



THE WIG & GOWN
CHAMPAGNE BAR & RESTAURANT

BREAKFAST MENU

SERVED DAILY 7.00AM - 10.30AM



THE WIG & GOWN
CHAMPAGNE BAR & RESTAURANT

BISHOP'S GATE HOTEL

BUFFET TABLE

INDIVIDUAL CEREALS:

CORNFLAKES
WEETABIX
GRANOLA
ALPEN

FRUIT JUICES:

APPLE JUICE
ORANGE JUICE

SEASONAL FRESH FRUIT KEBABS

INDIVIDUAL YOGHURT SELECTION

FRESH FRUIT DISPLAY

INDIVIDUAL DANISH PASTRIES

WHEATEN BREAD
CROISSANTS
BLUEBERRY MUFFIN

SELECTION OF HOMEMADE FRUIT SMOOTHIES

CLASSIC PORRIDGE

Served with Mixed Seasonal Berries & Honey

For full Allergen information, or if you have any dietary requirements please ask your server.
All products locally sourced where obtainable.

ALLERGEN KEY

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour
M Milk Mo Mollusc Mu Mustard N Nuts P Peanut Se Sesame
So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination

THE GOWN RESTAURANT

BREAKFAST MENU

*While we are preparing your cooked breakfast,
please avail of our Continental breakfast selection.*

COUNTIES BREAKFAST

2 Sausages, 2 Bacon Rashers, Potato Bread, Soda Bread
2 Fried Eggs, Grilled Tomato and Mushrooms

E G M Sd So

MINI BREAKFAST

1 Sausage, 1 Bacon Rasher, Potato or Soda Bread,
1 Fried Egg and Grilled Tomato

E G M Sd So

EGGS BENEDICT

Grilled Homemade Soda Farl, Poached Eggs,
Local Smoked Salmon, Glazed with
Bishop's Gate Hollandaise Sauce

E F G M Sd So

SCRAMBLED EGG

On Crispy Sourdough with Grilled Back Bacon

E G M Sd

PANCAKE STACK

Homemade Pancakes Served with Crispy Pancetta,
Mixed Berries and Drizzled with Maple Syrup

E G M Sd So

FRENCH TOAST

Egg Fried Bread Served with Seasonal Berries
and Golden Syrup

E G M

Vegan & Gluten Free Option Available On Request