

BRUNCH
MON - SATURDAY: 9AM - 2.30PM
SET LUNCH MENU
MON - SATURDAY: 1PM - 2.30PM

ANGELINA'S

SUNDAY LUNCH
1PM - 3.30PM
a la carte DINNER
FRIDAY & SATURDAY: 6PM - 9PM

BREAKFAST

ANGELINA'S BREAKFAST (GFO) 13

Smashed avocado on sourdough, smoked streaky bacon, chorizo, poached egg, charred cherry tomato & sweet chili jam **Add Grill Halloumi 2.5**

FARMERS BREAKFAST (GFO) 14

Smoked streaky bacon, fried, poached or scrambled eggs, Cumberland sausage, mushrooms, Angelina's hash brown, charred cherry tomato, baked beans & toast
Add Black pudding 1

"NEW" POTATO HASH & ITALIAN SAUSAGE 14

Triple cooked hand cut potato hash, Italian sausage, Fried egg & smoked cheese sauce
+ Feta 2

FIELD MUSHROOMS (VG, GFO) 9

Field mushrooms & spinach cooked in fresh herbs on sourdough toast
+ Poached egg 2 + Parmesan 2

"NEW" CREATE YOUR OWN

4 ITEMS 11.5 - 6 ITEMS 14.5 - 8 ITEMS 16.5

EGGS

2 Eggs (Poached, Scrambled or Fried)
2 Smoked Streaky Bacon
1 Sausage
Chorizo

Black Pudding
Baked Beans
6 Grilled Cherry Tomatoes
Sautéed Spinach
Smashed Avocado
Sautéed Mushrooms
Hash Brown
1 Pancake

Toast

Sourdough Bread
Farmhouse White
English Muffin
Gluten Free Sourdough + 1.5

Others

Hollandaise Sauce
Smoked Cheese Sauce
Seasonal Fruit

Cheese

Grilled Halloumi
Feta Cheese

ENGLISH MUFFIN

Toasted muffin, Cacklebean Farm poached eggs & smoked paprika hollandaise
Eggs Benedict (Smoked Bacon or Ham) **12.5**
Eggs Royale (Salmon) **14.5**
Eggs Florentine (Spinach) **11**

EGGS ON TOAST (V, GFO) 8

Scrambled, poached or fried Cacklebean Farm eggs on sourdough toast
+ Halloumi 2.5 + Smoked bacon 3.5

SHAKSHUKA BAKED EGGS (SPICY - MILD) (V, GFO) 13

Red peppers & tomatoes seasoned in cumin, smoked paprika, cayenne, spinach leaves, eggs baked in or poached, focaccia
+ Feta 2 + Kent potato hash & Parmesan 4.5

SALT BEEF & FOCACCIA (GFO) 14

Slow cooked pulled salt beef on homemade focaccia, fried or poached egg, piccalilli salad

"NEW" TURKISH EGGS (SPICY - MILD) (V, VGO, GFO) 11

Poached eggs, garlic & dill yoghurt, hot honey chilli butter, served with homemade focaccia

"NEW" BURRATA & PROSCIUTTO (GFO) 12.5

Marinated tomato, green pesto, Burrata, Prosciutto on homemade focaccia bread
+ Poached egg 2

EXTRAS

Smoked Streaky Bacon	3.5	Extra Egg	2
Sausage	2	Smashed Avocado	2.5
Baked Beans	2	Grilled Halloumi	2.5
Smoked Salmon	4.5	Feta	2
		Hash Brown	2.5

PLEASE NOTE: EXTRAS CANNOT BE ORDERED SEPARATELY AND CAN ONLY BE ADDED TO YOUR MEAL

SWEET & SAVOURY

FRENCH TOAST (V) 14 PANCAKES (V) 13 WAFFLE (V) 13

PICK A TOPPING
FROM THE 4 BELOW

Apple & Cinnamon Crumble

Caramelised Apple, Apple Sauce, Cinnamon Crumble, Clotted Cream

Sweet & Savoury

Bacon, Breaded Chicken, Fried Egg & Maple + £2

Banana, Nutella & Biscoff

Caramelised Banana, Nutella & Biscoff Sauce, Biscoff Crumb, Vanilla Ice Cream

Seasonal Fruit & Maple Syrup

Fresh Cut Seasonal Fruit, Yoghurt, Compote & Maple Syrup

"New" Granola Bowl (V, GF.) 8.5

Homemade roasted nutty granola with Greek yogurt, fresh strawberry & mango

Banana Bread (V, VGO) 7.5

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



BRUNCH

Grilled Chicken 14

Avocado, Pesto, Focaccia

Pulled BBQ Beef 15

Slaw, Soft Bun

Roast Mediterranean Veg 12

Grilled Halloumi, Sourdough

Salad Bowl 8

Avocado, Tomato, Cucumber, Carrot, Red Pepper, House Dressing

Add: Salmon Fillet 9

Chicken 7

Halloumi 6

SIDES

Loaded Tater Tots 8

Cheese Sauce, Crispy Bacon, Spring Onion

Sweet Potato Fries 6

Avo Mayo

Halloumi Fries 8

Pomegranate, Hot Honey Yoghurt

Potato Hash 4.5

Parmesan

FOOD ALLERGY NOTICE

Please speak with a member of our team about any allergies or dietary requirements

A discretionary service charge of 10% will be added to your bill. All prices include VAT.

(v) vegetarian - (vg) vegan - (gf) gluten-free - (gfo) gluten-free option

ANGELINA'S

VEGAN & VEGETARIAN BREAKFAST & BRUNCH

HALLOUMI BREAKFAST (V,VGO,GFO) 13

Smashed avocado on toasted sourdough, grilled halloumi, poached egg, charred cherry tomato, sweet chili jam

MEDITERRANEAN BREAKFAST (V,VGO) 14.5

Hummus, mixed olives, halloumi, fried, scrambled or poached eggs, herb mushrooms, Angelina's hash brown, charred cherry tomato, baked beans, toasted sourdough

FIELD MUSHROOMS (VG,GFO) 9

Field mushrooms & spinach cooked in fresh herbs on toasted sourdough
+ Poached egg 2 + Parmesan 2

POTATO HASH & MUSHROOMS (V, VGO, GF) 13

Triple cooked potato hash, mushrooms, tomatoes poached egg & smoked cheese sauce
+ Feta 2

AVOCADO ON TOAST (VG, GFO) 8

Smashed avocado with garden herbs, seeds on toasted sourdough
+ Poached egg 2 + Feta 2

SHAKSHUKA BAKED EGGS (V,VGO,GFO) 13 (SPICY - MILD)

Red peppers & tomatoes seasoned with cumin, smoked paprika, cayenne, spinach leaves, eggs baked in or poached, focaccia
+ Feta 2 + Kent potato hash 4.5

EGGS ON TOAST (V, GFO) 8

Scrambled, poached or fried Cacklebean Farm eggs on sourdough toast
+ Halloumi 2.5 + Vegan Sausage 2.5

EGGS FLORENTINE (V,GFO) 10

Toasted English muffin with Cacklebean Farm poached eggs, smoked paprika hollandaise

TURKISH EGGS (SPICY - MILD) (V, GFO) 11

Poached eggs, garlic & dill yoghurt, hot honey chilli butter, served with homemade focaccia

"NEW" CREATE YOUR OWN

4 ITEMS 11.5 - 6 ITEMS 14.5 - 8 ITEMS 16.5

Eggs

2 Eggs (Poached, Scrambled or Fried)

6 Grilled Cherry Tomatoes

Sautéed Spinach

Smashed Avocado

Sautéed Mushrooms

Hash Brown

Vegan Sausage

Baked Beans

Toast

Sourdough Bread

Farmhouse White

English Muffin

1 Pancake

Gluten Free Sourdough + 1.5

Cheese

Grilled Halloumi (vo)

Feta Cheese (vo)

SWEET

FRENCH TOAST (V) 14 PANCAKES (V) 13 WAFFLE (V) 13

PICK A TOPPING
FROM THE 3 BELOW

Apple & Cinnamon Crumble (v)

Caramelised Apple, Apple Sauce, Cinnamon Crumble, Clotted Cream

Banana, Nutella & Biscoff (v)

Caramelised Banana, Nutella & Biscoff Sauce, Biscoff Crumb, Vanilla Ice Cream

Seasonal Fruit & Maple Syrup (v)

Fresh Cut Seasonal Fruit, Yoghurt, Compote & Maple Syrup

GRANOLA BOWL 8.5 (V,VGO,GF)

Homemade roasted nutty granola with Greek yogurt, fresh strawberry & mango

BANANA BREAD 7.5 (V,VGO)

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



EXTRAS

PLEASE NOTE: EXTRAS CANNOT BE ORDERED SEPARATELY AND CAN ONLY BE ADDED TO YOUR MEAL.

Vegan Sausage	2.5	Grilled Halloumi	2.5
Vegan Feta	2	Baked Beans	2
Vegan Halloumi	3	Extra Egg	2
Mushrooms	3	Smashed Avocado	2.5
Gluten free bread option	1.5		

BRUNCH

Roast Mediterranean Veg 12

Grilled Halloumi, Sourdough

Salad Bowl 8

Avocado, Tomato, Cucumber, Carrot, Red Pepper, House Dressing

Add: Halloumi 6

SIDES

Loaded Tater Tots 8

Cheese Sauce, Spring Onion

Sweet Potato Fries 6

Avo Mayo

Halloumi Fries 8

Pomegranate, Hot Honey Yoghurt

Potato Hash 4.5

Parmesan

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ANGELINA'S

DRINKS

COFFEE

Coffee Beans by Angelina's Espresso Beans

	8oz (Small)	12oz (Medium)
Latte	3.8	4.3
Cappuccino	3.8	4.3
Flat White (6oz)	3.8	
Americano	3.3	3.8
Espresso (Single)	2.5/3	
Macchiato	3	
Mocha	4.2	4.7
Matcha Latte	4.2	4.7
Chai Latte	4.2	4.7
Turmeric Latte	4	4.5
Hot chocolate		4.4
+ cream & marshmallow (optional)	0.5	

ICED COFFEES

Latte	4.5	Chai & Cinnamon	4.7
Mocha	4.8	Matcha	4.7
Black/Americano	4	Chocolate	4.5
Coffee Milkshake	7		

ICED TEAS 4.8

Peach
Mango
Mango & Peach

ALTERNATIVE MILK 0.5

Oat	Almond	Espresso Shot	0.5
Soya	Coconut	Decaf	0.5

EXTRAS

SYRUPS 0.5

Caramel	Vanilla	Hazelnut
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TEA

English Breakfast Tea (pot)	3
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Speciality Tea (pot) 3.5

Earl Grey
Peppermint
Apple loves mint
Chamomile
Green Tea
Goji berry & pomegranate

FRESH COLD PRESSED JUICES 4.5

Orange Juice
Kent Apple Juice
Carrot, Apple & Ginger

SMOOTHIE 6.5

Mango, Pineapple & Mint
Blueberry, Banana, Oat & Honey

MILKSHAKES 6

Chocolate	
Vanilla	
Cookies & Cream	
Biscoff	
Coffee	7

SOFT DRINKS

Coke/Diet Coke/Coke Zero/Lemonade	3.5
Fever-Tree:	3.5
Indian Tonic/Light Tonic/Med Tonic/Aromatic	
Tonic/Ginger Ale/Ginger Bee/Lemon Tonic/Elderflower Tonic/Soda	
Strawberry or Passionfruit Lemonade	4.2
Still or Sparkling Spring Water	330ml 2.5
	750ml 5.5

BUBBLY & COCKTAILS

Silver Reign Sparkling Brut, Kent	7.5
Silver Reign Sparkling Rose, Kent	8
Prosecco	7.5
Mimosa	11
Bloody Mary	11
Aperol Spritz	11
Limoncello Spritz	11.5
Sweet & Sour Midori Spritz	11.5

MOCKTAILS

Passionfruit & Elderflower Spritz	8
Virgin Mary	8


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ANGELINA'S

Children's Breakfast Menu Kids 10 and under



Mini English 7.5
Bacon, sausage, scrambled egg,
beans & toast

Build Your Own 8 (pick 5 items)
Egg (Scrambled, Poached or Fried),
bacon sausage, hash brown, baked
beans, toast, seasonal fruit

Pancake/Waffle/French Toast 8

Pick a topping from the 3 below

Banana, Nutella & Biscoff
Caramelised Banana, Nutella & Biscoff Sauce,
Biscoff Crumb, Vanilla Ice Cream

Seasonal Fruit & Maple Syrup
Fresh Cut Seasonal Fruit, Yoghurt,
Compote & Maple Syrup

Apple & Cinnamon Crumble
Caramelised Apple, Apple Sauce, Cinnamon
Crumble, Clotted Cream

Kids Drinks

Strawberry or Passion Fruit Lemonade 3.5
Fresh Orange or Apple Juice 3.5
Babychino 1.5
Hot Chocolate 3.5
+ marshmallows & cream (optional)

Milkshake 4
Vanilla / Chocolate / Biscoff / Oreo

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