

TAKE A LOOK AT

*Sip Bach*

Gifts and Essentials

THE RING ANGLESEY

COMING TO VISIT AGAIN?

*Book Direct*

For the Best Price

# BREAKFAST MENU

*GOOD MORNING - BORE DA!*

**PLEASE FEEL FREE TO HELP YOURSELF TO THE COLD SELECTION OF JUICES, CEREALS, YOGHURTS, PASTRIES AND FRUIT, ASWELL AS TEA & COFFEE ETC....**

## **Full Welsh Breakfast (GFA)**

Bacon, Pork Sausage, Baked Beans, Mushrooms, Tomato, Skillet Potato, Toasted Sourdough, Egg cooked any style.

**(Black Pudding optional)**

## **Full Veggie Breakfast (V)**

Quorn Sausages, Baked Beans, Mushrooms, Tomato, Skillet Potato, Toasted Sourdough, Egg cooked any style.

## **Full Vegan Breakfast (VG)**

Quorn Sausages, Baked Beans, Mushrooms, Tomato, Skillet Potato, Toasted Sourdough.

## **Breakfast Bap (GFA)**

Toasted Bap with your choice of fillings from the breakfast options above.

## **Eggs Benedict (VA/GFA)**

Toasted Sourdough, Poached Eggs, Hollandaise Sauce. Choose from Bacon or Halloumi.

## **Eggs Royale (GFA)**

Toasted Sourdough, Scrambled Egg, Smoked Salmon, Hollandaise Sauce.

## **Eggs any Style on Toasted Sourdough (V/GFA)**

Poached, Fried or Scrambled Eggs. Served on Toasted Sourdough.

## **Cinnamon French Toast (V/GFA)**

With warm Seasonal Berry Compote and Maple Syrup.

## **Mushroom Toast (GFA)**

With Cheddar, Bacon & Rocket.

## **Smoked Kippers (GFA)**

Served with Toasted Sourdough.

## **Avocado On Sourdough (V/GFA)**

Smashed Avocado, Vine Ripened Tomatoes, Toasted Sourdough.

## **Breakfast Waffle**

With Bacon & Maple Syrup.

## **Black Pudding Stack**

2 Slices Of Black Pudding, Diced Bacon & Rocket, Poached Egg.

## **Toast & Preserves (V/VGA/GFA)**

Toasted Sourdough and butter with a choice of preserves.

(V) Vegetarian (VA) Vegetarian Available (VG) Vegan (VGA) Vegan Available (GF) Gluten Free (GFA) Gluten Free Available. Before ordering drinks or food, please speak with a member of our team about your requirements. Whilst we take care to preserve the integrity of our vegetarian/vegan products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (fryers, grills etc) and food preparation areas maybe shared and fried items containing different allergens may be cooked in the same frying oil.