

Driftwood Breakfast menu

Juices

Freshly Squeezed Orange

Freshly Squeezed Grapefruit

Cloudy Cornish Orchard Apple

Hot drinks

Caffetiere Coffee

Nespresso Coffee – Cappuccino, Espresso, Latte, Americano

Ronnefeldt Tea Selection

Fresh Herb Infusions from the Driftwood Garden – Mint or Lemon Verbena

Fruits and cereals

House Granola, Yoghurt, Summer Berries, Muscavodo & Mint

A plate of Summer Fruits

Bircher Muesli, Earl Grey Soaked Prunes

Porridge, Raspberries, Brown Sugar & Hazelnut Butter

Bread and Pastries

House Sourdough, Cornish Gouda & Local Ham

Fresh Toast, Strawberry or Apricot Jam & Butter

Driftwood Morning Pastries

Hot Breakfasts

Full English – Old Cornish Sausage, Smoked Back Bacon, Grilled Field Mushroom, Tomato & your choice of Egg

House Smoked Salmon, Scrambled Egg, Toasted Brioche

Toasted Buttermilk Muffin, Poached Egg, Hollandaise & your choice of Ham, Smoked Salmon or Grilled Mushroom

Smoked Haddock Kedgeriee & Poached Egg

Toasted Sourdough, Poached Egg, Avocado, Feta, Chilli & Coriander

Ricotta & Lemon Pancakes, English Strawberries & Honeycomb Butter

Courgette Fritter, Cream Cheese, Crispy Bacon & Local Honey

Please speak to your waiter if you have any specific dietary requirements and they will be happy to help

Our breakfast meats are supplied by Phillip Warrens butchers in Launceston, our eggs from St Ewes Farm

And our dairy from Trewithen Estate