

—CAFÉ— HOME & GARDEN

LUNCH MENU

Served Monday to Sunday 11am – 3.30pm

SOUPS AND STEWS

Served with a white or brown roll

Spiced Roast Butternut Squash Soup (VG) £7.95

Lightly spiced, roast butternut soup, topped with crispy sage leaves.

Soup of the Day £7.95

Chef's special.

Beef Stew £10.95

Slow-cooked diced beef and vegetable stew.

MAIN DELI ITEMS

Homemade Three Cheese Quiche £9.95

Goat's cheese, Cheddar, Red Leicester and thyme quiche with a roast beetroot, Chantenay carrots, thyme and toasted walnuts.

Traditional Sausage Roll £8.95

Traditional sausage roll, smoked tomato relish, cheddar cheese, English mustard and garnish.

Honey and Mustard Seed Roasted Ham £8.95

Roast ham, pickled onion, piccalilli, Italian bread roll and salad garnish.

Mediterranean Vegetable Galette (VG) £8.95

Roast Mediterranean vegetables, tomato tapenade, fresh basil, basil oil with a spiced cauliflower, spinach and chickpea salad.

Homemade Frittata £8.95

Spinach, feta and sundried tomato frittata served with a chickpea, butterbean, chilli and feta salad.

SIDE SALADS

Add any side salad to any lunch dishes

One salad £2.95 • Two salads £4.95 • Three salads £6.25

- Broccoli, shallots, pumpkin seed and Cheddar cheese
- Spiced cauliflower, spinach and chickpea (VG)
- Roast beetroot, Chantenay carrots, thyme roasted walnuts (VG)
- Chickpea, butterbean, chilli and feta

BAKED POTATOES

All served with a salad garnish

Tuna and Lemon Crème Fraîche £8.95

Diced Beef and Chorizo Chilli £8.45

Prawn and Crayfish Chilli Aioli £8.95

Three Cheese and Spring Onion £8.45

Homemade Baked Beans (VG) £8.45

Add Cheddar Cheese £1.95

MAIN SALADS

Roast Chicken Salad £9.95

Roast chicken breast, crispy streaky bacon, new potatoes, mixed spinach and rocket, capers, feta and mustard dressing.

Winter Platter £11.95

Traditional sausage roll, honey and mustard roast ham, Cheddar cheese, roast shallots, chilli aioli, dressed rocket and crusty bread roll.

Goat's Cheese Salad £10.95

Grilled goat's cheese, toasted Italian bread, roast beetroot, ribboned cucumber, mint, toasted walnuts and dressed watercress.

SOFT BREAD ROLLS

Served with a white or brown roll and salad garnish

Roast Salmon and Dill Crème Fraîche £8.95

Roast Beef and Horseradish Cheese £8.95

Prawn and Crayfish, Aioli and Cucumber £8.95

Turkey, Bacon and Mayonnaise £8.95

Three Cheese and Spring Onion £8.95

TOASTED PANINIS

All served with a salad garnish

Bacon, Brie and Cranberry £8.95

Tuna and Cheddar Cheese Melt £8.95

Vegan Philly Melt £8.95

Roast Ham and Mustard Melt £8.95

ALL LUNCH ITEMS ARE HOMEMADE AND OUR BREADS ARE SOURCED LOCALLY

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

FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order.

Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

(GF) Gluten free • (VG) Vegan • (V) Vegetarian • (N) Contains nuts

East Bridgford lunch menu 2022 V11

— CAFÉ — HOME & GARDEN

BREAKFAST MENU

Served Monday to Saturday 8.30am – 11.30am and Sunday 10am – 11.30am

Farmhouse Breakfast

£11.95

Two Clive Lancaster & Sons grilled Lincolnshire sausages, two smoked back bacon, two hash browns, field mushroom, two slow roasted tomatoes, baked beans and two free-range fried eggs. Served with your choice of sourdough, white or brown toast. (GF option available)

Light Breakfast

£8.45

One Clive Lancaster & Sons grilled Lincolnshire sausage, one slice of smoked back bacon, one hash brown, field mushroom, one slow roasted tomato, baked beans and one free-range fried egg. Served with your choice of sourdough, white or brown toast. (GF option available)

Vegetarian Breakfast

£11.95

Two free-range poached eggs, sautéed mushrooms, cherry tomatoes and spinach, avocado, lemon thyme infused goats cheese, hash browns and sourdough toast. (GF option available)

Vegan Breakfast (VG)

£11.95

Sautéed mushrooms, cherry tomatoes and spinach, avocado, homemade baked beans, two hash browns, two vegan sausages and sourdough toast.

Eggs Royale

£9.95

Gravlax salmon, sautéed spinach, two free-range poached eggs, toasted English muffin, hollandaise sauce and fresh lemon.

Eggs Florentine

£9.95

Sautéed spinach, avocado, two free-range poached eggs, toasted English muffin, hollandaise sauce and fresh lemon.

Eggs Benedict

£9.95

Honey and mustard seed glazed ham, sautéed spinach, two free-range poached eggs, toasted English muffin, hollandaise sauce and fresh lemon.

Continental Breakfast

£9.95

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

Children's Breakfast

£7.95

One free-range fried egg, sausage, baked beans, hash brown and one slice of white or brown toast. (GF option available)

Breakfast Cob

£5.45

Clive Lancaster & Sons sausage, bacon or free-range fried egg served in a white or brown cob. (VG options available)

Eggs on Toast

£5.95

Free-range eggs cooked your way, served with your choice of sourdough, white or brown sliced toast. (GF option available)

Sides

Smoked back bacon • Sausage • Gravlax salmon
Sliced ham • Hash browns • Avocado
Roast tomatoes • Sautéed mushrooms • Spinach
Baked beans • Veggie sausage • Hollandaise
Egg of your choice

All £1.95

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SUNDAY LUNCH MENU

Served 12.00pm – 3.30pm

Locally Sourced

Roast Topside Beef £14.95

Brushed with rosemary and thyme butter and slow-cooked until 65°C and blushing pink. Served with our homemade red wine beef jus and horseradish sauce.

Honey and Mustard Seed

Roasted Gammon £12.95

Oven roasted and basted until dark, sweet and sticky. Served with our signature Rocquette apple cider jus and apple sauce.

Three Meat Roast £19.95

A selection of our delicious roast meats with all the trimmings and a choice of any homemade jus and three sauces.

Lemon Thyme and Garlic Roast Chicken £12.95

Marinated overnight and then roasted until golden brown, served with our homemade chicken jus and cranberry sauce.

Beetroot Wellington (VG) £13.95

Roast beetroot and wild mushroom wellington, puff pastry and a rich red wine jus.

Roast Turkey Crown £12.95

Cooked overnight to achieve the ultimate tenderness, served with a rich chicken jus and cranberry sauce.

Children's Roast £8.95

Choice of any one of our roast meats served with roast potatoes, roast carrots, broccoli, peas, gravy and Yorkshire pudding.

Sides

Mixed roast vegetables	£2.95
Roast potatoes	£2.95
Two Yorkshire puddings and red wine jus	£2.95
Three cheese cauliflower bake	£3.95

ALL OUR ROAST DINNERS ARE SERVED WITH THYME INFUSED ROAST POTATOES, ROSEMARY ROASTED CARROTS, BROCCOLI, SPRING VEGETABLES, CAULIFLOWER CHEESE BAKE, YORKSHIRE PUDDING AND A RICH HOMEMADE JUS.

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East Bridgford Sunday lunch menu 2022 V1.1

—CAFÉ— HOME & GARDEN

HOT LUNCH MENU

Served Monday to Saturday 12.00pm – 3.30pm

Fish and Chips (GF)

£13.95

Please enquire about our fish of the day

Fresh battered fish of the day, served with homemade double cooked chips, mushy peas, tartare sauce, and caramelised lemon.

Gourmet Turkey Burger

£13.95

Homemade turkey patty, smoked streaky bacon, grilled brie, wild rocket, fresh tomato, dressed with spiced cranberry chutney in a brioche bun and homemade chunky chips.

Gourmet Vegan Burger (VG)

£12.95

Italian style crusty roll, Vegan burger patty, grilled Sheese®, fresh avocado, fresh tomato, homemade chilli aioli, gem lettuce, homemade chunky chips and homemade pickled cucumber.

Chicken and Cashew Stir Fry

£12.95

Chicken breast, toasted cashew nuts, tenderstem broccoli, red pepper, pak choi, courgette, egg noodles served with a lime and sweet chilli sauce. (VG option available)

Roast Salmon Fillet

£14.95

Pan fried salmon fillet, crispy salmon skin, goat's cheese and truffle mash, toasted hazelnut tenderstem broccolini, lime and chilli aioli, caramelised lime and a herb oil.

Roast Butternut Squash Risotto

£11.95

Roast spiced butternut squash, toasted walnuts, spiced butternut puree, sage crisps, sage salsa verde and gorgonzola cheese.

Beef Cheek Pappardelle

£12.95

Braised beef cheeks, pappardelle pasta, served in a rich beef and red wine jus, roast fennel, topped with pickled walnuts, horseradish and lemon cream cheese and parsnip crisps.

Sides

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

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

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