

Breakfast



CULTRA INN

CULLODEN ESTATE

TRADITIONAL PUB
& BISTRO



LOCALLY SOURCED
SEASONAL

Breakfast

9am until 11.30am

Breakfast Brioche

£12

Lisdergan pork and Armagh apple burger,
Grant's dry cured bacon, Clements' fried egg,
Erin Grove tomato & red pepper chutney

Toasted Poppy Seed Bagel

Grant's sweet cured pork belly

£13

Clements' fried egg, mustard maple, sriracha

Ewing's smoked salmon

£13

Cream cheese & watercress

Grant's ham & Irish cheddar

£11

Eggs Benedict

Clements' soft poached eggs on toasted muffin

Classic — Grant's dry cured bacon, hollandaise

£13

Royale — Ewing's smoked salmon, dill hollandaise

£14

Veggie — Roasted mushroom, truffle hollandaise

£11

Crushed Avocado

£12

Clements' soft poached eggs, sriracha,
toasted seeds, coriander on toasted sourdough

Buttermilk Pancakes

£13

Blueberry and lemon compote,
cinnamon cream & maple syrup

Grant's dry cured bacon & maple syrup

Nutella, chocolate crumb & whipped cream

Shakshuka

£12

Baked Clements' eggs and roasted peppers
in a North African spiced tomato sauce
served with toasted sourdough bread

Whites Porridge Oats *made in coconut milk*

Plain

£8

Toasted coconut, passionfruit jam

£9

Banana, grape nuts & Waggle Dance honey

£9

Granola Bowl

£9

Raspberry, cashew and coconut granola, topped
with Clandeboye Yoghurt & passionfruit jam

Scones and Preserves

£6

Plain scone

Fruit scone

Served with Irish butter or clotted cream,
Raspberry, damson or rhubarb jam



Juices

£3

McCann's freshly squeezed orange
or Armagh apple juice

Cranberry juice

SD Bell's Locally Roasted Coffee

£4

Espresso

Latte

Flat white

Macchiato

Americano

Cortado

Cappuccino

Mocha

Decadent Hot Chocolate and Marshmallows

£4

Selection of Thompson's Finest Teas

£4

Breakfast Tea

Earl Grey

Peppermint

Very Berry

Green Tea