



Sample Breakfast menu

To drink...

Orange or pink grapefruit juice - freshly squeezed this morning	£3.50
Cornish Orchard's apple juice	£3
Fruit smoothie of the day – just ask!	£2 / £3.50
Press pot of Fazenda Sao Silvestre coffee - grown in Brazil, roasted in Cornwall by Tom from Origin! (enough for 4 plenty for 2)	£7.50
Origin's amazing seasonal blend espresso coffee - 50% Finca De Licho, Costa Rica, 50% Sao Silvestre, Brazil	
Americano, espresso, macchiato	£2.25
Latte, cappuccino, mocha	£2.75
Tregothnan Estate Cornish Tea - Classic, Afternoon or Earl Grey	£2.75
Fifteen Bloody Mary - Virgins also available... <i>Our recipe includes Cornish chilli sauce, fresh oregano, Fifteens own horseradish infused vodka and a stick of celery completes the experience.</i>	£7
A glass of prosecco, NV Valdobbiadene Italy	£6

To eat... *If you suffer from a food allergy please ask our staff for advice.*

Fifteen fry up; two fried Burford Brown eggs, olde Cornish sausage, grilled field mushroom, slow roast herby plum tomatoes, Primrose Herd smoky back bacon and Da Bara Bakery toast	£9.95
Da Bara Bakery's sourdough with Clarence Court scrambled egg, mushrooms, tomatoes and Newlina's wild rocket	£7.65
The best eggy bread with real maple syrup and cinnamon sugar <i>Why not add smoky back bacon for £2?</i>	£6.95
Char grilled Primrose Herd smoky back bacon and Burford Brown egg butty	£7.25
Big bowl of oozy porridge with stewed winter fruits	£4.75
Da Bara Bakery's toasted bread, Rodda's butter and Roger's strawberry jam or marmalade	£3.75

Under 12s...

Mini fry up with a sausage, bacon and a fried egg on toast <i>The same stuff as the big people get, just smaller portions.</i>	£4.95
The best mini eggy bread with real maple syrup and cinnamon sugar	£3.75

If you'd like to add any bits and pieces to your breakfast there will be a supplement