

**Monday-Friday 7.30am-11.00am and  
Saturday-Sunday 8.00am-11.00am**

All food is freshly prepared from the kitchen and all larder is sourced local and from other parts of the Scottish Isles. Please speak to our team if you have any food allergies or special dietary requirements.

**Continental Breakfast £15  
Cooked Breakfast £20**

(please note that these charges only apply if you do not have breakfast included in your room rate)

## BREAKFAST MENU

### – DRINKS –

Selection of Fruit Juices  
House Smoothie

Choice of mature Java cafetiere coffee or a selection of St. Andrew's TLC tea

– HEALTHY –

**Scot's Porridge made the Scottish Way with Water and Salt  
or Choose Milk and Sugar**

Choose toppings – Brown Sugar, Fresh Cream, Local Heather Hills  
Honey or Stewed caramelised apple and cinnamon or berry compote

**Fresh Fruit Salad** – Lemongrass syrup

**Bircher Muesli** – with Almond Milk, Grated Apple, Blueberries and  
cinnamon

**Fruit and Greek Yogurt Sundae** – Greek Yoghurt topped with  
Fresh Berries and Banana, Organic Granola and a drizzle of Heather  
Hills Honey

– SWEET –

**Please help yourself to a Selection of Cereals**, Muesli, Fruit  
compote, Nuts, Seeds, Katy Rogers Scottish yoghurt from our  
Breakfast bar

**Mixed Toast Rack** – Seeded Brown/ Crusty White / Wheat Free  
served with Scottish Butter and Heather Hills Preserve Selection

**Warm Pastry Basket**, our Daily Selection of Fresh Pastries, served  
Warmed with Scottish Butter and Heather Hills Preserve Selection  
(Both Served with your Choice of Local Heather Hills Perthshire Jam /  
Marmalade / Honey or Peanut Butter or Marmite)

**Home-made Pancakes**, served with Berry Compote and  
real Maple Syrup.

– HEARTY –

**Traditional Scottish Breakfast** – Ayrshire middleback bacon,  
rare-breed Clash farm pork sausage, Campbell's haggis & black  
pudding, tattie scone, grilled plum tomato, Portobello mushroom and  
Lintz Hall farm free range eggs any style

**Vegetarian Scottish Breakfast** – Two vegetarian sausages,  
Campbell's vegetarian haggis, tattie scone, plum tomato, Portobello  
mushroom and Lintz Hall farm free range eggs any style

**Oak Smoked Whole Kipper** – Our famous Orkney kippers, oak  
smoked in a kiln for a smoky flavour

**Campbell's Haggis** – Fried duck's egg

**Orkney Smoked Salmon and Free Range Scrambled Eggs**  
from Lintz Hall Farm on seeded brown toast

**Grilled Ayrshire Middleback Bacon and Fried Free Range  
Egg** – in an artisan morning roll

**Eggs Florentine** – Poached free range eggs, spinach, crusty white  
bread topped with hollandaise sauce

**Free Range Poached, Scrambled, or Fried Eggs** from Local  
Lintz Hall Farm on seeded brown or crusty white toast

**Free Range Boiled Eggs** from Lintz Hall Farm and soldiers