



VAN DYK

W I L D E S

BREAKFAST MENU

Welcome to our Orangery breakfast, all items will be served to your table from our food and beverage team

TO START

Greek Yoghurt 
granola and seasonal fruit pot

Seasonal Fruit Platter

Homemade Sourdough Toast  
whipped butter and preserves

Selection Of Cereals  

TO FOLLOW

The Full Derbyshire   
Award winning Owen Taylor sausage, Owen Taylors dry cured back bacon, Poxon's black pudding, grilled flatcap mushroom, slow roasted vine tomato, baked beans, Oldcoates farm free range egg cooked to your liking

The Garden Breakfast 
Slow roasted vine tomato, grilled mushroom, sautéed sweet potatoes, chargrilled asparagus, Oldcoates farm free range eggs cooked to your liking

Breakfast Pastry Selection    
seasonal preserve

Eggs & Toasted English Muffin    
Classic Benedict
Van Dyk Maple glazed ham, soft poached eggs, hollandaise sauce

Eggs Royale     
Oak smoked salmon, soft poached eggs, hollandaise sauce

Smashed Avocados 
Toasted sourdough, soft poached eggs

Organic Porridge  
fresh raspberries and blossom honey

Non-residents £9.95 per person

(V) Vegetarian

At busy times please be patient as all our food is cooked fresh to order and could be a little longer than usual.

Most of our dishes can be made gluten free, please ask a member of the team. Please be aware that all of our dishes are prepared in kitchens where nuts, seeds and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients. Full allergen information on the ingredients in the food we serve is available on request. All fish may contain bones. We accept all major credit cards or debit cards by a valid PIN number. 10% service charge will be added for groups of 12 or more.



Wheat Soya Lupin Celery Milk Egg Sulphites Mustard Sesame Peanuts Nuts Crustaceans Fish Molluscs