GF = Gluten Free / V = Vegetarian / VG = Vegan

When dining at The Cornwall, a discretionary service charge of 10% will be added to your bill, which is shared in full with our team. (Restaurant and Tea Room only.)