

FROM THE HARVEST



freshly squeezed louma garden juice



croissants, pain au chocolat **D/G**

sourdough, butter, louma homemade jam or marmalade – please ask a member of our team **D**

cereal selection – cornflakes, crunchy nut, rice krispies, special k

louma mixed nut granola, yoghurt, blueberry compote **TN/G/D**



seasonal fruits selection – sliced

a selection of local artisanal cheese, charcuterie, preserves

FROM THE HEARTH

warm porridge, honey, blueberry compote

eggs benedict, poached eggs, english muffin, ham, hollandaise sauce **D/E/G**

eggs royale, poached eggs, english muffin, salmon, hollandaise sauce **D/E/F/G**

eggs florentine, poached eggs, english muffin, spinach, hollandaise sauce **D/E/G**

smashed avocado, poached eggs, sourdough **G**

shakshuka, scrambled tofu **VG**

YOUR LOUMA BREAKFAST



louma eggs **E**



louma sausage **SU**



dry-cured, smoked back bacon



heritage tomatoes

homemade baked beans

flat mushrooms

black pudding **G**




hash browns **D/S**

toasted sourdough **G**

Our menus are dictated by the land, the sea and the season. We aim to source the freshest, brightest ingredients available on the day. As such, there might be a few tweaks and changes, but we endeavour not to stray too far from the brief.

Please let a member of our team know if you have any allergies or dietary requirements, our dishes are made at the farm and may contain trace ingredients

V – VEGETARIAN VG – VEGAN C – CELERY G – GLUTEN CR – CRUSTACEANS E – EGG F – FISH L – LUPIN D – DAIRY/MILK MO – MOLLUSCS MU – MUSTARD PN – PEANUT SE – SESAME S – SOY BEANS SU – SULPHITES
TN – TREENUTS  – LOUMA'S FARM