Importantly, if you have a food allergy or intolerance, please ask us for help and information.

Quality Local Island and Scottish Produce for your Breakfast at Broad Bay House.
We source as much of our food as possible from local island suppliers:

Our **House Coffee - Broad Bay** - The Artists' Way is hand blended and roasted in small batches especially for us, right here on the Isle of Lewis by The Heather Isle Coffee Co. They select the finest green beans, which we then grind ourselves to ensure freshness and aroma.

Local Smoked Fish is delivered by Islander Shellfish (kippers) and Uig Lodge (Award winning smoked salmon). Both local companies are based here on the Isle of Lewis, and both smoke their fish here on the island.

Stornoway Black Pudding (PGI) comes from award winning butcher Charles Macleod in Stornoway and is made to the original 70-year-old recipe. We also get our **bacon and sausages** here.

Our local free-range hen **Eggs** are from a croft in Coll.

Our **Cheeses** are all made in Scottish and purchased locally at the Good Food Boutique in Stornoway.

Our **Fresh Fruit, Vegetables and Herbs** are delivered by a local wholesaler and are all sourced from Scotland when in season. We always use Scottish berries, fruit and vegetables when in season and only source products from the rest of the UK when required. We try to avoid any out of season fruit and vegetables to cut down on food air miles, as per our green policy.

All our **Butter, Natural Yogurt and Cream** are Scottish from Graham's Dairy.
Alternative milk is available, if required.

Selection of teas – English Breakfast, Earl Grey, Green, Peppermint or pick your own from the tea caddy!

Enjoy!

GOOD MORNING / MADAINN MHATH

TO DRINK:

Selection of Tea or House Coffee.

Selection of fruit juices and infused waters – please help yourself.

TO START:

Seasonal fresh fruit salad (add yogurt/granola)

Poached oranges: poached with honey, orange juice and spices (add yogurt)

Granola bowl: BBH homemade granola, yogurt and mixed fruit berries

Selection of pastries – please help yourself

BBH homemade granola (with yogurt or milk)

Nut or fruit muesli (with yogurt or milk)

Toast from freshly made bread

Yogurt choices: Natural yogurt or Greek yogurt

Selection of seeds, nuts, and dried fruit to accompany your breakfast – please help yourself.

Selection of preserves, marmalade, honey and curds to accompany your breakfast – please help yourself.

TO FOLLOW & COOKED TO ORDER:

Broad Bay House Porridge
We serve our homemade porridge as a main course and specialise in some delicious porridge options to start off your day with a healthy breakfast. Please see next page for our porridge menu.

Omelette
Omelette with a dash of parsley and fillings of your choice. Choose from: tomato, cheese, mushroom, smoked salmon, and/or ham, served with a buttered muffin, if you would like.

Uig Lodge Isle of Lewis Smoked Salmon Classic
Local smoked salmon and scrambled eggs served with buttered toasted sourdough and rocket.

Uig Lodge Isle of Lewis Smoked Salmon Avocado
Local smoked salmon, sliced avocado, sliced tomato, spinach leaves and a poached egg served on buttered toasted sourdough with a dash of Nigella & mixed seeds.

Eggs Benedict / Eggs Royale / Eggs Hebridean
Poached eggs served on a toasted buttered muffin with ham or Uig Lodge smoked salmon or Stornoway black pudding; and topped with hollandaise sauce & a sprinkle of kampot pepper.

Stornoway, Bacon & Egg
Stornoway black pudding, bacon and a fried egg stack in a toasted brioche bun with a tomato relish side.

Smashed Avocado
Smashed Avocado made with lemon juice & chilli flakes, topped with vine tomatoes, rocket & dukkah, served with a poached egg on toasted sourdough spread with ricotta.

Mushrooms on Toast
Sliced mushrooms sautéed with herbs and balsamic, served on buttered toasted sourdough with spinach leaves, roasted vine tomatoes and a tomato relish side. Add a poached egg if you wish.

Stornoway Kippers
Pair of Stornoway smoked kippers, oven baked with parsley butter and served with roasted vine tomatoes, lemon and bread.

Hebridean Cooked Breakfast (pre order)
Dry cured Scottish back bacon, pork sausage, roasted tomato, mushrooms, Stornoway black pudding and local free-range eggs.

Vegetarian Cooked Breakfast (pre order)
Halloumi, vegetarian sausages, roasted tomatoes, mushrooms, and local free-range eggs.

Eggs on Toast
Poached or scrambled eggs on toast. Or boiled eggs & toast.

Eggs can be fried, poached or scrambled.

BROAD BAY HOUSE PORRIDGE MENU:

We specialise in some delicious porridge options to start off your day with a healthy, nutritious, high fibre breakfast. Our porridge is served as a main course, being a generous & hearty portion and cooked properly on the stove! Scottish porridge oats made with milk or water and salt or sugar. Choose from the following:

- A decadent dram of whisky and cream
- Delicately spiced porridge with pecan nut & honey
- Homemade fruit compote (fruits of the forest) & yogurt
- Homemade fruit compote (apple & plum)
- Whisky-soaked sultanas (with or without cream)
- Fresh blueberries and maple syrup
- Heather honey and honeyberries
- Simple brown sugar or golden/maple syrup