








Breakfast and Brunch Menu  
Served daily 8:30am-11:30am

BREAKFAST

<b>Waterleaf English Breakfast</b>	£14.5
Back bacon; butcher's farmhouse sausage; black pudding; roasted tomato; flat mushroom; baked beans; Bubble and Squeak; eggs your way; toasted bloomer, butter.	
<i>Allergens: wheat (gluten); rye (gluten); egg; milk; oats (gluten); barley (gluten)</i>	
<b>Smashed Avocado on Brioche</b>	£9
Toasted brioche bun, sautéed spinach, smashed avocado, chilli, lime, chilli oil.	
Add 2 poached eggs	+ £2
Add 2 back bacon rashers	+ £3
Add smoked salmon	+ £4
<i>Allergens: wheat (gluten); rye (gluten); egg (if added); fish (if added)</i>	
<b>Scrambled Eggs &amp; Smoked Salmon</b>	£13
On a freshly baked croissant.	
<i>Allergens: wheat (gluten); rye (gluten); egg; milk; fish</i>	
<b>Brioche French Toast</b>	£11
Rich French toast topped with either: Back bacon, maple syrup, and honeycomb butter Greek yoghurt, honey, blueberries, and banana	
<i>Allergens: wheat (gluten); egg; milk</i>	
<b>Eggs Benedict / Florentine / Hebridean / Royale</b>	£13
Toasted English muffin, poached eggs, hollandaise sauce and:	
Benedict - with ham	
Florentine - with sautéed spinach	
Hebridean - with black pudding	
Royale - with smoked salmon	+ £4
<i>Allergens: wheat (gluten); soya; egg; milk; sulphites; Black pudding also contains oats (gluten); barley (gluten)</i>	

VEGETARIAN & VEGAN

<b>Waterleaf Vegan Breakfast</b> 	£12.5
2 meat-free sausages; roasted tomato; sautéed spinach; smashed avocado; flat mushroom; baked beans; Bubble and Squeak; toasted bloomer, dairy-free butter.	
Vegetarian? Swap 1 sausage for eggs your way	
<i>Allergens: wheat (gluten); rye (gluten); egg (if added)</i>	
<b>Smashed Avocado on Vegan Brioche</b> 	£9
Toasted vegan brioche bun, sautéed spinach, smashed avocado, chilli, lime, chilli oil.	
Add sautéed mushrooms and omega seeds	+ £2
<i>Allergens: wheat (gluten); rye (gluten)</i>	
<b>Harissa Scrambled Tofu</b> 	£10
Pomegranate, avocado, grilled red pepper, toasted vegan brioche.	
<i>Allergens: soya; wheat (gluten); rye (gluten) Gluten-free version available</i>	
<b>Vegan Banana Bread Toast</b>  	£10
Vegan, gluten-free banana bread, dairy-free yoghurt, maple syrup, blueberries, banana.	
<i>Allergens: soya</i>	
<b>Blueberry Porridge</b>  	£8
Organic gluten-free oats, gluten-free oat milk, maple syrup, fresh blueberries.	
<i>Allergens: oats</i>	

 GLUTEN FREE

<b>Waterleaf English Breakfast</b>	£14.5
Back bacon; gluten-free farmhouse sausage; roasted tomato; flat mushroom; baked beans; Bubble and Squeak; eggs your way; Genius gluten-free bread, butter.	
<i>Allergens: egg; milk Gluten-free Vegan breakfast also available</i>	
<b>Smashed Avocado on Brioche</b> 	£9
Toasted gluten-free brioche, sautéed spinach, smashed avocado, chilli, lime, chilli oil.	
Add 2 poached eggs	+ £2
Add 2 back bacon rashers	+ £3
Add smoked salmon	+ £4
Add sautéed mushrooms and omega seeds	+ £2
<i>Allergens: egg; milk; fish (if added)</i>	
<b>Scrambled Eggs &amp; Smoked Salmon</b>	£13
Toasted gluten-free brioche.	
<i>Allergens: egg; milk; fish Gluten-free Scrambled Tofu also available</i>	
<b>Banana Bread "French" Toast</b>	£11
Gluten-free banana bread French-style toast with either: Back bacon, maple syrup, and honeycomb butter Greek yoghurt, honey, blueberries, and banana	
<i>Allergens: egg; milk</i>	
<b>Eggs Benedict / Florentine / Royale</b>	£13
Toasted gluten-free brioche, poached eggs, hollandaise sauce and :	
Benedict - with ham	
Florentine - with sautéed spinach	
Royale - with smoked salmon	+ £4
<i>Allergens: soya; egg; milk; sulphites</i>	

LIGHT OPTIONS

<b>Bacon Sourdough Baguette</b>	£8
Three rashers of back bacon in a freshly baked sourdough baguette with your choice of ketchup or brown sauce.	
<i>Allergens: wheat (gluten); rye (gluten); milk Gluten-free ciabatta is available</i>	
<b>Sausage Sourdough Baguette</b>	£9
2 butcher's farmhouse sausages in a freshly baked sourdough baguette with your choice of ketchup or brown sauce.	
<i>Allergens: wheat (gluten); rye (gluten); milk Gluten-free ciabatta and sausages are available</i>	
<b>THE PASTRY CABINET</b>	
Freshly baked croissant with preserves	£4
Freshly baked pain au chocolat	£3
Toasted bloomer with butter and preserves	£3
Toasted English muffin with preserves	£3
Toasted teacake with butter	£3
Muffin - ask your server for flavours	£4
<i>Allergens: wheat (gluten); rye (gluten); milk; egg; Muffins may contain nuts - please ask at point of ordering.</i>	

**A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. ALL ACCOUNTS MUST BE SETTLED BEFORE LEAVING THE WATERLEAF.**

DIETARY REQUIREMENTS MUST BE NOTED AT THE TIME OF BOOKING. WE MAY NOT BE ABLE TO ACCOMODATE AT SHORT NOTICE.

While we endeavour to create foods to suit most dietary requirements and we monitor our processes diligently, please be aware that the kitchen is a mixed-ingredient environment containing allergens. Adults need around 2000 calories per day to maintain a healthy weight. Please enjoy all your food in moderation.

SPA Breakfast & Brunch Menu

Served daily 8:30am-11:30am

BREAKFAST

Waterleaf English Breakfast

Back bacon; butcher's farmhouse sausage; black pudding; roasted tomato; flat mushroom; baked beans; Bubble and Squeak; eggs your way; toasted bloomer and butter.

*Allergens: wheat (gluten); rye (gluten); eggs; milk; oats (gluten); barley (gluten)*

Smashed Avocado on Brioche

Toasted brioche bun, sautéed spinach, smashed avocado, chilli, lime, chilli oil.

Add 2 poached eggs  
Add 2 back bacon rashers  
Add smoked salmon

*Allergens: wheat (gluten); rye (gluten); egg (if added); fish (if added)*

supp. + £4

Scrambled Eggs & Smoked Salmon

Freshly baked croissant.

*Allergens: wheat (gluten); rye (gluten); egg; milk; fish*

Brioche French Toast

French toast topped with either:  
Back bacon, maple syrup, and honeycomb butter  
Greek yoghurt, honey, blueberries, and banana

*Allergens: wheat (gluten); egg; milk*

Eggs Benedict / Florentine / Hebridean / Royale

Toasted English muffin, poached eggs, hollandaise sauce and:  
Benedict - with ham

Florentine - with sautéed spinach

Hebridean - with black pudding

Royale - with smoked salmon

supp. + £4


*Allergens: wheat (gluten); soya; egg; milk; sulphites; Black pudding also contains oats (gluten); barley (gluten)*

 GLUTEN FREE

Waterleaf English Breakfast

Back bacon; gluten-free farmhouse sausage; roasted tomato; flat mushroom; baked beans; Bubble and Squeak; eggs your way; Genius gluten-free bread and butter.

*Allergens: egg; milk Gluten-free Vegan breakfast also available*

Smashed Avocado on Brioche 

Toasted gluten-free brioche, sautéed spinach, smashed avocado, chilli, lime, chilli oil.

Add 2 poached eggs  
Add 2 back bacon rashers  
Add smoked salmon  
Add sautéed mushrooms and omega seeds

*Allergens: egg; milk; fish (if added)*

Supp. + £4

Scrambled Eggs & Smoked Salmon

Toasted gluten-free brioche

*Allergens: egg; milk; fish Gluten-free Scrambled Tofu also available*

Banana Bread "French" Toast

Gluten-free banana bread French-style toast with either:  
Back bacon, maple syrup, and honeycomb butter  
Greek yoghurt, honey, blueberries, and banana

*Allergens: egg; milk*

Eggs Benedict / Florentine / Royale

Toasted gluten-free brioche, poached eggs, hollandaise sauce and:  
Benedict - with ham


Florentine - with sautéed spinach

Royale - with smoked salmon

*Allergens: soya; egg; milk; sulphites*

Supp. + £4


VEGETARIAN & VEGAN

Waterleaf Vegan Breakfast 

2 meat-free sausages; roasted tomato; sautéed spinach; smashed avocado; flat mushroom; baked beans; Bubble and Squeak; toasted bloomer, dairy-free butter.

Vegetarian? Swap 1 sausage for eggs your way


*Allergens: wheat (gluten); rye (gluten); egg (if added)*

Smashed Avocado on Vegan Brioche 

Toasted vegan brioche bun, sautéed spinach, smashed avocado, chilli, lime, chilli oil.

Add sautéed mushrooms and omega seeds

*Allergens: wheat (gluten); rye (gluten)*

Harissa Scrambled Tofu 

Pomegranate, avocado, grilled red pepper, toasted vegan brioche.

*Allergens: soya; wheat (gluten); rye (gluten) Gluten-free version available*

Vegan Banana Bread Toast  

Vegan, gluten-free banana bread, dairy-free yoghurt, maple syrup, blueberries, banana.

*Allergens: soya*

Blueberry Porridge  

Organic gluten-free oats, gluten-free oat milk, maple syrup, fresh blueberries.

*Allergens: oats*

TEA & COFFEE

These are chargeable in addition to the spa breakfast

Espresso £2.85

Americano £3.25

Latte £3.85

Cappuccino £3.75

Flat White £3.65

Mocha £3.95

Hot Chocolate £3.95

Luxury Hot Chocolate £4.75

Iced Coffee £4.50

Chai Latte £4.50

Add Syrup £0.80

Pot of Tea for One: £2.95

English Breakfast, Earl Grey, Assam, Darjeeling, Green, Rooibos, Peppermint, Mixed Berry, Lemon and Ginger, Camomile, Chai

Milk available:

Semi-skimmed, skimmed, coconut, gluten-free oat, almond, soya

Syrups available: (subject to seasonality)

caramel, vanilla, hazelnut, gingerbread, triple sec, maple, Terry's chocolate orange, pumpkin spice, peach iced tea

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DIETARY REQUIREMENTS MUST BE NOTED AT THE TIME OF BOOKING. WE MAY NOT BE ABLE TO ACCOMMODATE AT SHORT NOTICE.

While we endeavour to create foods to suit most dietary requirements and we monitor our processes diligently, please be aware that the kitchen is a mixed-ingredient environment containing allergens.

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