

MYTTIN DA

good morning

Served between 7.30 - 10.30am

Let's begin

Wake up with your favourite tea or a cafetière coffee.

From the table

Help yourself to our sweet and savoury breakfast table selection.

From the kitchen

Pick a breakfast that takes your fancy below, served piping hot and prepared to order.

St Michaels Breakfast | GFO, E

Cornish Cumberland sausage, dry-cured smoked bacon, hog's pudding, roasted tomato, Portobello mushroom, homemade beans, sautéed potatoes, and a free-range egg (cooked your way)

St Michaels Veggie | GFO, VGO, E, S

Homemade falafel, kale with toasted seeds, hummus, roasted tomato, Portobello mushroom, homemade beans, sautéed potatoes, and a free-range egg (cooked your way)

Homemade Beans on Toast | GFO, D

A hearty serving of our signature spiced beans, slow-cooked with smoked paprika and tomatoes, served atop toasted sourdough

Sautéed Mushrooms on Sourdough | GFO, D

A generous portion of Portobello and button mushrooms sautéed in herb butter, served atop toasted sourdough

Bacon Brioche | E, D, GFO

A soft brioche bun filled with dry-cured smoked bacon and a touch of tomato relish

Eggs Benedict | E, D, M, GFO

Toasted muffin topped with soft-poached eggs, coppa ham, and Hollandaise sauce

Eggs Royale | E, D, M, GFO, F

Toasted muffin topped with soft-poached eggs, salmon, and Hollandaise sauce

Clotted Cream Porridge | D, VGO, GFO

Mixed spice and maple syrup, topped with toasted seeds

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Wellness

Strawberry Delight | 5

Strawberry, peach, papaya

Berry Burst | 5

Blackcurrant, blueberry, banana, blackberry

Coconut Crush | 5

Pineapple, coconut cream

Green Reviver | 5

Banana, kale, mango, lemongrass

Fresh Root Shot | 2.5

Ginger, turmeric

Well go on then...

Caffeine Bomb | 10

Caramel coffee vodka, coffee liquor, double espresso

Breakfast Martini | 10

Tarquins gin infused with earl grey, triple sec, marmalade, lemon

Bloody Mary | 11

Absolut vodka, Worcester sauce, red bell pepper, lemon, salt, peppercorn, sriracha, tomato

Raspberry Mimosa | 8

Chambord, orange, prosecco

DINE TONIGHT

While we're on the subject of food, book a table this evening to eat at either of our two restaurants.

Brasserie on the Bay

Fresh. Local. Honest.
Discover the best of the season from our farms, fields and waters with our authentically Cornish dining experience.



Nourish

An abundance of small sharing plates crafted from fresh, seasonal produce. On top of an array of wholesome classics celebrating locally grown food that makes you feel good, inside and out.

Speak to the crew or scan the QR code to book.