
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 - Dippy Egg Free Range Farm - Hales & Moore Fishmongers - Just Cutts Butchers - Mrs Sourdough Bakery - Drury Tea & Coffee - Chegworth Valley

BACON EGG SOURDOUGH - 8.90

BACON - FRIED EGG - MAPLE BOURBON BBQ SAUCE - SOURDOUGH (GF*)

EGGS - 6.75

POACHED / SCRAMBLED – WHITE / WHOLE MEAL TOAST (GF*)

+SALMON 1.95 +BACON CRUMBLES 1.40

EGG MUFFINS* - 9.15

EGGS ROYALE

EGGS BENEDICT

EGGS AVOCADO

TRUFFLE MUSHROOM

*Served With Hollandaise

OMELETTE - 9.25

HAM - CHEESE - MUSHROOM - TOAST (GF*)

GARDEN EGGS - 9.15

SOFT BOILED EGG - SOURDOUGH - PEA - FETA - BASIL

NUTMEGS SAUSAGE EGG MUFFIN - CARAMELISED RED ONION - 9.25

HALLOUMI AND SHROOMS - 8.85

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

GRILLED OREGANO TOMS AND SHROOMS - 8.85

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

PANCAKES - 8.95

FRESH BERRY

BACON CRUMBLE

BLUEBERRY COMPOTE

BANANA

FRESHLY MADE SCOTCH STYLE

SERVED WITH GRADE A MAPLE

(GF*, VG*)

-1/2 STACK AVAILABLE UPON REQUEST-

APPLE CRUMBLE FRENCH TOAST- 9.25

& HOMEMADE ICE CREAM

SAVOURY SCONES – 7.70

BACON / SALMON - 2 CHEESE SCONES - CREAM CHEESE

HOMEMADE MALT LOAF – 3.65

Please Ask About Allergens