



EDNAM HOUSE HOTEL

We are proud to serve the finest quality local Scottish produce in our menus wherever possible and when in season.

All of our jams and preserves are house-made by our chef using local Scottish berries.

Our honey travels a mere 20 miles direct from the beekeeper at Chainbridge Farm, in Berwick Upon Tweed.

We source our beautiful fresh fish from 30 miles away in Eyemouth.

Our meat comes from our master butcher, John Gilmour. Our bacon and sausages are made using the best quality organic Scottish meat.

We serve the Great Taste Award-Winning black pudding from Stornoway, made using only the finest Scottish ingredients.

Our cheese is traditionally made using unpasteurised milk from the Stichill Jersey herd in Kelso.

Breakfast Menu



EDNAM HOUSE HOTEL

— part of —
THE ROBERT PARKER COLLECTION

Toast with Homemade Jams and Marmalades

Fruit Juices - Orange, Grapefruit

GLUTEN FREE SELECTION

(Available on request)

TAKEAWAY BREAKFAST

Please pre order by 8.30 pm the evening before

Ham and Tomato or Cheese and Tomato Sandwich

Fruit Juice

Banana

Yogurt

Croissant

Please let a member of the waiting staff know
if you have any dietary needs or allergies.

BREAKFAST COOKED TO ORDER

Full Scottish Breakfast

Bacon, Homemade Lorne Sausage, Haggis,
Baked Beans, Mushrooms, Grilled Tomato
Black Pudding, Homemade Potato Rosti

Vegetarian Breakfast

Vegetarian Sausage, Tomato, Mushroom
Spinach, Baked Beans

Farm Fresh Eggs

Poached, Scrambled, Fried or Boiled

Smoked Fillet of Haddock with a Poached Egg

LIGHTER DISHES

Porridge with Cream and Brown Sugar

Freshly Brewed Coffee/ Decaffeinated Coffee and Selection of Teas