



waterhead

Breakfast Menu



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Breakfast is the most important meal of the day and is vital to set you up for a busy day at the office or on the fells. We have a selection of healthy options and traditional favourites as well as some extras to suit individual tastes. Guests on a room only basis or non residents can enjoy breakfast for £19.00. (Inclusive of VAT at current rate).

Please help yourself to the Continental breakfast buffet, your server will be along shortly to take your order for tea or coffee as well any hot items you wish to order fresh from the kitchen.



Kellogg's Corn Flakes
Kellogg's Rice Krispies
Kellogg's Bran Flakes
Kellogg's Crunchy Nut Corn Flakes
Kellogg's Special K with Red Berries

Yoghurts

A selection of Ann Forshaw natural and fruit yoghurts

Breads and Pastries

Freshly baked bread by Delice de France
Croissants
A selection of Danish pastries
Blueberry Muffins
Double chocolate muffins
White and wholemeal toast – served to your table

Continental Platters

Meat platter – home cooked ham, beef and turkey
Cheese – a selection of local and continental cheeses

Dried fruit & Nuts

Sultanas
Walnut halves
Flaked Almonds
Banana chips
Kellogg's Luxury Muesli
A luxury blend of oats, wholewheat flakes, dried fruit & hazelnuts

Fresh Fruit

Fruit salad – Orange, pineapple, honeydew melon, grapes & apple
Fresh pink grapefruit segments
Apricots in syrup
Prunes in syrup
Fresh fruit basket

Porridge

Create the perfect porridge with the following:
Sugar, salt, fresh cream, syrup and Bell's Whisky

The Waterhead Grill

Cumberland sausage, grilled smoked back bacon, field mushroom, grilled plum tomato, black pudding, baked beans, hash brown. Your choice of Geldard's of Kendal free range eggs cooked to your liking, fried, poached or scrambled.

Vegetarian Grill

Quorn bacon, Quorn sausage, field mushroom, grilled plum tomato, baked beans, hash brown. Your choice of Geldard's of Kendal free range eggs cooked to your liking, fried, poached or scrambled.

Eggs Benedict

Geldard's poached eggs with home cooked ham or Cartmel Valley smoked salmon on a toasted English muffin with hollandaise sauce.

American Breakfast

Home made American style pancakes served with Aunt Jemima original American pancake syrup and crispy smoked bacon.

French Toast

Home made Brioche French Toast, served with syrup and your choice of banana or blueberries

Fish Dishes

Chris Neve's Fleetwood smoked haddock poached and served with a poached egg

Chris Neve's Manx Kippers

Cartmel Valley smoked salmon and scrambled eggs

Cold Beverages

100% Valencia orange juice

Apple juice

Cranberry juice

Bottlegreen elderflower cordial

Lakeland Willow still and sparkling spring water

Hot Beverages

Cafetiere coffee – Our coffee is specially selected by the UK's leading independent coffee roaster, Matthew Algie.

El Salvador

Roasted daily, this is a bright, soft roast coffee, perfect Fairtrade, organic, rainforest alliance certified coffee

English breakfast tea

Twinings selection:

Decaffeinated tea, Darjeeling, Assam, peppermint, lemon & ginger, green tea and various fruit infusions.

Please speak to a member of the team should you wish for any items to be brought to your table from the buffet. If there is anything you would like that is not on the menu, please ask – our chef will be happy to oblige should the ingredients be available. Some of our dishes may contain traces of nuts and nut traces.

bar & grill

at waterhead

The bar and grill dining concept at Waterhead offers a unique blend of fantastic fresh food from the best local suppliers. Every dish is expertly prepared by our kitchen brigade under the guidance of our head chef, Andy Caulfield, using the finest seasonal produce available. All of our fish is delivered fresh daily and our steaks are matured for a minimum of 21 days on the bone. Our menu offers a variety of modern classics, traditional favourites as well as sharing options. You can be sure there will be something to suit all tastes.

Please book your table with your server.