
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 - Mrs Sourdough Bakery - Drury Tea & Coffee -

BAGELS - 9.20

- FRESHLY MADE & BAKED IN-HOUSE -

BACON - FRIED EGG - CHEESE - SRIRACHA KETCHUP - TOASTED BAGELS - GF*

OPEN TOASTED BAGEL - SCRAMBLED EGGS - SMOKED SALMON - AVOCADO - GF*

EGGS - 6.95

POACHED / SCRAMBLED – WHITE / WHOLEMEAL TOAST - GF*

+SALMON 1.95 +BACON CRUMBLES 1.40

EGG MUFFINS* - 9.35 GF*

EGGS ROYALE

EGGS BENEDICT

EGGS AVOCADO

*Served With Hollandaise

OMELETTE - 9.55 GF*

HAM - CHEESE - MUSHROOM - TOAST

NUTMEGS SAUSAGE EGG MUFFIN - CARAMELISED RED ONION - 9.45

HALLOUMI AND SHROOMS - 8.95

THYME & GARLIC MUSHROOM - HALLOUMI - AVOCADO - SOURDOUGH - HOMEMADE CHILLI JAM - GF*

GRILLED OREGANO TOMS AND SHROOMS - 8.95

OREGANO SLICED TOMS - THYME & GARLIC MUSHROOM - AVOCADO - CHILLI FLAKES - SOURDOUGH - HOMEMADE CHILLI JAM - GF* VG

PANCAKES - 9.15

FRESH BERRY

BACON CRUMBLE

BLUEBERRY COMPOTE

FRESHLY MADE SCOTCH STYLE SERVED WITH GRADE A MAPLE

GF*VG*

-1/2 STACK AVAILABLE UPON REQUEST-

CARAMEL BRÛLÉE BANANA WAFFLES – 9.30

SAVOURY SCONES – 7.80

BACON / SALMON - 2 CHEESE SCONES - CREAM CHEESE

HOMEMADE MALT LOAF – 3.65

Please Ask About Allergens