

GLUTEN FREE BREAKFAST MENU

AVAILABLE FROM 9.30 EVERY DAY

COOKED BREAKFAST

2 grilled bacon, hash brown, grilled tomato,
fried mushrooms, baked beans,
eggs how you like them, buttered gf toast

£9.25

HOLDEN WOOD VEGGIE BREAKFAST

Pan fried mushrooms, 2 grilled tomatoes,
baked beans, hash browns,
eggs how you like them, buttered gf toast

£8.75

CROQUE MONSIEUR

Home cooked ham on toast with a
mature cheddar & Dijon mustard sauce

£7.25

SMOKED SALMON & SCRAMBLED EGG

w/ gf toast & butter

£8.50

SMASHED AVOCADO WITH CHILLI & LEMON

gf toast, 2 poached eggs

£6.75

add bacon £2 / add smoked salmon £2.50

SMOKED SALMON & CREAM CHEESE TOASTIE

£6.50

EGGS ON TOAST

Poached, fried or scrambled

£4.95

BREAKFAST SANDWICHES

on GF roll or bread

Choose from

Grilled bacon

Fried egg

Mushrooms

Tomato

1 Filling £4.10 / 2 Fillings £4.50 / 3 Fillings £4.90

TOAST - gluten free bread toasted

w/ butter and jam or marmalade

£1.95

GREEK YOGURT

£3.00

add topping

honey, nuts, dried fruit & seeds,

strawberry, cherry or mixed berry compotes

£1 each

HOME MIXED MUESLI

£3.95

HOT DRINKS

White Coffee £2.50

Long Black £2.50

Americano £2.60

Double Espresso £2.50

Capuccino £2.90

Caffe Latte £2.90

Flat White £2.90

Cafetiere £2.60

Mocha £3

Breakfast Tea £2.00

Speciality Tea £2.20

Earl Grey, Assam,

Darjeeling, Lapsang,

Ceylon, Green, Fruit,

Camomile, Peppermint

& Green Teas.

Hot Chocolate £2.90

Marimba Luxury

Hot Chocolate £4

White / Dark / Milk

+ Marshmallows 50p

+ Whipped Cream 50p

For decaffeinated

espresso or oat milk

an additional

60p charge will be added

COLD DRINKS

FENTIMANS BOTANICAL

Dandelion & Burdock

Ginger Beer

Elderflower

Rose Lemonade

£2.75

330ml Bottled Minerals

Coca Cola

Diet Coke

Coke Zero

Sprite

Fanta Orange

£2.50

STATHMORE WATER 275ml

Still or Sparkling

£1.95

J20 MIXED FRUIT DRINK

Apple & Raspberry

Orange & Passion Fruit

£2.75

FRUIT JUICES

Orange, Apple,

Cranberry or Pineapple

small £1.20

large £2.40

FOOD ALLERGENS & INTOLERANCES

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask staff for further information