

BREAKFAST & BRUNCH
MON - SATURDAY: 9AM -
2.30PM

SUNDAYS 9AM - 12NOON

ANGELINA'S

SUNDAY ROAST LUNCH
1PM - 3.30PM

A LA CARTE DINNER
FRIDAY & SATURDAY: 6PM -
9PM

BREAKFAST & BRUNCH

ANGELINA'S BREAKFAST (GFO) 14

Smashed Avocado On Sourdough, Smoked Streaky Bacon, Chorizo, Poached Egg, Charred Tomato & Sweet Chilli Jam

+ **Grilled Halloumi 2.5**

FARMERS BREAKFAST (GFO) 15

Smoked Streaky Bacon, Fried, Poached Or Scrambled Eggs, Cumberland Sausage, Mushroom, Angelina's Hash Brown, Charred Tomato, Baked Beans & Toast

+ **Black Pudding 1.5**

POTATO HASH & ITALIAN SAUSAGE 14

Triple Cooked Hand Cut Potato Hash, Italian Sausage, Fried Egg & Smoked Cheese Sauce

+ **Feta 2**

BURRATA & PROSCIUTTO (GFO) 13

Marinated Tomato, Green Pesto, Burrata, Prosciutto On Homemade Focaccia Bread

+ **Poached Egg 2**

SALT BEEF & FOCACCIA (GFO) 14.5

Slow Cooked Pulled Salt Beef On Homemade Focaccia, Fried or Poached Egg, Piccalilli Salad

SALAD BOWL 8

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

Add:

Salmon Fillet 9

Chicken 7

Halloumi 6

Fried Breaded Mozzarella 5

GRILLED CHICKEN 14

Avocado, Pesto, Focaccia

ROAST MEDITERRANEAN VEG 12

Grilled Halloumi, Sourdough

SALT BEEF BUN 12

Lettuce, Cheese, Pickles, French Mustard

+ **Skinny Fries 6**

SMASHED BURGER 16

Beef Patty, Monterey Jack Cheese, Homemade Burger Sauce, Pickles, Skinny Fries

+ **Double Patty 3**

+ **Upgrade To Sweet Potato Fries 1**

+ **Bacon 3.5**

CHICKEN BURGER 15

Lettuce, Tomato, Homemade Burger Sauce, Pickles, Skinny Fries

+ **Upgrade To Sweet Potato Fries 1**

+ **Bacon 3.5**

ENGLISH MUFFIN

Toasted Muffin, Cacklebean Farm

Poached Eggs & Smoked Paprika Hollandaise

Eggs Benedict (Smoked Bacon or Ham) **13.5**

Eggs Royale (Salmon) **15**

Eggs Florentine (Spinach) **12**

ON TOAST PICK ONE BELOW (V, VG, GFO) 9

AVOCADO Smashed Avocado & Micro Cress

EGGS Scrambled, Poached Or Fried eggs

FIELD Field Mushrooms & Spinach Cooked

MUSHROOMS In Fresh Herbs On Sourdough Toast

SHAKSHUKA BAKED EGGS (SPICY - MILD) (V,GFO) 14

Red Peppers & Tomatoes Seasoned In Cumin, Smoked Paprika, Cayenne, Spinach Leaves, Eggs Baked Or Poached, Focaccia

Upgrade

+ Lamb Kofta Bites 6.5

+ Fried Breaded Mozzarella 5

+ Feta 2

+ Kent Potato Hash & Parmesan 4.5

TURKISH EGGS (SPICY - MILD) (V,VGO,GFO) 12.5

Poached Eggs, Garlic & Dill Yoghurt, Hot Honey Chilli Butter, Served With Homemade Focaccia

+ **Feta 2**



EXTRAS

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

SIDES

LOADED TATER TOTS 8

Cheese Sauce, Crispy Bacon

SKINNY FRIES 6

HALLOUMI FRIES 8

Pomegranate, Hot Honey Yoghurt

SWEET POTATO FRIES 7

Avo Mayo

POTATO HASH 4.5

Parmesan

BREADED PORK BELLY BITES 9.5

Homemade Brown Sauce

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

PLEASE TURN OVER PAGE

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

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ANGELINA'S

SUNDAY ROAST LUNCH
1PM - 3.30PM
A LA CARTE DINNER
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9PM

SWEET & SAVOURY

PANCAKES (V) 14

BANANA, NUTELLA & BISCOFF
Caramelised Banana, Nutella & Biscoff
Sauce, Biscoff Crumb, Vanilla Ice Cream

FRENCH TOAST (V) 15

PICK A TOPPING FROM THE 4 BELOW

WAFFLE (V) 14

APPLE & CINNAMON CRUMBLE
Caramelised Apple, Apple Sauce,
Cinnamon Crumble, Clotted Cream

SWEET & SAVOURY

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

SEASONAL FRUIT & MAPLE SYRUP

Fresh Cut Seasonal Fruit, Yoghurt,
Compote & Maple Syrup

GRANOLA BOWL

Homemade Roasted Nutty Granola With
Greek Yogurt, Fresh Seasonal Fruit & Mango
(V,GF) 8.5

BANANA BREAD

Toasted With Butter, Served With Yogurt
Crushed Nuts & Maple Syrup
(V,VGO) 7.5

CREATE YOUR OWN

4 ITEMS 12.5 -

6 ITEMS 15.5 -

8 ITEMS 17.5

EGGS

2 Eggs
Poached,
Scrambled
or Fried

PROTEIN

2 Smoked Streaky
Bacon
1 Sausage
Chorizo
Prosciutto
Black Pudding

VEGETARIAN

Baked Beans
Grilled Tomatoes
Steamed Spinach
Smashed Avocado
Roasted Mushrooms
Hash Brown

TOAST

Sourdough Bread
Farmhouse White
English Muffin
Gluten Free Sourdough
1 Pancake

CHEESE

Grilled Halloumi
Feta Cheese
Grated Parmesan

VEGAN

Vegan Halloumi
Vegan Feta Cheese
Vegan Sausage



SAUCES & OTHERS

Hollandaise Sauce
Smoked Cheese Sauce
Seasonal Fruit

DESSERTS

STICKY TOFFEE PUDDING (V) 9

Butterscotch Sauce, Vanilla Ice Cream

MALTED CHOCOLATE TART (V) 9

Salted Caramel Ice Cream

WARM APPLE, PEAR & CUSTARD TART (V) 9

Clotted Cream

COCONUT & ESPRESSO CREME CARAMEL (VG) 9

Shortbread

ICE CREAM & SORBET SELECTION (Pick 3) 7.5

Vanilla (VGO), Chocolate, Pistachio, Salted Caramel
Lemon Sorbet (VG), Raspberry Sorbet (VG)

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VEGAN & VEGETARIAN BREAKFAST & BRUNCH

HALLOUMI BREAKFAST (V,VGO,GFO) 14

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

MEDITERRANEAN BREAKFAST (V,VGO) 15

Red Pepper Hummus, mixed olives, halloumi, fried, scrambled or poached eggs, herb mushrooms, Angelina's hash brown, charred 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) 9

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

SHAKSHUKA BAKED EGGS (V,VGO,GFO) 14 (SPICY - MILD)

Red peppers & tomatoes seasoned with cumin, smoked paprika, cayenne, spinach leaves, eggs baked in or poached, focaccia
+ Feta 2.5 + Potato Hash & Parmesan 4.5

EGGS ON TOAST (V, GFO) 9

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

EGGS FLORENTINE (V,GFO) 12

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

TURKISH EGGS (SPICY - MILD) (V, GFO) 12.5

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

"NEW" CREATE YOUR OWN

4 ITEMS 12.5 - 6 ITEMS 15.5 - 8 ITEMS 17.5

Eggs

2 Eggs (Poached, Scrambled or Fried)
Grilled 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) 15 PANCAKES (V) 14 WAFFLE (V) 14

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 nuts & 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 7

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	3.9	4.4
Cappuccino	3.9	4.4
Flat White (6oz)	3.9	
Americano	3.5	4
Espresso (Single)	2.5/3	
Macchiato	3	
Mocha	4.4	4.9
Matcha Latte	4.5	5
Chai Latte	4.5	5
Turmeric Latte	4.4	4.9
Hot chocolate		4.6
+ cream & marshmallow (optional)	0.5	

ICED COFFEES

Latte	4.7	Chai & Cinnamon	4.9
Mocha	4.9	Matcha	4.9
Black/Americano	4.2	Chocolate	4.8

ICED TEAS 4.9

Peach
Mango
Mango & Peach

ALTERNATIVE MILK 0.5

Oat	Almond
Soya	Coconut

EXTRAS

Espresso Shot	0.5
Decaf	0.5

SYRUPS 0.5

Caramel	Vanilla	Hazelnut
Seasonal Flavours - Please ask your server		

TEA

English Breakfast Tea (pot) 3

Speciality Tea (pot) 3.5

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

FRESH COLD PRESSED JUICES 4.7

Orange Juice +Lemonade 1.5
Kent Apple Juice
Carrot, Apple & Ginger

SMOOTHIE 6.8

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

MILKSHAKES 8

Chocolate
Vanilla
Cookies & Cream
Biscoff
Coffee 8.5

SOFT DRINKS

Coke/Diet Coke/Coke Zero/Lemonade 3.7
Fever-Tree: 3.9
Indian Tonic/Light Tonic/Med Tonic/Aromatic
Tonic/Ginger Ale/Ginger Beer/Lemon Tonic/
Elderflower Tonic/Soda
Lemonade/ Strawberry or Passionfruit Lemonade 4.5
Still or Sparkling Spring Water 330ml 2.5
750ml 5.5



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ANGELINA'S

BAR MENU

OUR COCKTAILS

Bellini *NEW*	11
Peach, Prosecco	
Bloody Mary	11
Vodka, Tomato Juice	
Mimosa	11
Orange juice, Prosecco	
Mojito (mocktail available)	12/9
Havana Club 3yrs Rum, Fresh Mint, Lime, Sugar <i>Classic/Strawberry/Passion or Mango</i>	
Margarita	12
Tequila, Fresh Lime, Cointreau	
Mango-rita *NEW*	13
Tequila, Mango, Fresh Lime, Cointreau	
Espresso Martini	11
Dockyard Vodka, Fresh Espresso Coffee, Kahlua, Tia Maria, Sugar Optional	
Melon-tini *NEW*	11
Midori Melon Liqueur, Cointreau, Fresh Lemon	
Sangria *NEW*	10
Red Wine, Fresh Orange, Triple Sec	
Midori/Bourbon/Disaronno Sour	12
<i>Your choice</i> , Fresh Lemon Juice, Sugar, Egg White	
Aperol Spritz	11
Aperol Aperitivo, Prosecco, Soda	
Limoncello Spritz	11,5
Italian Lemon Liqueur, Prosecco, Med Tonic	
Blue Me Away	12
Vodka, Blue Curacao, Lemonade	



OUR MOCKTAILS

Kentish Garden OR Ginnocent	9
0% Gin, Apple, Elderflower, Lime	
Passionfruit & Elderflower Spritz	8
Passionfruit Puree, Elderflower, Lemon, Sparkling Water	
Mango Magic *NEW*	9,5
Mango, Fresh Lemon, Sugar, Soda	
Blush & Bubbles *NEW*	8
Strawberry, Fresh Lime, Mint, Tonic	

WINE MENU

WHITE WINE

175ML 250ML BOTTLE

Sartori '24, Pinot Grigio Delle Venezie DOC , Italy.	8	9.6	29
Alameda '24, Valle Central, Sauvignon Blanc, Chile	7.5	9.6	29
Care, Blanco Sobre Lias '24, Chardonnay, Spain	6.5	8.6	26
Embrujo '24, Verdejo Organic, Spain	7.5	9.6	29

RED WINE

175ML 250ML BOTTLE

Alameda '23, Estate Merlot, Chile	7.5	10	30
Tinto Sobre Lias '23, Garnacha/Syrah, Spain	6.5	8.6	26
The Stump Jump '21, Syrah, Australia	8.5	11.3	34
Finca Vista '23, Malbec, Argentina	9.5	12.6	38

ROSE

175ML 250ML BOTTLE

Sartori, Pinot Grigio Delle Venezie DOC '22, Italy	6.5	9	27
Bella Giuliana '22, Pinot Grigio Blush, Italy	6.5	9	27
Val Rosé '22, Provence, France	8.5	11.3	34

CHAMPAGNE & SPARKLING WINE

125ML BOTTLE

Silver Reign Sparkling Brut, Kent	7.5	37.5
Silver Reign Sparkling Rose, Kent	8	40
Ruggeri Prosecco, Brut, Italy	7	35
Ruggeri Prosecco, Rose , Italy	7.5	37.5



BEERS & CIDER

Draught Beers

½ Pint Pint

Birra Moretti, Italy 4.6%	3.6	7.2
Cruzcampo, Spain 4.4%	3.7	7.4
Brixton Pale Ale, London 4.2%	3.4	6.8

Bottle Beers

Peroni Nastro Azzurro 5% 330ml	4.5
Curious Apple Cider 5.2% 330ml	6.7
Cornish Orchards Cherry & Blackberry Cider 4% 500ml	6.5

Non Alcohol

330ml


Peroni 0.0%	4
Heineken 0.0%	4
0% Tanquary Gin	2.4/4.8





ANGELINA'S

Children's Breakfast Menu Kids 10 and under



Mini English 8.5
Bacon, sausage, scrambled egg,
beans & toast

Build Your Own 9 (pick 5 items)
Egg (Scrambled, Poached or Fried),
bacon, halloumi, mushrooms, sausage,
hash brown, baked beans, toast,
seasonal fruit

Pancake/Waffle/French Toast 9

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 or Tropical Squash 3.5
Babychino 1.5
Hot Chocolate 3.5
+ marshmallows & cream (optional)

Milkshake 4.5
Vanilla / Chocolate / Biscoff / Oreo

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