

BREAKFAST MENU

Served Monday to Sunday 8.30am – 11.30am

Farmhouse Breakfast	10.95	Light Breakfast	8.45
Two Clive Lancaster & Sons grilled Lincolnshire sausages, two smoked back bacon, two hash browns, one field mushroom, two slow roasted tomatoes, baked beans & two fried free-range eggs (gfo)		One Clive Lancaster & Sons grilled Lincolnshire sausage, one slice of smoked back bacon, one hash brown, one field mushroom, one slow roasted tomato, baked beans & one fried free - range egg (gfo)	
Served with your choice of sourdough, white or brown toast.		Served with your choice of sourdough, white or brown toast.	
Vegetarian Breakfast	10.95	Vegan Breakfast	10.95
Two free - range poached eggs, sauteed mushrooms, cherry tomatoes and spinach, avocado, lemon thyme infused goats cheese, hash browns & sourdough toast (gfo)		Grilled field mushrooms, sautéed cherry tomatoes and spinach, avocado, homemade baked beans, two hash browns, two vegan sausages & sourdough toast	
Eggs Royal	9.95	Eggs Florentine	8.95
Gravlax salmon, sautéed spinach, two free-range poached eggs, toasted English muffin, hollandaise sauce & fresh lemon		Sautéed spinach, avocado, two free-range poached eggs, toasted English muffin, hollandaise sauce & fresh lemon	
Eggs Benedict	9.95	Continental Breakfast	9.95
Maple and mustard seed glazed ham, sauteed spinach, two free-range poached eggs, toasted English muffin, hollandaise sauce & fresh lemon		Warm croissant, fruit tea cake slice toast, homemade bircher muesli, honey yogurt, fresh berries, honey, apple, banana, homemade raspberry curd & butter	
Children's Breakfast	6.95	Breakfast cob	4.95
One free-range egg, sausage, baked beans, hash brown and one slice of white or brown toast (gfo)		Clive Lancaster & Sons sausage, bacon, or fried egg served in a white or brown	
		Vegan options available	
Eggs on Toast	5.95	ADD ANY SIDES	1.65
Eggs cooked your way, served with your choice of Sourdough, white or brown sliced toast (gfo)		Smoked back bacon. Sausage. Parma ham. Smoked salmon. Sliced ham. Hash browns. Avocado. Roast tomatoes. Button mushrooms. Spinach. Baked beans. Veggie sausage. Hollandaise. Egg of your choice.	

East Bridgford is proud to use local suppliers & small businesses. All of our meats are locally sourced & supplied by Clive Lancaster & Sons (Bingham) Our fruit, veg, milk & eggs are locally sourced & supplied by Maxey's Farm (Newark) & all our breads are made & supplied by Welbeck Bakehouse (Mansfield Woodhouse) & Atherleys Bakery (Newark)

HOT LUNCH MENU

Served Monday to Saturday 12.00pm – 3.30pm

ALL OUR HOT MAINS ARE MADE FROM THE FRESHEST INGREDIENTS AND ARE ALL
HOMEMADE.

Fish and Chips	12.95	Gourmet Spiced Lamb Burger	12.95
Fresh battered fish of the day, served with homemade double cooked chips, mushy peas, tatar sauce, and lemon (gf)		Middle Eastern spiced lamb patty, served in a warm flat bread, wild rocket, fresh tomato, dressed with tzatziki with a side of chips & homemade pickled cucumber	
Please enquire about our fish of the day			

Gourmet Vegan Burger	12.95	Panzanella & Halloumi Salad	10.95
Italian style crusty roll, Vegan burger patty, grilled sheese, fresh avocado, fresh tomato, homemade chilli aioli, gem lettuce, homemade chunky chips & homemade pickled cucumber		Oven roasted sourdough and halloumi, peperonata, avocado, poached eggs, basil oil, drizzled with red wine reduction and topped with fresh basil	

Prawn & Chorizo Tagliatelle	12.95	Vegan Tomato Pesto Orecchiette	10.95
king prawns, smoked chorizo, scorched cherry tomatoes, creamy prawn bisque, topped with basil oil & fresh basil		Fresh Orecchiette pasta, homemade dried tomato and red pepper pesto, Heirloom tomatoes, cashew nuts, spring onion & watercress	

Aubergine Sabich	10.95	Gourmet Chicken Skewers	11.95
Grilled aubergine, warm flat bread, cucumber, tomato, shallots, chopped parsley, chimichurri, tahini dressing and topped with fried eggs		Chilli and lime chicken skewers, served with a citrus infused couscous, chilli aioli, chimichurri & caramelised lime	
Vegan option available		Vegan option available	

LUNCH SIDE DISHES

Gourmet chips	2.95
Cheesy gourmet chips	3.95
Sourdough garlic bread	2.75
Homemade onion rings	2.50

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LUNCH MENU

Served Monday to Sunday 10.30am – 3.30pm

SOUPS & STEWS

SERVED WITH A WHITE OR BROWN ROLL

- Minted Spring Pea Soup** 6.95
Minted spring pea soup, lemon crème fraiche & fresh dill **Vegan options available**
- Soup of the Day**
Chefs Special 6.95
- Spring Lamb Stew**
Minted lamb, potatoes & vegetable stew 8.95

MAIN DELI ITEMS

- Homemade three cheese Quiche** 8.95
Three cheese & spring onion quiche, potato, beetroot & capers garnish & chili aioli
- Traditional Sausage Roll** 7.95
Traditional sausage roll, smoked tomato relish, cheddar cheese & English mustard
- Maple & mustard seed roasted ham** 7.95
Roast ham, pickled cucumber, piccalilli & crusty bread roll
- Vegan Tomato & Basil Galette** 7.95
Slow dried tomato galette, tomato tapenade, baby basil, basil oil & Mediterranean couscous
- Tomato & Red Leicester Frittata** 7.95
Frittata, rainbow slaw & garden salad
- Prawn & Crayfish Cup** 7.95
Prawn & crayfish, chili aioli, crusty bread roll & caramelised lemon.
- Coronation Chicken Cup** 7.95
Slow cooked Coronation chicken, crusty bread roll & salad garnish

SIDE SALADS

ADD ANY SIDE SALAD TO ANY DISHES
ON OUR LUNCH MENU

Couscous, Mediterranean vegetables & sundried tomatoes **Vegan** – Rainbow slaw **Vegan** - Watermelon, pomegranate, marinated feta, cucumber, fresh mint & shallots – Potato, beetroot, radish, capers, crème fraiche, dill - Garden leaf salad, tomato, cucumber, red onion & spring peas **Vegan**

One salad 2.95 Two salad 4.95 Three salads 6.25

BAKED POTATOES

ALL SERVED WITH A SALAD GARNISH

- Tuna, lemon crème fraiche** 7.95
Diced beef & chorizo chilli 7.95
Prawn & crayfish chilli aioli 8.50
Three cheese & spring onion 7.95
Homemade baked beans Vegan 7.95
Butternut squash, chickpea & spinach curry Vegan 7.95
Add Cheddar cheese 1.65

MAIN SALADS

- Chicken Caesar Salad** 8.95
Roast chicken breast, crispy streaky bacon, Cos lettuce, anchovies, sourdough croutons, parmesan & dressing.
- Ploughman's Lunch** 9.95
Maple and mustard seed glazed ham, Cheddar cheese, smoky relish, piccalilli, pickled egg, gala apple & crusty Italian bread roll.
- Gravlax, Prawns & crayfish Plate** 10.95
Homemade pickled cucumber, apple, chilli aioli, cucumber, capers, dressed watercress, caramelised lemon & a soft bread roll.

SOFT BREAD ROLLS

SERVED WITH A WHITE OR BROWN ROLL
& SALAD GARNISH

- Egg mayonnaise, truffle & Chive** 7.95
Roast beef, chimichurri, Cheddar 7.95
Prawn & crayfish, aioli, cucumber 7.95
Classic Coronation chicken 7.95
Three cheese & spring onion 7.95

TOASTED PANINIS

ALL SERVED WITH A SALAD GARNISH

- Bacon, Brie & Cranberry** 7.95
Tuna & Cheddar Cheese Melt 7.95
Vegan Philly melt 7.95
Roast Ham & smoky relish Melt 7.95
Beef topside Rueben Melt 8.95

ALL OUR LUNCH ITEMS ARE HOMEMADE & OUR ALL
OUR BREADS ARE SOURCED LOCALLY

SUNDAY LUNCH MENU

Served Sundays 12 – 3.30pm

Roast Topside Beef	13.95	Roast Chicken	12.95
Locally sourced beef topside, brushed with rosemary & thyme butter and slow-cooked until 65°C & blushing pink. Served with our homemade red wine beef jus & horseradish sauce		Lemon thyme & garlic chicken Supreme, marinated overnight & then roasted until golden brown. Served with our homemade chicken jus & cranberry sauce	
Roast Gammon	12.95	Vegan Wild Mushroom Tart	12.95
Maple & mustard seed roasted ham. Oven roasted basted until dark, sweet & sticky. Served with our signature Roquette apple cider jus & apple sauce		Homemade Wild mushrooms, roast shallots & lemon thyme puff pastry tart. Served with a rich red wine Jus Vegan	
Three Meat Roast	19.95	Roast Turkey	12.95
A selection of all our delicious roast meats, all the trimmings & with a choice of any of our homemade jus & all three condiments		Roast Turkey crown. Cooked overnight to achieve the ultimate tenderness. Served with a rich chicken jus & cranberry sauce	
Childrens Roast	7.95		
Choice of any one of our roast meats, roast potatoes, roast carrots, brocolli, peas, gravy & yorkshire pudding			

ROAST SIDES

Roast vegetable, potatoes & mint yogurt	6.95
Mixed roast vegetables	2.95
Roast potatoes	2.95
Yorkshire pudding & red wine Jus	2.45
Buttered Jersey royals	2.95
Three cheese cauliflower bake	3.95

ALL OUR ROAST DINNERS ARE SERVED WITH THYME INFUSED ROAST POTATOES, ROSEMARY ROASTED CARROTS, BROCOLLI, SPRING VEGATABLES, CAULIFLOWER CHEESE BAKE, YORKSIRE PUDDING & ITS OWN RICH HOMEMADE JUS

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