

Freshly Pressed Apple and Pear Juice, Carrot and Moon coin Beetroot or Freshly Squeezed Orange Juice

Prunes Marinated in Orchard Fruit Tea and Star Anise

Locally Produced Live Natural Knockeen Yoghurt with Honeycomb and Wheatgerm

Compote of Seasonal Berries, Natural Yoghurt and Granola Crunch

Stoneground Oatmeal Porridge from Little Mill Served Natural or with Cinnamon, High Banks Orchard  
Apple Drizzle

Fruit Plate of Grapefruit & Orange Segments, Carpaccio of Pineapple and Grapes

Homemade Butler House Little Mill Oatmeal and Grain Bircher Muesli

Selection of Cereals, Nuts, Seeds, Bran, Wheatgerm

Selection of Homemade Breads and Scones with Homemade Preserves

We have a wide selection of teas and coffee available, please ask your waiter



As we prepare everything to order a short delay may sometimes be inevitable

Free Range Eggs – as you like them - Poached, Boiled, Fried or Scrambled with Local Crisp Bacon and  
Artesian Pork Sausages, Sauté Mushrooms, Tomato, Black and White Pudding

Baked Eggs with Goats Bridge Smoked Trout, Cream and Chives, Trout Caviar

Eggs Scrambled with Select Hand Carved Smoked Salmon Served on Toasted Brioche

Butler House French Toast, Blueberries, Cinnamon Cream

Buttermilk Pancakes with Crispy Bacon, High Banks Orchard Apple Syrup

Mushroom, Bacon and Smoked Cheddar Cheese Omelette with Fine Garden Herbs

Poached Eggs Benedict with Buttered Garden Spinach and Baked Ham on Hot Focaccia

Our sausages are made in our artesian butcher using local organic pork along with cured bacon and puddings. Our jams, marmalades, compotes and chutneys are made here in our kitchen. Some of the fruits comes from our kitchen garden and orchard when in season. All our juices are freshly pressed every morning and change with seasons