

# AT THE OLD GOVERNMENT HOUSE

## BRUNCH MENU

SERVED 10H30 – 14H00 ON SATURDAY AND SUNDAY

### FULL ENGLISH BREAKFAST (GFO) 19 €

*Fried, poached or scrambled eggs, grilled smoked back bacon, pork sausage, baked field mushroom, grilled tomato, baked beans and black pudding*

### THE OGH CLUB (GFO) 19 €

*Served on your choice of white or brown bread  
Grilled chicken, bacon, lettuce, tomato, egg mayonnaise, French fries*

### VEGETARIAN BREAKFAST (V) 15 €

*Fried, poached or scrambled eggs, baked field mushroom, grilled tomato, baked beans, steamed spinach, vegetarian sausage, potato Rösti (VG – without eggs)*

### EGGS BENEDICT (GFO) 13.50 €

*Poached eggs, Pommier ham, hollandaise sauce served on an English muffin*

### EGGS ROYALE (GFO) 14.50 €

*Poached eggs, smoked salmon, hollandaise sauce served on an English muffin*

### EGGS FLORENTINE (GFO) 12 €

*Poached eggs, steamed spinach, hollandaise sauce served on an English muffin*

### POACHED EGGS ON TOAST (GFO) 9 €

### SCRAMBLED EGGS ON TOAST (GFO) 9 €

### OMELETTE (GF) 12.50 €

*Your choice of two fillings:  
Smoked bacon, ham, cheese, onion, spinach, mushrooms, peppers*

### AMERICAN PANCAKES 13.50

*Your choice of:  
Smoked bacon and maple syrup  
Strawberries and Nutella  
Banana and blueberry (VG)  
Vegan feta, tomato and pumpkin seed (VG)*

### OAK SMOKED KIPPER (GF) 17 €

*Lemon and herb butter*

### CRUSHED AVOCADO (VG, GFO) 13.50

*Sourdough toast, tomato, balsamic vinegar*

### SCOTTISH PORRIDGE (GFO) 8.50 €

*Your choice of milk or alternative milk (VG), demerara sugar and fresh berries*

## SIDE ORDERS

TWO SAUSAGES	4.50
TWO RASHERS OF BACON	3.50
TWO EGGS €	3.50
TWO FIELD MUSHROOMS (VG)	3
TWO RÖSTI POTATO (VG)	3.50
STEAMED SPINACH (VG)	2.50
SMOKED SALMON	6
BAKED BEANS	2
BLACK PUDDING	2.50
RACK OF TOAST, BUTTER AND PRESERVES €	3.50

## COFFEE

CAFETIÈRE (Serves 2)	5.50
ESPRESSO	2.75
DOUBLE ESPRESSO	4
AMERICANO	4
FLAT WHITE	4
CAPPUCCINO	5
MOCHA	5.50
LATTE	4.00
HOT CHOCOLATE	4.50

### LOOSE LEAF TEA 4

*Mayfair English Breakfast, Decaffeinated English Breakfast, Cream Earl Grey, Peppermint, Lychee Jasmine Chunmee Green, Egyptian Camomile, Mint and Chocolate Rooibos, Caramel Cream Flavoured Black Tea, Newberry Fruit Punch, Gin & Tonic, Ginger Root and Lemon, Body Boost*

## BRUNCH COCKTAILS

BLOODY MARY	13
<i>Absolut Blue vodka, tomato juice, Worcestershire sauce, tabasco, garnished with celery</i>	
VIRGIN MARY	9
<i>Tomato juice, Worcestershire sauce, tabasco, garnished with celery</i>	

## CHAMPAGNE COCKTAILS

PEACH OR STRAWBERRY BELLINI	17
KIR ROYALE	17
BUCKS FIZZ	17
GLASS OF HOUSE CHAMPAGNE	18.50
GLASS OF PROSECCO	9.50

*Alcoholic beverages may not be served until 12 Noon on Sundays*

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

€ All dishes include products locally grown, caught, reared or produced.

*If you have any special dietary restrictions or allergies, please advise a member of the service team.*

*A full list of allergens within each of our dishes can be obtained from your waiter.*

*A discretionary 12.5% service charge will be added to all food and beverage bills.*