

# THE JACK RUSSELL

## BREAKFAST

### BUFFET BREAKFAST

Freshly baked selection of pastries, Dorset cereals,  
toasted Hobb's House sourdough, strawberry jam & marmalade

Fresh Orange Juice

"Drink your greens" kale, spinach, cucumber, apple, ginger  
Fruit smoothie

### FROM THE KITCHEN

Greek yogurt, compote of fruit of the forest, house toasted granola

Apple, cinnamon, vanilla, chia seed overnight oats

Seasonal fresh fruit salad

Bacon or sausage bap, fruity brown sauce, Hobb's House potato bun

Brace of Beechwood eggs served on toasted Hobb's House sourdough,  
poached, fried or scrambled  
*add Chalk stream trout?*

Poached eggs & avocado, toasted Hobbs House sourdough, Isle of Wight tomato compote

Potato rosti & fried Beechwood eggs, honey roast ham, spring onion & chilli butter, crispy onions

Hearty English Breakfast

smoked streaky bacon, West End Farm sausage, grilled mushroom, slow-roasted tomato,  
baked beans, black pudding, Beechwood eggs & toasted bloomer

Hearty Vegetarian Breakfast

potato rosti, grilled mushroom, slow-roasted tomatoes, avocado, baked beans  
Beechwood eggs & toasted bloomer



## MOZZO COFFEE

Espresso | Macchiato | Double Espresso | Americano | Mocha  
Double Macchiato | Latte | Cappuccino | Flat White | Hot Chocolate

## TEAS

Yorkshire English | Earl Grey | Green Tea | Green Tea & Peach  
Peppermint | Chamomile Flowers | Lemongrass & Ginger | Great Rift Decaf

The Jack Russell is a small working kitchen where dishes are made from scratch with raw ingredients. As a result, all allergens are present and we are not able to guarantee that any dish is allergen free despite our best efforts

A discretionary service charge of 10% will be added to the bill.