



## SOMETHING LIGHTER

### Granola & Berries 6.5

*Silky thick Greek yoghurt topped with fruit & nut granola, berry compote & drizzled with honey*

### Light Breakfast 7.5

*One sausage, one bacon, confit cherry tomatoes, egg, beans & hash brown bites*

### Buttermilk Pancakes 5

*Two golden pancakes drizzled in honey*

### Toast & Jam (V) 4

*Two slices of freshly toasted brown or white bread*

### Two Toasted Crumpets with Butter & Jam (V) 4.5

### XII Sandwich 6.5

*Served on freshly baked buttered bread, choose from granary or white, homemade tomato relish  
Choose from: Butchers sausage • Chargrilled thick cut back bacon • Grilled halloumi*

## EXTRAS

Poached Egg	2.5
Maple Glazed Halloumi	4
Hash Brown Bites	2.5
Smoked Salmon	4
Bacon	2.5
Sausage	2.5
Beans	1.5

- (V) Vegetarian (VE) Vegan (GF) Gluten Free  
 (DF) Dairy Free (GFA) Gluten Free available (please ask)  
 (VA) Vegetarian available (please ask)  
 (VEA) Vegan available (please ask) (N) Contains Nuts

## MAINS

### XII Full English (GFA) 12

*Two bacon slices, two sausages, confit cherry tomatoes, baked beans, hash brown bites, egg, mushrooms & a slice of toast*

### Vegetarian Breakfast (GFA) (V) (VEA) 11

*Griddled halloumi, scrambled or poached eggs, baked beans, mushrooms, smashed avocado, hash brown bites, confit cherry tomatoes, & a slice of brown or white toast*

### Sourdough Eggs Royale 11.5

*Lightly toasted sourdough, smoked salmon, poached eggs, hollandaise sauce*

### Eggs & Avocado 10.5

*Smashed avocado with lemon juice & black pepper, freshly baked sourdough toast, topped with poached eggs & confit cherry tomatoes*

### Black Pudding Benedict (VA) 10

*Either traditional or vegetarian Bury Black Pudding on a lightly toasted English crumpet, poached eggs, hollandaise sauce*

### Vegan Shakshuka (VE) 10

*Soft tofu in place of eggs, nestled in a slow-cooked tomato, red pepper & chilli stew with cumin, smoked paprika and fresh herbs. Served with warm flatbread*

*Any main & choice of tea, coffee, orange or apple juice £12*

*It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are prepared in an environment that is not free from nuts, seeds, lactose or other allergens.*

*A 10% discretionary service charge is added to tables of six or more. 100% of all our gratuities are distributed amongst all the staff.*



## CHAMPAGNE BREAKFAST

*Our Champagne Breakfast comes  
with a glass of Champagne*

*Along with your choice of Tea,  
Coffee or Hot Chocolate*

*Enjoy 2 courses followed by  
pastries to finish*

*Our Champagne Breakfast is  
26 per person*

**V** Vegetarian **VE** Vegan **GF** Gluten Free

**DF** Dairy Free **GFA** Gluten Free available (please ask)

**VEA** Vegan available (please ask) **N** Contains Nuts

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prepped in an environment that is not free from nuts, seeds, lactose  
or other allergens.*

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100% of all our gratuities are distributed amongst all the staff.*

## STARTERS

### Granola & Berries

*Silky thick Greek yoghurt topped with fruit  
& nut granola, berry compote & drizzled  
with honey*

### Buttermilk Pancakes

*Two golden pancakes drizzled in honey*

### Toast & Jam **V**

*Two slices of freshly toasted  
brown or white bread*

## MAINS

### XII Full English **GFA**

*Two bacon slices, two sausages, confit cherry tomatoes,  
baked beans, hash brown bites, egg, mushrooms & a slice  
of toast*

### Vegetarian Breakfast **GFA** **V** **VEA**

*Griddled halloumi, scrambled or poached eggs, baked  
beans, mushrooms, smashed avocado, hash brown bites,  
confit cherry tomatoes, & a slice of brown or white toast*

### Sourdough Eggs Royale

*Lightly toasted sourdough, smoked salmon, poached eggs,  
hollandaise sauce*

### Eggs & Avocado

*Smashed avocado with lemon juice & black pepper,  
freshly baked sourdough toast, topped with poached eggs  
& confit cherry tomatoes*

### Black Pudding Benedict **VA**

*Either traditional or vegetarian Bury Black Pudding  
on a lightly toasted English crumpet, poached eggs,  
hollandaise sauce*

### Vegan Shakshuka **VE**

*Soft tofu in place of eggs, nestled in a slow-cooked  
tomato, red pepper & chilli stew with cumin, smoked  
paprika and fresh herbs. Served with warm flatbread*

Pastries to Finish