BREAKFAST MENU

Served Monday to Sunday 8.30am - 11.30am

Farmhouse breakfast

Vegetarian breakfast

12.45

11.95

Light breakfast One Clive Lancaster & sons Lincolnshire

8.95

Two Clive Lancaster & sons Lincolnshire sausages, two smoked back bacon, two hash browns, field mushroom, slow roasted half tomato, baked beans & two fried eggs.

Served with your choice of sourdough, white or brown toast.

(Gluten free option) 915kcal

(Gluten free option) 514kcal Vegan breakfast

or brown toast

11.95

Two poached eggs, sautéed mushrooms, cherry tomatoes & spinach, avocado, lemon thyme infused goats' cheese, hash browns & sourdough toast.

(Gluten free option) 540kcal

Sauteed mushrooms, cherry tomatoes & spinach, avocado, homemade baked beans, two hash browns, two vegan sausages & sourdough toast. 700kcal

sausage, one slice of smoked back bacon, hash

Served with your choice of sourdough, white

brown, field mushroom, slow roasted half

tomato, baked beans & one fried egg.

Eggs royale

Smoked salmon, sautéed spinach, two poached eggs, toasted English muffin, hollandaise sauce & fresh lemon.

(Gluten free option) 541kcal

Eggs Florentine

9.95

Sautéed spinach, avocado, two free-range poached eggs, toasted English muffin, hollandaise sauce & fresh lemon. (Gluten free option) 690kcal

Eggs benedict

9.95

Warm croissant, tea cake slice, homemade bircher muesli, honey yogurt, fresh berries, apple, banana, homemade raspberry curd & butter. 718kcal

Continental breakfast

Maple and mustard seed glazed ham, sauteed spinach, two free-range poached eggs, toasted English muffin, hollandaise sauce & fresh lemon. 524kcal

Eggs on toast

5.95

9.95

Children's breakfast One free-range egg, sausage, baked beans, hash brown and one slice of white or brown toast. (Gluten free option) 279kcal

Eggs cooked your way, served with your choice of sourdough, white or brown sliced toast. (Gluten free option) 346kcal

Breakfast cob

5.45

7.95

Add any sides

1.95

Choose from Clive Lancaster & sons' sausage 321kcal Smoked back bacon 365kcal, Fried egg 347kcal Served in a white or brown. (Vegan options available)

Smoked back bacon, sausage, smoked salmon, sliced ham, hash browns, avocado, roast tomatoes sauteed mushrooms, spinach, baked beans, veggie sausage, hollandaise, egg of your choice.

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HOT LUNCH MENU

Served Monday to Saturday 12.00pm – 3.30pm

13.95

12.95

11.95

Traditional fish & Chips

Fresh battered haddock, served with homemade double cooked chips, mushy peas, homemade tatare sauce, & caramalised lemon.

(gf) 1301Kcal

Gourmet Beef burger

Blade of beef patty, artisan crusty roll, stout and Cheddar rarebit, grilled Cheddar cheese, rocket, cucumber, tomato & red onion salad, truffle burger sauce, served with a side of homemade spiced pickles & homemade double cooked chips.

1256kcal

Chicken & cashew stir-fry

Chicken breast, toasted cashew nuts, tenderstem broccoli, red pepper, pak choi, mange tout and red onion, egg noodles & served with a lime & sweet chilli sauce. (N)(gfo) 956Kcal

Panzanella salad

Oven baked sourdough & halloumi cheese, homemade pepperonata, fresh baby basil, topped with poached eggs, red wine reduction & basil oil.

(V) 949kcal

14.95 Roast salmon fillet

16.95

Pan fried crispy skinned salmon, goats cheese & truffle mash potato, tenderstem brocolli with toasted hazlenuts, served with chilli aioli, caramlised lime & a basil oil. (N)(gf) 570Kcal

Gourmet Vegan Burger

13.95

Gourmet Beyond meat burger patty, artisan crusty roll, vegan Applewood smoked cheese, fresh tomato, rocket, dried tomato & cashew nut dip & red onion, served with homemade spiced pickles & homemade double cooked chips.

(V/VG) 1197kcal

Vegan stir-fry

11.95

Toasted cashew nuts, tenderstem broccoli, red pepper, pak choi, mange tout and red onion, vermicelli rice noodles & served with a lime & sweet chilli sauce.

(N)(vg) 841Kcal

LUNCH SIDE DISHES

Gourmet chips (gf) 202Kcal	2.95
Cheesy gourmet chips (gf) 409Kcal	3.95
Sourdough garlic bread 444Kcal	2.75
Homemade onion rings (gf) 480Kcal	2.50

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FOOD ALLERGIES & INTOLERANCES

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Café Home & Garden DELISELECTION

Served Monday to Sunday 11am – 4.00pm

MAIN DELI ITEMS

MAIN SALADS

Bacon & brie quiche 9.95	Chicken Caesar salad 10.95
Smoked streaky bacon and brie, served with a	roasted chicken breast, crispy streaky bacon,
potato salad & a spiced chili aioli. 696 kcal	anchovies, sourdough croutons and grated parmesan
Three cheese quiche 9.95	on a bed of cos lettuce and served with a pot of
Red Leicester, mature cheddar, stilton cheese &	Caesar dressing 455 kcal
spring onion, served with a potato salad & a	Ploughman's lunch 11.95
spiced chili aioli. 605kcal	Traditional sausage roll, honey & mustard roast
Traditional sausage roll 9.95	ham, cheddar cheese, spiced tomato relish, celery,
Served with smoked tomato relish, cheddar	apple, dressed rocket & bread roll. 1140kcal
cheese, smoked tomato relish & a salad garnish.	Goats cheese salad 10.95
699 kcal	Grilled goats' cheese, toasted Italian bread, roast
Roasted vegetable roll 8.95	beetroot, caramelised figs, mint, toasted pumpkin
Roasted mixed vegetables in a pastry roll served	seeds & dressed watercress. 605kcal
with a roast beetroot & chantannay carrot.	
391 kcal (ve)	
Slow roasted tomato galette 8.95	SIDE SALADS
Served with a pepper, dried tomato & cashew	
nut dip & a rainbow slaw. (n)(vg) 446kcal	One salad 2.95 two salad 4.95
Honey & mustard roast ham 8.95	three salads 6.95
Served with pickled onion, piccalilli, bread roll	Roast butternut, walnut, cranberry & rocket.
& a salad garnish. (gfo) 610kcal	(n) (vg) 176kcal

Beetroot & feta frittata 8.95 Served with roast butternut, walnut, dried cranberry & rocket salad. (gf) 331kcal Prawn & crayfish cup 7.95

Served in chilli aioli with a bread roll & a salad garnish. (gfo) 360kcal **Teriyaki salmon**9.95

Served with caramelised lime, rainbow slaw, lime reduction & a salad garnish. 416kcal

Roast butternut, walnut, cranberry & rocket.

(n) (vg) 176kcal

Roast beetroot & chantannay carrot. (vg) 192 kcal

Dijon mustard potato salad with chives, red

onion and garlic. (vg) 172kcal

Rainbow slaw. (vg) 153kcal Orzo pasta with basil pesto, feta and cherry tomato. (n) 119kcal

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BAKED POTATOES, SOUPS & SANDWICHES

Served Monday to Sunday 11am – 4.00pm

SOUPS & CASSEROLE served with a white or brown roll (gluten free option available)	SOFT BREAD ROLLS served with a white or brown roll & salad garnish	
Spiced roast butternut 7.95	Roast salmon 8.95	
Lightly spiced, roast butternut soup, topped with crispy sage leaves. (vg) 336kcal	Roast salmon, homemade dill crème fraiche & fresh cucumber 600kcal	
	Roast beef 8.95	
Soup of the day 7.95	Roast beef topside, a horse radish cream cheese	
Chef's special (please enquire)	& red onion 554kcal	
Poof & root vogetable stay	Prawn & crayfish 8.95	
Beef & root vegetable stew 10.95 Slow cooked beef topside & vegetable stew. 764kcal	Prawn & crayfish, served in a chilli aioli, lime	
Slow cooked beel topside & vegetable stew. 764kcal	juice & fresh cucumber 468kcal	
D. l J 4 . 4	Chicken & bacon 8.95	
Baked potatoes All served with a salad garnish	Chicken breast, smoked bacon & mayonnaise 956kcal	
Tuna 8.95	Three cheese & spring onion 8.95	
Tuna chunks, served with a homemade dill &	Mature cheddar, red Leicester, cream cheese &	
lemon crème fraiche 670kcal	spring onion mix 417kcal	
Beef chilli 8.45	Toasted paninis All served with a salad garnish	
Slow cooked diced beef mild chilli, served with	Bacon, brie & cranberry 620kcal 8.95	
avocado & lime 675kcal	Tuna & cheese melt 708kcal 8.95	
Prawn & crayfish 8.95	Vegan Philly melt 469kcal 8.95	
Prawn & crayfish, served in a mild chilli aioli and	Ham, cheese & caramelised onion	
lime 556kcal	555kcal 8.95	
Time Sourcai	Side salads	
Three cheese & spring onion 8.45	One salad 2.95 two salad 4.95	
Cheddar, red Leicester, cream cheese & spring	three salads 6.95	
onion mix 740kcal	Roast butternut, walnut, cranberry & rocket (n) (vg) 176kcal	
Homemade baked beans (vg) 8.45	Roast beetroot & chantannay carrot (vg) 192 kcal	
Smokey homemade baked beans 670kcal	Dijon mustard potato salad with chives, red	
	onion and garlic (vg) 172kcal	
Add cheddar cheese	Rainbow slaw (vg) 153kcal	
(vegan ontion available) 245kcal 1.95	Orzo pasta with basil pesto, feta and cherry	

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tomato (n) 119kcal



Café Home & Garden SUNDAY LUNCH MENU

Served Sundays 12.00pm - 3.30pm

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

Roast topside beef

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

14.95

13.95

19.95

sauce 1022 kcal

Roast gammon

Honey & mustard seed roasted ham. Oven roasted basted until dark, sweet & sticky. Served with our signature roquette apple cider jus & apple sauce 924 kcal

Three meat roast

A selection of all our delicious roast meats, all the trimmings & with a choice of any of our homemade jus & all three condiments 1298 kcal

ROAST SIDES

Mixed roast vegetables 102 kcal	2.95
Roast potatoes 176 kcal	2.95
Two Yorkshire puddings & red wine Jus	2.95
186 kcal	
Three cheese cauliflower bake 224 kcal	3.95

Roast chicken

Lemon thyme & garlic chicken supreme,

marinated overnight & then roasted until golden brown. Served with our homemade chicken jus & cranberry sauce 898 kcal

Roasted vegetable

Wellington

13.95

13.95

Roasted butternut and sweet potato in a puff pastry case, served a rich red wine jus 711 kcal (ve)

Childrens roast

8.95

Choice of any one of our roast meats, roast potatoes, roast carrots, brocolli, gravy & yorkshire pudding 621 kcal

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(V) Vegetarian (VG) vegan (GF) Gluten free (DF) Dairy Free (N) Contains nuts



Adults require around 2000 kcal per day

BAKERY MENU

Served Monday to Saturday 8.30am - 5.00pm & Sunday 10.00am - 4.30pm

cerved monday to editarday of	Julii	steepin se canda, retecam (1.90pm		
CAKE		CUPCAKES		
Victoria sponge 614kcal	4.45			
Chocolate fudge cake 349 kcal	4.45	Sticky toffee & salted caramel 242 kca	1 3.35	
Sticky lemon drizzle loaf 482 kcal	4.45	Chocolate Nutella 310 kcal	3.35	
Lemon Blueberry Cake (gf) 657 kcal	4.45	21000000 1 (M001200 510 M001	0.00	
Carrot cake 614 kcal	4.45	MILIEUNI		
Battenberg 317 kcal	4.45	MUFFIN		
C		Triple chocolate 562 kcal	3.35	
TRAYBAKES & BISCU	ITS	CAKE MEZZE		
		Four-piece	4.50	
Triple chocolate brownie 843 kcal	4.45	Eight-piece	7.50	
Bakewell slice 713 kcal	4.45			
Millionaire shortbread 806 kcal	4.45	Choose from:		
Double chocolate cookie 436 kcal	3.55	Bakewell tart 178kcal raspberry macaron		
Shortbread biscuit 392 kcal	3.55	121kcal, millionaire shortbread 201kcal, trio		
Rocky road 827 kcal	4.45	chocolate brownie 210 kcal, lemon drizzle		
Salted caramel brownie 843 kcal	4.45	120kcal, raspberry almond crumble 185kcal,		
Raspberry almond crumble 742 kcal	4.45	Battenberg 322kcal, Victoria sponge133 kcal,		
Raspberry almond tart 675 kcal	4.45	Carrot cake 166 kcal Lemon Blueberry c 109 kcal		
CREAM TEA		VECAN DECEDTO		
A choice of freshly baked scone, preserve, clo		VEGAN DESSERTS		
cream & a tea or coffee	6.45	Vegan scone 449kcal	3 .25	
SCONES		Dark chocolate brownie 528 kcal	4.45	
Fruit scone 537 kcal	3.25	Bakewell tart 628 kcal	4.45	
Cherry Almond Scone 669 kcal	3.25			
Classic plain scone 509 kcal	2.95	GLUTEN FREE		
Three cheese scone 559 kcal	3.25	Gluten free scone 406 kcal	3.25	
PRESERVES		Hazelnut merengue roulade 809 kcal	4.65	
Strawberry 72kcal blackcurrant 71 kca	al	Triple chocolate brownie 743 kcal	4.45	
Raspberry 72kcal	0.95	Bakewell tart 713 kcal	4.45	
Tomato chutney 77 kcal	1.15			
Clotted cream 234 kcal	1.30			



CHILLED DESSERTS

 $Served\ Monday\ to\ Saturday\ 8.30am-5.00pm\ \&\ Sunday\ 10.00am-4.30pm$ All our chilled desserts are made in house by our own highly skilled pastry team using the finest of ingredients & are served with homemade chocolate garnishes

Salted Caramel Gateau **Meringue Nest** 4.65 4.65 Homemade meringue nests, fresh fruit & Salted caramel sponge, fresh whipped cream sea salted caramel whipped cream 765 kcal **Baked Vanilla Cheesecake** 4.65 **Strawberry Lime Gataux** Vanilla cheese cake, biscuit base & baked to 4.65 Serve with fresh lime, chantilly cream perfection. 540kcal 611kcal Seasonal Berry Cheesecake 4.65 Hazelnut Meringue Roulard 4.65 Vanilla cheese cake, mixed seasonal berrys Toasted hazelnut praline, whipped fresh cream & fresh fruit 809kcal

Chocolate Eclair 4.65 Choux Pastry , whipped cream & Chocolate Ganach 823 kcal **Baked Egg Custard Tart** 4.65 Sweet custard topped with shaved nutmeg 405kcal

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DRINKS MENU

HOT DEVEDACES

DEEDS & CIDEDS

Please enquire about our Jude's ice – cream selection

HOT BEVERAGES		BEERS & CIDERS	
ALL OUR HOT CHOCOLATES & OUR MOCHA CO		Peroni Nastro Azzurro 330ml (gf)	4.25
ARE NOW MADE WITH REAL BELGIUM CHOCO		Brewdog Vagabond pale ale 330ml (gf	4.35
Americano Regular 44kcal 2.90 56kcal Larg		Brewdog Dead Pony Club 330ml	4.35
Cappuccino Reg 159kcal 3.20 177kcal Larg		Brewdog Nanny State (alcohol free)	4.05
Espresso Single 44kcal 2.30 Double 56 kc		Traditional Rocquette Cider 500ml	4.95
Flat white (double shot) Regular 132kd		Old Mout Cider 500ml	4.95
Latte Regular 3.20 159kcal Large 215kc		Choose from; Berries & cherries, kiw	
Filter coffee Regular 2.75 44kcal Large 56kca		lime, strawberry & pomegranate	1 66
Hot chocolate 140kcal	3.45	nine, strawberry & pointegranate	
Luxury hot chocolate 348kcal	4.30	WINES & PROSECCO	`
Mocha 140kcal	3.80		,
Tea for one 44kcal	2.35	Red Wine	
Tea for two 79kcal	4.70	125ml glass	5.65
Speciality Tea for one 20kcal	2.85	175ml glass	6.55
Popular blends; Earl grey, ginger & apple,		250ml glass	8.05
raspberry & rosehip, pure peppermint, Japan			20.00
sencha, pure camomile, Darjeeling, tropical	burst	White wine	
ALL MILK ALTERNATIVES AVAILABLE AT NO F	EXTRA	125ml glass	5.65
BOTTLED COLD		175ml glass	6.55
		250ml glass	8.05
BEVERAGES		75cl bottle	20.00
Coca Cola	3.00	Rosé Wine	
Diet Coke	3.00	125ml glass	5.65
Coke Zero	3.00	175ml glass	6.55
Fanta Orange	3.00	250ml glass	8.05
Sprite	3.00	Č	20.00
Posh Pop	3.20	Prosecco 200ml	6.95
Choose from; Ginger beer with chilli, cr	eam	Prosecco 75cl	22.95
soda, plum & cherry, dandelion & burdo			
Sugar-free options; Elderflower, cloud		Fresh Juice	4.20
lemonade, strawberry & rhubarb.	,	Choose from – Orange, Apple, carrot	
, , , , , , , , , , , , , , , , , , ,		ginger, beetroot, celery, spinach,	,
Harrogate still or sparkling water	2.00	pineapple	
Children's juice	1.75	1 11	
Apple, orange or blackcurrant	1.75	Jude's Ice-creams	
ADDIE, OFAIISE OF DIACKCHITAIN		Please enquire about our Jude's ice – cre	om

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