

OUR NEIGHBOURHOOD BREAKFAST

OUR BREAKFAST TABLE

Your choice of locally baked breads, pastries and cereals, fruit, yogurt, cheese and cold cuts. For drinks, choose from freshly squeezed orange juice, apple juice or our smoothie of the day

£12.50

add a dish of your choice from our Hot Menu

£15.00

OUR HOT MENU

Have time to indulge? Order something from our Hot Menu

American Style Pancakes

with maple syrup and streaky bacon or grilled banana and nutella (v)

Full Yorkshire Breakfast

bacon, sausage, black pudding, grilled tomato, mushroom, hash brown, Heinz baked beans, eggs of your choice

Porridge

made with milk and fresh berries (v)

Eggs Benedict

English muffin, poached egg, with hollandaise sauce, choose from:

- bacon, -smoked salmon,
- mushroom (v)

Creamy Scrambled Eggs & Haxby Bakehouse Sourdough

choose from:

- plain (v) -smoked salmon
- Hungarian cottage style

Veggie Breakfast

vegetarian sausage, grilled tomato, mushroom, hash brown, Heinz baked beans, eggs of your choice (v)

Smashed Avocado on Toast

with roast tomato and poached egg (v)

Soft Boiled Egg

with sourdough soldiers (v)

Neighbourhood Favourite

ask your server for our daily special

OUR BEVERAGES

Tea (your choice of Yorkshire, Earl Grey, Peppermint or Green Tea) & Coffee

VAT included and charged at current market rate. Please note we cannot guarantee any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergens, intolerances or concerns please speak to a member of the team before ordering. All items subject to availability

Please ask your host about allergies and dietary requirements

OUR NEIGHBOURHOOD BREAKFAST

At **HOTEL INDIGO YORK** we source our ingredients locally to give you the best and freshest taste of our neighbourhood.

Our black pudding is the famous **DOREEN'S BLACK PUDDING**. Set up in 1980 Arthur and Doreen Haigh produced the product in their village shop in between Thirsk and Bedale. The business outgrew the small village shop and in 1988 moved to its present site in Bedale.

HAXBY BAKE HOUSE supply our delicious sourdough loaf bread. All the bread from the York artisan bakery is made using traditional methods of slow fermentation. They use low yeasted overnight sponges, natural sourdough levain or a combination of the two.

Our meat comes from **SYKES HOUSE FARM** based in Wetherby . Founded in the late 60s by Martin Smith and his father, Sykes House Farm is now in its third generation of working with livestock in Yorkshire and supply us with our bacon from outdoor reared pigs from West Moor Farm in Easingwold.

We serve the tea from **YORKSHIRE TEA**, steeped in history the family business was founded in 1886 in Harrogate, one of the nicest towns in Yorkshire (after York, of course). Tea is sent from around the world to Pagoda House in Harrogate. When the tea arrives they are carefully slurped and assessed and made sure they taste perfect for a proper brew!

Please note that some of our dishes may contain nuts or traces of nuts

VAT included and charged at current market rate. All weights are approximate before cooking. Please note we cannot guarantee any items prepared in our kitchen are free from nuts or other allergens. Should you have any allergens, intolerances or concerns please speak to a member of the team before ordering. All items subject to availability

