



THREE COTTAGES
BAR CAFE & RESTAURANT

BREAKFAST MENU

SERVED DAILY UNTIL 11:45

Yorkshire Breakfast (gfa)

Crispy bacon, sausage, hash brown, egg, mushroom, tomato, baked beans, sourdough toast 14.9

✦✦ Choose black pudding 2.0

Granola Plate (v)

Hung Greek yogurt, mixed berry compote, split half banana and chia seed 6.9

Peppered Beef (gfa)

Peppered beef with sweet mustard, pickled gherkin and soft poached egg on sourdough 15.7⁺ ✦✦

Chef's Favourite ✦✦

Turkish Eggs (v)

Garlic & dill yogurt, soft poached eggs, feta, with crispy chilli oil dressing on sourdough toast 13.7

Loaded Hash Brown ✦✦ NEW

Loaded hash browns with chorizo, hot honey, fried egg and hollandaise 13.5

Vegan Breakfast (ve)

Plant based sausages, smashed avo, hash brown, tomato, mushroom, beans, sourdough toast 13.75

✦✦ Go veggie - Top it with an egg 1.0

Breakfast Ciabatta (ve*)

Choose either crispy bacon 7.5 (gfa) | pork sausages 7.9 (gfa) or plant based sausages on ciabatta 7.5

✦✦ Top it with a hash brown 2.0

Smashed Avocado (v) (ve*) (gfa)

Sourdough toast with avocado, poached eggs, pickled red onion and dukkah 13.0

✦✦ Top it with bacon crisps 14.0

Fruit Pancakes (v) ✦✦ NEW

Pancake stack with hung Greek yogurt, mixed berry compote, meringue and maple syrup 12.5

Biscoff Pancakes (v)

Pancake stack with Biscoff sauce, caramelised banana, whipped cream and Biscoff crumb 13.0

CHILDREN'S BREAKFAST (under 12's only)

Biscoff Pancakes (v)

Pancake stack with Biscoff sauce, whipped cream and Biscoff crumb 7.0

Yorkshire Breakfast (gfa)

Sausage, bacon, fried egg, beans and toasted white bread with butter 9.5

Scrambled Egg (v)(gfa)

On toasted white bread with butter 5.5

Beans On Toast (v) (gfa)

Baked beans on buttered white bread 5.5

Top it cheddar cheese 1.0

CAKES & PASTRIES

Ask your server about the availability of these items

Plain Croissant (v) 3.0

Pain au Chocolat (v) 3.5

Pork Sausage Roll 4.2

Scone, Jam & Clotted Cream (v) (gfa) 6.7

Toasted current teacake & Butter (v) (ve*) 4.8

Bakewell Tart 4.9

Victoria Sponge with Seasonal Berry Filling 4.8

Lemon Drizzle with Raspberry Swirls 4.5

Caramel Shortbread 3.8

Raspberry & White Chocolate Blondie 4.5

Carrot & Spice Cake 4.8

Chocolate & Caramel Ganache Layer Cake 4.9

Pistachio & Chocolate Tart 5.0

Raspberry Oat Bar 4.5 (ve) (gf)

Cookie Dough Brownie (df) 4.5

(v) Veggie (ve) Vegan (ve*) Vegan option available (gf) Gluten free (gfa) GF option available

If you have a food allergy or dietary requirement, please inform a member of the team.

SUNDAY ROAST

All served with garlic & herb roast potatoes, Yorkshire pudding, orange & butter carrot, roasted honey parsnips, buttered greens & proper gravy



Roasted Beef Topside (gfa)

Slow roasted tender pink 21.95

Lemon & Herb Confit Chicken Leg (gfa)

Herb roasted crispy skin on 20.95

Roasted Pork Loin (gfa)

Roast pork loin with crackling 20.95

Nut Roast (ve)

Homestyle nut roast 19.95

**3 FOR
£15**

SIGNATURE SIDES

Cauliflower Cheese (v)

Cauliflower in rarebit cheese sauce 6.0

Buttered Mashed Potatoes (v) (gf)

Buttered seasoned mash, crispy onion 6.0

Beef Shin Croquette

Beef shin and caramelised onion in a golden crumb, with horseradish mayo 6.0

Pigs in Blankets (gf)

Maple roasted sausages in crispy bacon 6.0

Leek, Miso & Hazelnut Bake (v)

Slow baked leeks in a savoury miso cream with toasted hazelnuts 6.0

Sage & Onion Stuffing (v)

Sage & onion stuffing topped with a melting herb butter 6.0

SUNDAY SANDWICH

Warm ciabatta filled with hand carved meats or vegan nut roast, served with a rich gravy boat and crispy golden roast potatoes. A comforting Sunday classic.

Beef Topside (gfa)

A touch of horseradish 13.5

Pork Loin (gfa)

Stuffing, apple sauce and crackling 12.5

Nut Roast (ve)

Homestyle nut roast 11.5