

COFFEE LOUNGE

Head Chef Alec and his kitchen team
are passionate about what they do. They take
pride in sourcing the finest ingredients while also
seeking out the best seasonal produce from further
afield. Every dish is cooked fresh to order,
so there may be a wait at busier times.



AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous
Afternoon Tea. Enjoy a selection of finger sandwiches and
sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

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THE
COACHING
INN GROUP



Part of The Coaching Inn Group

www.brecklandlodge.co.uk



BRUNCH

Served until 12 noon

Eggs Benedict

Soft poached, toasted muffin, home-cured ham, hollandaise sauce, watercress
G, S, E, D / SE / 374 kcal **GFO** 9.50

Eggs Royale

Soft poached eggs, toasted muffin, smoked salmon, hollandaise sauce, watercress
E, G, S, D, F / SE / 496 kcal **GFO** 12.95

Smashed Avocado

Smashed avocado, chargrilled sourdough, soft poached eggs **G, E, D** / CE, MU / 372 kcal **V, GFO** 8.50
Add... Smoked Back Bacon 128 kcal **GF** 1.50
Add... Sautéed Mushrooms 94 kcal **V, GF** 1.50
Add... Smoked Salmon **F** / 91 kcal **GF** 4.50

Cumberland Sausage Bap

Brioche bun **G, D, SD** / S, E, CE, MU / 503 kcal **VO** 6.25
Add on us... Caramelised Onions 142 kcal

Smoked Back Bacon Bap

Brioche bun **G, D** / 448 kcal **GFO** 6.25

Chef's Recommendation Breakfast Bap

Smoked back bacon, Cumberland sausage, hash brown, fried egg, sautéed mushroom, sticky onions
G, E, D, SD / S, CE, MU / 879 kcal 9.95

Vegetarian Breakfast Bap

Quorn sausage, mushroom, hash brown, fried egg, Halloumi, chilli jam
G, E, D / 608 kcal **V** 8.95

Creamy Porridge

Honey, wild berry compôte
G, D / 429 kcal **V** 4.50

Granola

Wild berry compôte, honey, Greek yoghurt
G, D, N / 632 kcal **V** 6.50

Croissant

G, E, D / F, N, S, MU, SE / 520 kcal **VO** 3.75
Add... Tiptree Jam **V, GF** Ask for allergens & calories 1.00

White or Granary Toast

Salted butter, preserves **G, D** / S / 611 kcal **V, GFO** 3.75
Upgrade to... Sourdough **G** / 56 kcal **V** 1.50

CLASSICS

Served from 11am

🍷 Chef's Soup of the Day

Warm bread, salted butter
Ask for allergens & calories **V, VEO, GFO** 7.50

Soup & Scone

Chef's soup of the day, home-baked cheese scone, salted butter Ask for allergens & calories **VO** 8.95

Toasted Teacake

Salted butter **G, D** / E / 494 kcal **V** 3.75

Home-Baked Cheese Scone

Served hot or cold, salted butter **G, D, MU** / S / 778 kcal **V** 3.95

Chef's Recommendation Sultana Scone

Served hot or cold with salted butter or clotted cream & preserve
Salted butter **G, D** / S / 815 kcal **V** 3.95
Clotted cream & preserve **G, D** / S / 972 kcal **V** 5.50

🍷 Mushroom Arancini

Romesco sauce, parsley oil, crumbled feta cheese
G, N / P / 705 kcal **VE** 8.95

🍷 Pear, Blue Cheese & Walnut Salad

Maple vinaigrette **N, D** / P, CE, MU, SE / 867 kcal **V, GF** 14.50

Crispy Chicken Caesar Salad

Gem lettuce, Caesar dressing, Italian hard cheese, croutons **G, E, D** / S / 1432 kcal **VO** 15.50

Prawn Cocktail

Marie Rose sauce, malted brown bread, butter
G, C, E, D, CE, MU, SD / S / 726 kcal **GFO** 9.50

🍷 Chicken Liver Pâté

Apple & mint chutney, charred sourdough, rocket
G, D, SD, S / C, F, E, CE / 423 kcal 8.25

LOADED FRIES

Served from 11am

Katsu Loaded Fries

Skin-on fries, breaded chicken, creamy katsu sauce, spring onions **G, S** / 1078 kcal **VO, VEO** 8.95

Pork Loaded Fries

Skin-on fries, BBQ pulled pork, jalapeños, sour cream, chives **D, CE, MU** / 837 kcal **GF** 8.95

Chef's Recommendation Bacon Loaded Fries

Skin-on fries, crispy bacon, garlic aioli, Mozzarella, crispy onions **G, D** / 1360 kcal **GFO** 8.95

PANINIS

Served from 11am

Pesto, Sun-Blushed Tomato & Mozzarella

Dressed salad
G, N, D, MU, SD / SE / 435 kcal **V, GFO** 9.75

Chef's Recommendation Smoked Bacon & Brie

Dressed salad **G, D, MU, SD** / SE / 514 kcal **GFO** 9.75

Ham & Cheddar Cheese

Dressed salad **G, D, MU, SD** / SE / 418 kcal **GFO** 9.75

Crispy Chilli Chicken

Dressed salad **G, MU, SD** / SE / 559 kcal **VO** 9.75

Cumberland Sausage, Sticky Onion & Brie

Dressed salad **G, D, SD** / S, E, CE, MU, SE
824 kcal **VO** 9.75

Add... Chunky Chips 403 kcal **VE, GF** 2.50

SANDWICHES

Served from 11am

Chef's Recommendation Prawn, Marie Rose & Avocado

Dressed salad **G, C, E, D, CE, MU, SD** / S
1268 kcal **GFO** 12.25

Coronation Chicken

Dressed salad **G, E, D, MU, SD** / C, F, S, SE
1234 kcal **GFO** 12.25

Hot-Smoked Salmon & Cream Cheese

Dressed salad
G, F, D, MU, SD / S / 1036 kcal **GFO** 12.25

Ham, Cheese & Pickle

Dressed salad
G, D, MU, SD / S / 991 kcal **GFO** 10.50

Add... Chunky Chips 403 kcal **VE, GF** 2.50

JACKET POTATOES

Served from 11am

Prawn, Marie Rose & Avocado

Dressed salad **C, E, CE, MU, SD** / 1100 kcal **GF** 12.25

Cheddar Cheese & Baked Beans

Dressed salad **D, MU, SD** / 937 kcal **V, VEO, GF** 9.50

Coronation Chicken

Dressed salad **E, MU, SD** / C, F, D, SE / 1089 kcal **GF** 10.50

Tuna Mayonnaise

Dressed salad **F, E, MU, SD** / 916 kcal **GF** 9.95

Chef's Recommendation Smoked Bacon & Cheddar Cheese

Sour cream, chive, dressed salad
D, MU, SD / 1136 kcal **GF** 9.95

SIDES

Chunky Chips 403 kcal **VE, GF** 4.75

Add... Cheese **D** / 203 kcal 1.00

Skin-On Fries 501 kcal **VE, GF** 4.75

Add... Cheese **D** / 203 kcal 1.00

Sweet Potato Fries 583 kcal **VE, GF** 5.25

Beer-Battered Onion Rings

BBQ dip **G, MU** / S / 794 kcal **V** 4.95

Coleslaw

E, MU / G, C, F, S, D, SE, SD / 560 kcal **V** 4.00

Side Salad **MU, SD** / 115 kcal **VE, GF** 4.25

Garlic Ciabatta **G, D, SE** / 806 kcal **V** 4.50

Add... Cheese **D** / 406 kcal 1.00

Invisible Chips

0% VAT, 100% Hospitality 2.00



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Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy
E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

🍷 Seasonal Special **V (VO):** Vegetarian (on request) **VE (VEO):** Vegan (on request) **GF (GFO):** Gluten-Free (on request)