

ALLENDALE CAFE

Brunch Classics

EGGS BENEDICT 9.5

Rashers, poached egg, hollandaise

EGGS ROYALE 10.5

Smoked Salmon, poached egg, hollandaise

EGGS FLORENTINE 9

Wilted Spinach, poached egg, hollandaise

Brunch Plates

GRILLED HALLOUMI TOAST 9.5

Sourdough, grilled halloumi, homemade tomato chutney, dill oil, micro shoots

SMASHED AVOCADO TOAST 10.5

Smashed avocado, lime, chilli, herbs, toasted seeds, poached egg

BREAKFAST PLATE 12.5

2 sausages, rashers, eggs, beans, mushrooms, potato hash, bloomer toast, grilled tomato

HOMEMADE PANCAKES 9.5

Maple syrup, fresh berries, whipped vanilla mascarpone, seed & oat granola

HONEY, YOGHURT & GRANOLA 8.5

Greek yoghurt, seed & oat granola, honey, blackberry compote

Sandwiches & Toasties

Served on bloomer bread or artisan baguette

HOT HONEY HALLOUMI 8.95

Grilled Halloumi, chilli honey, watercress, pickled shallots

SMOKED SALMON & DILL CREME 9.95

Wild rocket, dill caviar

ALLENDALE'S CLUB SANDWICH 11.95

Grilled chicken breast, rashers, vine tomato, baby gem, spiced mango mayo, served on 3 toasted bloomer

SMOKED PAPRIKA CHICKEN 10.5

melted cheddar, chipotle mayo

Seasonal Comfort

ALLENDALE HARVEST SOUP 8.5

A rich warm tomato broth, chickpeas, lentils and hint of citrus

ALLENDALE CHICKEN CAESAR SALAD 10.5

Marinated chicken breast, rashers, baby gem, parmesan shavings, soft boiled egg, sourdough croutons, Caesar dressing

Drinks

COFFEE

Flat white/Latte/Cappuccino/ Espresso

TEA

English breakfast/ Turkish/ Mint

JUICES

Cloudy Apple, Orange

SOFT DRINKS

Lemonade, coke

Sides

ROSEMARY POTATOES 3.95

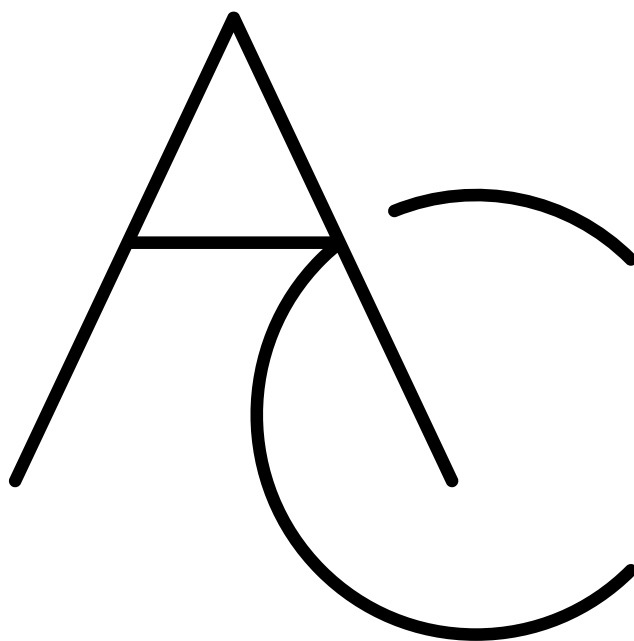
HALLOUMI FRIES 5.95

HOUSE SLAW 3.5

Allergy & Dietary

If you have any allergies or dietary requirements, please inform a member of our team & we will be happy to guide you through the options





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