



cae'r bryniau

Boutique Bed & Breakfast

Breakfast Menu

Choose from any of the following while your main course is being prepared.

Anglesey Apple Juice

Seasonal Fruit

e.g. stewed homegrown rhubarb, compote made with plums from our orchard, raspberries from our fruit cage.

Homemade Granola

A lovely crunchy mix of organic oats, macademia nuts, pecans, almonds, pumpkin seeds, dried apricots and cranberries.

Yoghurt

Llaeth y Llan, a rich creamy plain yoghurt made by the Roberts Family in North Wales.

Why not try a little of the above three together - they make a delicious combination!

Toast

Made with granary or white organic flour from Bacheldre Mill

On the breakfast table you will find homemade marmalade and Bramble Jelly. We also have a selection of honeys and locally made preserves available.

Tea

Clipper Fairtrade or Earl Grey Tea, or any of the following organic Clipper teas: decaf black tea, green tea, redbush, chamomile, peppermint, wild berry, red fruits & aronia berry

Coffee

A cafetière of Taylors Lazy Sunday Blend or Percol Decaf Colombian

Please feel free to ask for a combination of any of the main course items below. We haven't listed all the different ways you could have eggs – if you would like a boiled egg with soldiers or an omelette, let us know. Eggs are from our own free range hens.

Full Welsh

Unsmoked Back Bacon, Pork Sausage, Black Pudding – all from Bodafon Pork

Eggs cooked to order

Grilled tomato

Chestnut mushrooms cooked in Calon Wen butter

	Baked beans – either homemade with organic haricot beans and a tasty tomato sauce flavoured with seaweed (Yes, really!) or Heinz
	Granary or white bread fried in olive oil
Welsh Veggie	Glamorgan Sausages – savoury croquettes made with Caerphilly cheese, leek, herbs, egg and breadcrumbs
	Field Mushroom baked in organic rapeseed oil and stuffed with laver bread
	Cherry tomatoes roasted in organic rapeseed oil with thyme
	Eggs cooked to order
	Baked beans – either homemade with organic haricot beans and a tasty tomato sauce flavoured with seaweed (Yes, really!) or Heinz
	Granary or white bread fried in olive oil
Continental	Bread rolls with a platter of hard-boiled egg, ham, cheese, tomato, smoked salmon, cucumber, cream cheese
	Home baked croissants
Porridge	Organic oats cooked in water or milk, served with Demerara sugar, Halen Môn salt or honey
Manx Kipper	A succulent kipper fillet – try one with a poached egg and a slice of granary bread. Our kippers come from Deverau's, a family run business on the Isle of Man.
Smoked Salmon	Smoked Salmon, garnished with pickled samphire, we recommend it with scrambled eggs & chives.

We request that if possible you place your breakfast order the evening before. However, please feel free to order in the morning or change your order but please be aware that preparation of your breakfast may take a little longer as all foods are freshly prepared.