ANGELINAS

Breakfast & Brunch

Angelina's Breakfast 12.5

Smashed avocado on sourdough,smoked streaky bacon, chorizo, poached egg, & charred tomato sweet chili chutney (optional)

(V) option with grilled halloumi

Farmers Breakfast 13

Crispy bacon, fried or poached eggs, sausage, mushrooms, Angelina's hash brown, charred tomato, baked beans and toast + Black Pudding 1

Sweetcorn Fritters 12.5

Homemade corn fritters 8hours roasted pulled pork + Poached Egg 2

Field Mushrooms 8.5

Field mushrooms & spinach cooked in fresh herbs on grilled sourdough Add + poached egg 2 + parmesan 2

Avocado On Toast 7

Smashed avocado with garden herbs and seeds on grilled sourdough bread + Smoked salmon 4.5

Eggs Benedict

Toasted muffin with Cackleberry farm poached eggs in-house hollandaise

Smoked Bacon or Ham	£ }	11.5
Eggs Royale (salmon)		13
Eggs Florentine (spinach)		• 10

Eggs On Toast (V) 7

Scrambled or poached Cackleberry Farm eggs on sourdough toast Add + Halloumi 2.5 +Smoked Bacon 3.5

Shakshuka Baked Eggs 11.5 (spicy - mild)

Red peppers and tomatoes seasoned with cumin, smoked paprika, cayenne, spinach leaves with flatbread Eggs baked or poached eggs + Feta 1.5 + Kent potato hash 3.5

Turkish Eggs 11

Free range poached eggs, whipped garlic labneh with hot chili brown butter served with flatbread

Granola Bowl 7

Homemade roasted nutty granola with Greek yogurt and mixed berry compote



Sweet

Pancakes 10

With mixed berry compote, seasonal

fruit, maple syrup & Greek yogurt

+ Streaky Bacon 3.5

Banana Bread 6

Toasted with butter, served with yogurt crushed pistachios & maple syrup

Waffle 10

2 Toppings: Seasonal Fruits & Berries/Strawberry Sauce Maple Syrup/Nutella / Biscoff Crumble/ Vanilla or Chocolate Ice Cream



Extras & Sides

Avocado 2.5
Sausage 2
Potato Hash with parmesan 4.5

Grilled Halloumi 2.5

Baked Beans 2

Gluten free bread option 1.5

Smoked Salmon 4.5
Poached Egg 2
Bacon 3.5

Food Allergy Notice

ANGELINAS

A

Coffee

Coffee Beans by Angelina's Espresso Beans

	8oz (Small)	12oz(Medium)
Latte	<i>3</i> . <i>5</i>	3.9
Cappuccino	<i>3</i> . <i>5</i>	3.9
Flat White	<i>3</i> . <i>5</i>	
Americano	3	3.4
Espresso	2.5	
Macchiato	2.7	
Mocha	3.8	4.2
Matcha Latte	3.8	4.2
Chai Latte	3.8	4.2
Turmeric Latte	<i>3</i> . <i>5</i>	4.2
Hot chocolate		4.2
+ cream & marshmal	low (optional)	
Iced coffees availa	ble	
Alternative Milk		0.5
Bonsoy (soya)		
Coconut		
Almond		
Oatly		
Extras		
Extra shot espresso		0.5
Syrups		0.5
Caramel		- 0

Tea

English Breakfast Tea (pot)
Speciality Tea (pot)
Earl Grey
Peppermint
Apple loves mint
Green Tea
Goji berry & pomegranate

Fresh Cold Pressed Juices

Orange Juice Kent Apple Juice

Smoothie

Mango Pineapple Mint 6
Blueberry Banana Oat & Honey 6

Milkshakes 5.

Vanilla Chocolate Cookies & Cream

5.5

Mocktails

Virgin Mimosa 6
Virgin Strawberry Daiquiri 6
Virgin Mary 6



Bubbly & Cocktails

Vanilla Hazelnut

Prosecco	7.5
Mimosa	8
Bloody Mary	8.5
House Rosé	7
Daiquiri	9
Strawberry/Mango/ Passionfruit	

Soft Drinks

Strawberry Lemonade	4
Lemonade	3.5
Coca Cola / Diet Coke	3.5
Still Water	2.5
Sparking Water	2.5
Juices - Orange/Apple	3.5

Food Allergy Notice





Children's Menu (Kids under 10)

Mini English 7

Bacon, sausage, scrambled egg, beans & toast

Pancakes 7

With mixed berry compote, seasonal fruit, Lotus Biscoff crumbs and maple syrup

Waffle 7

2 Toppings: Seasonal Fruits & Berries Maple Syrup/Nutella / Biscoff Crumble/ Vanilla or Chocolate Ice Cream

Build your Own 7

Egg (scrambled, poached or fried), bacon or sausage hash brown or beans, toast

Kids Drinks

Strawberry or Passion Fruit Lemonade 3.5

Orange or Apple Juice 3.5

Babychino 1.5

Kids Hot Chocolate 2.5

+ marshmallows & cream (optional)

Milkshake 4
Vanilla Chocolate Cookies & Cream

Meal & Drink 10

Food Allergy Notice

ANGELINA'S

Vegan & Vegetarian

Breakfast & Brunch

Angelina's Breakfast (V/VG*) 12.5

Smashed avocado on sourdough, grilled halloumi, poached egg, & charred cherry tomato sweet chili chutney (optional) (*Vegan option available)

Mediterranean Breakfast (V/VG*) 13

Hummus, mixed olives, halloumi, fried or poached eggs, herb mushrooms, Angelina's hash brown, Charred cherry tomato, baked beans and toast (*Vegan option available)

Field Mushrooms (VG) 8.5

Field mushrooms & spinach cooked in fresh herbs on grilled sourdough Add + poached egg 2 + parmesan 2

Avocado On Toast (VG) 7

Smashed avocado with garden herbs and seeds on grilled sourdough bread

Eggs Florentine (V) 10

Toasted muffin with Cackleberry farm poached eggs, in-house hollandaise

Halloumi 12.5

Eggs On Toast (V) 7

Scrambled or poached Cackleberry Farm eggs on sourdough toast Add + Halloumi 2.5

Shakshuka Baked Eggs (V/VG*) 11.5 (spicy - mild)

Red peppers and tomatoes seasoned with cumin, smoked paprika, cayenne, spinach leaves with flatbread Eggs baked or poached eggs + Feta 1.5 (*Vegan option available)

Turkish Eggs (V) 11

Free range poached eggs, whipped garlic labneh with hot chili brown butter served with flatbread

Granola Bowl (V/VG*) 7

Homemade roasted nutty granola with Greek yogurt and mixed berry compote

(*Vegan option available)



Sweet

Pancakes (V) 10

With mixed berry compote, seasonal fruit, maple syrup & Greek yogurt

Banana Bread (V/VG*) 6

Toasted with crushed pistachios Greek yogurt & maple syrup

(*Vegan option available)

Waffle (V) 10

2 Toppings: Seasonal Fruits & Berries/Strawberry Sauce Maple Syrup/Nutella / Biscoff Crumble/ Vanilla or Chocolate Ice Cream



Extras & Sides

Vegan Sausage 2.5 Vegan Feta 2 Vegan Halloumi 3 Grilled Halloumi 2.5

Baked Beans 2
Potato Hash with parmesan 4.5

Avocado 2.5

Poached Egg 2

Gluten free bread option 1.5

Food Allergy Notice

ANGELINA'S



Gluten Free

Breakfast & Brunch

Angelina's Breakfast 12.5

Smashed avocado on GF sourdough,smoked streaky bacon, chorizo, poached egg, & charred tomato sweet chili chutney (optional)

(V) option with grilled halloumi

Farmers Breakfast 13

Crispy bacon, fried or poached eggs, chorizo mushrooms, Angelina's hash brown, charred tomato, baked beans and GF toast

Potato Hash & Chorizo 12

Potato hash with chorizo, pomegranate, poached egg with hollandaise + Feta 2

Field Mushrooms 8.5

Field mushrooms & spinach cooked in fresh herbs on grilled GF sourdough Add + poached egg 2 + parmesan 2

Avocado On Toast 7

Smashed avocado with garden herbs and seeds on grilled GF sourdough bread + Smoked salmon 4.5

Eggs Benedict

Toasted GF sourdough with Cackleberry farm poached eggs, in-house hollandaise

Smoked Bacon or Ham		11.5
Eggs Royale (salmon)	• •	13
Eaas Florentine (spinach)		<u>• 10</u>

Eggs On Toast (V) 7

Scrambled or poached Cackleberry Farm eggs on GF sourdough toast Add + Halloumi 2.5 +Smoked Bacon 3.5

Shakshuka Baked Eggs 11.5 (spicy - mild)

Red peppers and tomatoes seasoned with cumin, smoked paprika, cayenne, spinach leaves with GF bread Eggs baked or poached eggs + Feta 1.5 + Kent potato hash 3.5

Turkish Eggs 11

Free range poached eggs, whipped garlic labneh with hot chili brown butter served GF bread

Granola Bowl (GF) 7

Homemade roasted nutty granola with Greek yogurt and mixed berry compote



Extras & Sides

Avocado 2.5 Potato Hash with parmesan 4.5 Grilled Halloumi 2.5

Baked Beans 2

Gluten free bread option 1.5

Smoked Salmon 4.5
Poached Egg 2
Bacon 3.5



Food Allerau Notice