
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 - Cracklebread Bakery - Drury Tea & Coffee - Ro-Grow Micro Herbs

BACON DEMI-BRIOCHE - 7

BACON - MAPLE BOURBON BBQ SAUCE

+EGG 1.70

EGGS - 6.55

POACHED / SCRAMBLED – WHITE / WHOLE MEAL TOAST

+SALMON 1.95 +BACON CRUMBLES 1.40

EGG MUFFINS* - 8.95

EGGS ROYALE

EGGS BENEDICT

EGGS AVOCADO

EGGS FLORENTINE

TRUFFLE MUSHROOM

*Served with hollandaise

OMELETTE - 9.25

HAM - CHEESE - MUSHROOM - TOAST

HALLOUMI AND SHROOMS - 8.45

THYME & GARLIC MUSHROOM - HALLOUMI - AVOCADO - SOURDOUGH - CHILLI JAM

PANCAKES - 8.55

AMERICAN STYLE – SERVED WITH
MAPLE:

WHITE CHOCOLATE & RASPBERRY

BACON CRUMBLE

BLUEBERRY

BANANA

– 1/2 STACK AVAILABLE UPON REQUEST –

PORRIDGE BOWL – 3.65

- CRACKLEBREAD & NUTMEGS BESPOKE LOAF

SEASONAL MOCHI WAFFLES – 8.90

- FRESHLY MADE WAFFLES, FLAVOURED BY THE SEASONS, SERVED WITH
HOMEMADE ICE CREAM -

SAVOURY SCONES – 7.40

BACON / SALMON - 2 CHEESE SCONES -
CREAM CHEESE

FRESH BAKERY FRUIT LOAF – 3.65

- CRACKLEBREAD & NUTMEGS BESPOKE LOAF -

Ask About Allergens
