THE HIGH STREET Kitchen

gavin barnes

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BREAKFAST MENU

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Full English

Blackwater Farm sausage, Fluffets eggs, smoked streaky bacon, grilled tomato, flat cap mushroom, Heinz baked beans, sourdough — 11

Vegetarian English

Meatless Farm sausage, Fluffets eggs, garlic spinach, grilled tomato, flat cap mushroom, Heinz baked beans, sourdough — 10

Vegan English

Meatless Farm sausage, spiced scrambled tofu, garlic spinach, grilled tomato, flat cap mushroom, Heinz baked beans, sourdough — 10

Grilled kippers, parsley and mustard butter sauce	10
Smoked haddock, buttered spinach, poached eggs, chive butter sauce	9
Peppered beef brisket, fried eggs, buttered spinach	13
Skyr yogurt Exbury honey granola New Forest fruits, vanilla and seeds	4.50
Oat milk porridge, muscovado sugar	5
Grilled and caramelised pink grapefruit	3.50
Toasted croissant with New Forest jam and butter	3.50
Warm banana bread, new forest berries with vanilla, crème fraiche	3.50
Grilled malt loaf, prune compote	3.50

Toasted sourdough (everything on sourdough)

New forest oyster mushrooms, garlic butter, toasted pumpkin seeds	7.50
Avocado, confit tomato, poached eggs	6.50
Smoked salmon, scrambled egg, avocado	8.50
Eggs Benedict	7.50
Eggs Royal	8.50
Eggs Florentine	7

TEAS AND INFUSIONS

Peppermint Tea	2.25
Ginger and Turmeric	2.25
English breakfast	2.50
The Gilded Teapot Earl Grey Supreme	2.50
Chamomile	2.50
Green tea	2.25

COFFEE (all coffees are double shot)

Americano	2.75
Cappuccino	3
Latte	3
Café mocha	3
Macchiato	2.25
Iced latte	3
Espresso	2
Flat white	3
Sloane's Traditional Hot Chocolate from calletes	4
Add Baileys	
Milk: soya, oat, almond	

Please note these are sample menus, we use local farmers and suppliers so prices may vary.

SAMPLE MENU ONLY