



Breakfast

Your choice of freshly ground coffee or tea from
Glen Lyon coffee and Twinings.

Chefs table

Choice of toast, bagels and crumpets served with butter and
Kincardine Castle Kitchen jams and marmalade (v/vg).

Choice of house made breakfast muffins and butteries (v).

Choice of cereal and home-made granola (v/vg).

Organic yoghurt pot topped with house made fruit compote (v).

Fresh fruit pot or Perthshire berry pot (seasonal) (v/vg).

Orange, apple or cranberry juice (v/vg).

To follow:

Birchwood Scottish breakfast

Butchers pork sausage, farm smoked bacon, haggis or black pudding, hash browns, roasted mushrooms, grilled tomatoes and your choice of farm fresh eggs.

Birchwood vegetarian/vegan breakfast

your choice of: hash browns, smashed avocado, roasted mushrooms and tomato and your choice of farm fresh eggs (v/vg).

or

Scrambled eggs with Belhaven Smokehouse smoked salmon (v).

or

Local charcuterie plate of meat and cheese.

Seasonal Specials

Smashed avocado on sourdough with poached eggs (v/vg).

Local mushrooms on toast (v/vg).

Breakfast baked frittata - either with bacon or vegetarian (v).

Breakfast potato hash (v/vg).

French toast with maple syrup and crispy bacon.

Bircher muesli (v).

Perthshire berry pancakes (v/vg)