All Day BREAKFAST & BRUNCH
Mon - Sat 9am - 4pm
Sunday 9am - 12:30pm

ANGELINA'S

A LA CARTE
SATURDAY LUNCH: 1PM - 4PM
FRIDAY DINNER: 6PM - 9PM

BREAKFAST & BRUNCH

FULL BREAKFASTS

ANGELINA'S BREAKFAST 14
Smashed Avocado On Sourdough, Smoked Streaky Bacon, Chorizo, Poached Egg, Charred Tomato & Sweet Chilli Jam
+ **Grilled Halloumi 2.5**

FARMER'S BREAKFAST 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, Onions, Peppers, Fried Egg & Smoked Cheese Sauce **+ Feta 2**

STEAK & EGGS 18.5
Steak (170g), Two Fried Eggs, Potato Hash, Tater Tots, Chimichurri

EGGS

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 9 **PICK ONE BELOW**

AVOCADO	Smashed Avocado & Micro Cress
EGGS	Scrambled, Poached Or Fried eggs
FIELD MUSHROOMS	Field Mushrooms & Spinach Cooked In Fresh Herbs On Sourdough Toast

SHAKSHUKA BAKED EGGS 14
Choose Spicy Or Mild. Red Peppers & Tomatoes Seasoned In Cumin, Smoked Paprika, Cayenne, Spinach Leaves,
Eggs Baked Or Poached, Focaccia

Upgrade
+ Fried Breaded Mozzarella 5
+ Feta 2
+ Kent Potato Hash & Parmesan 4.5

TURKISH EGGS 12.5
Choose Spicy Or Mild. Poached Eggs, Garlic & Dill Yoghurt, Hot Honey Chilli Butter, Served With Homemade Focaccia
+ Feta 2

BRUNCH PLATES

BURRATA & PROSCIUTTO 13
Marinated Tomato, Green Pesto, Burrata, Prosciutto On Homemade Focaccia Bread
+ Poached Egg 2

SALT BEEF & FOCACCIA 14.5
Slow Cooked Pulled Salt Beef On Homemade Focaccia, Fried or Poached Egg, Piccalilli Salad

GRILLED CHICKEN 14
Avocado, Pesto, Focaccia

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, Fried Breaded Mozzarella 5

BURGERS & BUNS

SMASHED BURGER 17
Beef Patty, Monterey Jack Cheese, Homemade Burger Sauce, Pickles, Skinny Fries
+ Double Patty 3 + Bacon 3.5
+ Upgrade To Sweet Potato Fries 1

CHICKEN BURGER 16
Lettuce, Tomato, Homemade Burger Sauce, Pickles, Skinny Fries
+ Sweet Potato Fries 1 + Bacon 3.5

SALT BEEF BUN 12
Lettuce, Cheese, Pickles, French Mustard
+ Skinny Fries 6

PHILLY CHEESE STEAK SANDWICH 16.5
Sourdough, Monterey Jack Cheese, Onions, Cress

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

HALLOUMI FRIES 8
Pomegranate, Hot Honey Yoghurt

POTATO HASH 4.5
Parmesan

SKINNY FRIES 6

SWEET POTATO FRIES 7
Avo Mayo

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

All Day BREAKFAST & BRUNCH
Mon - Sat 9am - 4pm
Sunday 9am - 12:30pm

ANGELINA'S

A LA CARTE
SATURDAY LUNCH: 1PM - 4PM
FRIDAY DINNER: 6PM - 9PM

SWEET & SAVOURY

PANCAKES 14 | **FRENCH TOAST 15** | **WAFFLE 14**

PICK A TOPPING FROM THE 4 BELOW

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

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

SWEET & SAVOURY +2 SUPPLEMENT
Bacon, Breaded Chicken, Fried Egg & Maple Syrup

SEASONAL FRUIT & MAPLE SYRUP
Fresh Cut Seasonal Fruit, Yoghurt, Compote & Maple Syrup

BOWLS & BAKES

GRANOLA BOWL 8.5
Homemade Roasted Nutty Granola With Greek Yogurt, Fresh Seasonal Fruit & Mango

BANANA BREAD 7.5
Toasted With Butter, Served With Yogurt Honey Roasted Cashew Nuts & Maple Syrup

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 9
Butterscotch Sauce, Vanilla Ice Cream

WARM APPLE, PEAR & CUSTARD TART 9
Clotted Cream

MALTED CHOCOLATE TART 9
Salted Caramel Ice Cream

COCONUT & ESPRESSO CREME CARAMEL 9
Shortbread

ICE CREAM & SORBET SELECTION (Pick 3) 7.5
Vanilla, Chocolate, Salted Caramel
Lemon Sorbet, Raspberry Sorbet

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

ANGELINA'S
BAR MENU

WINE MENU

WHITE WINE

		175ML	250ML	BOTTLE
20	CHARDONNAY, Care Sobre Lias, Spain '24	6.5	8.6	26
21	PINOT GRIGIO, Bella Giuliana, Italy '24	7.5	9.6	29
22	SAUVIGNON BLANC, Alameda, Chile '24	7.5	9.6	29
23	VERDEJO, Embrujo Organic, Spain '22	9.5	13	38
28	CHENIN BLANC, The Outlaw, South Africa	8	11	33
24	SAUVIGNON BLANC, Mayfly, New Zealand			41
25	GAVI DI GAVI, Nuovo Quadro, Italy '23			55
26	POUILLY-FUMÉ, Les Doigts d'Or, France '20			82
27	CHABLIS, Michaud Frères, France '22			88

RED WINE

		175ML	250ML	BOTTLE
60	MERLOT, Alameda Estate, Chile '23	7.5	10	30
61	TEMPRANILLO, Viña Arroba, Spain '22	7.5	10.6	32
62	MALBEC, El Cortador, Argentina '25	9.5	12.5	38
63	GARNACHA, Castillo De Borgia, Spain			41
64	PINOT NOIR, Mohua, New Zealand '18			82
65	BAROLO, Araldica Flori, Italy '20			98

ROSÉ

		175ML	250ML	BOTTLE
150	PINOT GRIGIO ROSÉ, Sartori, Italy '22	6.5	9	27
151	PINOT GRIGIO BLUSH, Bella Giuliana '22	6.5	9	27
152	VAL ROSÉ, Provence, France '22	8.5	11.3	34

CHAMPAGNE & SPARKLING

		125ML	BOTTLE
01	PROSECCO BRUT, Bella Giuliana, Italy NV	7	35
02	PROSECCO ROSÉ, Bella Giuliana, Italy NV	7.5	37.5
03	SILVER REIGN BRUT, Silverhand, Kent	7.5	37.5
04	SILVER REIGN ROSÉ, Silverhand, Kent	8	40

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

BOTTLED BEERS & CIDER

PERONI NASTRO AZZURRO, 330ml 5% 4.5
CURIOUS APPLE CIDER, 330ml 5.2% 6.7
CORNISH ORCHARDS CHERRY & BLACKBERRY, 500ml 4% 6.5

ALCOHOL-FREE

PERONI 0.0% 4
HEINEKEN 0.0% 4
TANQUERAY 0.0% GIN 2.4 / 4.8



SPIRITS

WHISKY	25ML	50ML
BUSHMILLS ORIGINAL, Ireland 40%	6	11
MONKEY SHOULDER, Scotland 40%	6	11
MASTHOUSE COLUMN MALT, England 45%	6.4	11.8
TALISKER 10 YR OLD, Isle of Skye 45.8%	7	13
ARDBEG 10 YR OLD, Islay 46%	6.5	12
MAKER'S MARK BOURBON, Kentucky 45%	4.5	8
RUM		
HAVANA CLUB 3 YR, Cuba 37.5%	4	7
MYERS'S DARK RUM, Jamaica 40%	4	7
TWO DRIFTERS SPICED RUM, Dorset 40%	5.5	10
ALUNA COCONUT RUM, UK 37.5%	5.5	10
KRAKEN SPICED RUM	5.5	10
COGNAC		
HENNESSY VS 40%	6	11
RÉMY MARTIN VSOP 40%	7	13
TEQUILA		
CAZCABEL SILVER 38%	5	8
ROOSTER ROJO REPOSADO 40%	5	9
QUIQUIRIQUI MEZCAL 45%	5	9
VODKA		
DOCKYARD VODKA, Chatham, Kent 40%	4.5	8
BLACK COW MILK VODKA, UK 40%	5.5	10
EVE APPLE VODKA, UK 40%	4.5	8
VANILLA VODKA	5.5	10
LIQUEURS		7
BAILEYS 17%	3.5	6
DISARONNO 28%	3.5	6
FRANGELICO 20%	3.5	6
CHAMBORD 16.5%	3.5	6
MIDORI 20%	4	6
KAHLÚA 16%	4	7
TIA MARIA 20%	4	7
COINTREAU 40%	4	7
KING'S GINGER 29.9%	4	7

GIN MENU

	25ML	50ML
GIN MARE 42.7%, Mediterranean Gin For The Sun Drenched Coast Of Spain	5	9
BATHTUB GIN 40.3%, Bold Double Infused Gin From Tonbridge Kent	4	8
MALFY LIMONE GIN 41%, Sun Ripened Amalfi Lemon Gin From Italy	4.2	8.4
DOCKYARD LONDON DRY GIN 40%, Hand Crafted to perfection in Chatham Kent	4.25	9
DOCKYARD KENT STRAWBERRY GIN 40%, Small Batch Gin at its Finest from Chatham Kent	4.5	9
WHITLEY NEILL BLACK CHERRY GIN 41.3%, Mouth Watering & Moreish, Produced in London	4	8
WARNER'S RHUBARB GIN 40%, The Original & Best Pink Gin from Harrington, Northamptonshire	4	8
TANQUERAY SEVILLA GIN 41.3%, Classic Gin from Bloomsbury London packed with Bittersweet Seville Orange Blossom (Sunshine in a glass)	4.25	8.5
HENDRICK'S GIN 41.4%, Scotland's Most Alluring Gin	4.5	8
BOMBAY SAPPHIRE GIN 40%, The Quintessential Gin	4	8
GORDON'S PINK GIN 35%, Premium Spirit Balanced With Raspberry Sweetness And Red Currant	4	8
TANQUERAY 0.0% Alcohol-Free Gin	2.4	4.8

FOOD ALLERGY NOTICE

Please speak with a member of our team of any allergies or dietary requirements
A discretionary service charge of 10% will be added to your bill. All prices include VAT.

ANGELINA'S

BAR MENU

OUR COCKTAILS

BELLINI 11
Peach, Prosecco

BLOODY MARY 11
Vodka, Tomato Juice

MIMOSA 11
Orange Juice, Prosecco

MOJITO 12 · MOCKTAIL 9
Havana Club 3yrs Rum, Fresh Mint, Lime, Sugar
Classic, Strawberry, Passion Fruit or Mango



MARGARITA 12
Tequila, Fresh Lime, Cointreau

MANGO-RITA 13
Tequila, Mango, Fresh Lime, Cointreau

ESPRESSO MARTINI 11
Dockyard Vodka, Fresh Espresso Coffee, Kahlua, Tia Maria, Sugar Optional



MELON-TINI 11
Midori Melon Liqueur, Cointreau, Fresh Lemon

SANGRIA 10
Red Wine, Fresh Orange, Triple Sec

MIDORI, BOURBON OR DISARONNO SOUR 12
Your choice, 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 9
0% Gin, Apple, Elderflower, Lime

PASSION FRUIT & ELDERFLOWER SPRITZ 8
Passion Fruit Purée, Elderflower, Lemon, Sparkling Water

MANGO MAGIC 9.5
Mango, Fresh Lemon, Sugar, Soda

BLUSH & BUBBLES 8
Strawberry, Fresh Lime, Mint, Tonic

COFFEE

Small 8oz / Medium 12oz

LATTE 3.9 / 4.4
CAPPUCCINO 3.9 / 4.4
FLAT WHITE (6oz) 3.9
AMERICANO 3.5 / 4
ESPRESSO 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
Add Cream & Marshmallows 0.5

Coffee Beans by Angelina's Espresso Beans

ICED COFFEES

ICED LATTE 4.7
ICED MOCHA 4.9
ICED AMERICANO 4.2
ICED CHAI & CINNAMON 4.9
ICED MATCHA 4.9
ICED CHOCOLATE 4.8

ALTERNATIVE MILK 0.5

Oat · Almond ·
Soya · Coconut

EXTRAS

ESPRESSO SHOT 0.5
DECAF 0.5

SYRUPS 0.5

Caramel · Vanilla · Hazelnut · Pumpkin Spice · Gingerbread

TEA

ENGLISH BREAKFAST TEA (POT) 3

SPECIALITY TEA (POT) 3.5

Earl Grey · Peppermint · Apple Loves Mint
Chamomile · Green Tea · Goji Berry & Pomegranate

SMOOTHIES

MANGO, PINEAPPLE & MINT 7
BLUEBERRY, BANANA, OAT & HONEY 7

FRESH COLD-PRESSED JUICES 4.7

Orange · Kent Apple · Carrot, Apple & Ginger

MILKSHAKES

CHOCOLATE 8
VANILLA 8
FRESH STRAWBERRY ***NEW*** 8.5
FRESH BLUEBERRY ***NEW*** 8.5
COOKIES & CREAM 8
BISCOFF 8
COFFEE 8.5

SOFT DRINKS

COKE, DIET COKE, COKE ZERO, LEMONADE 3.7
FEVER-TREE MIXERS 3.9
Indian, Light & Mediterranean Tonic, Elderflower Tonic, Ginger Ale, Ginger Beer, Soda
STRAWBERRY OR PASSION FRUIT LEMONADE 4.5
STILL OR SPARKLING WATER 330ml 2.5 / 750ml 5.5

All Day BREAKFAST & BRUNCH
Mon - Sat 9am - 4pm
Sunday 9am - 12:30pm

ANGELINA'S

A LA CARTE
SATURDAY LUNCH: 1PM - 4PM
FRIDAY DINNER: 6PM - 9PM

~ GLUTEN FREE ~
BREAKFAST & BRUNCH

FULL BREAKFASTS

ANGELINA'S BREAKFAST 14
Smashed Avocado On Gluten Free Sourdough, Smoked Streaky Bacon, Chorizo, Poached Egg, Charred Tomato & Sweet Chilli Jam
+ **Grilled Halloumi 2.5**

FARMERS BREAKFAST 15
Smoked Streaky Bacon, Fried, Poached Or Scrambled Eggs, Mushroom, Angelina's Hash Brown, Charred Tomato, Baked Beans & Gluten Free Toast

BRUNCH PLATES

BURRATA & PROSCIUTTO 13
Marinated Tomato, Green Pesto, Burrata, Prosciutto On Gluten Free Sourdough
+ Poached Egg 2

SALT BEEF & FOCACCIA 14.5
Slow Cooked Pulled Salt Beef On Gluten Free Sourdough, 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

GRILLED CHICKEN 14
Avocado, Pesto, Gluten Free Sourdough

ROAST MEDITERRANEAN VEG 12
Grilled Halloumi, Gluten Free Sourdough

EGGS & GRANOLA

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

AVOCADO Smashed Avocado & Micro Cress

EGGS Scrambled, Poached Or Fried eggs

FIELD MUSHROOMS Field Mushrooms & Spinach Cooked In Fresh Herbs On Sourdough Toast

SHAKSHUKA BAKED EGGS (SPICY - MILD) 14
Red Peppers & Tomatoes Seasoned In Cumin, Smoked Paprika, Cayenne, Spinach Leaves, Eggs Baked Or Poached, Gluten Free Sourdough
Add
+ Feta 2
+ Kent Potato Hash & Parmesan 4.5

TURKISH EGGS (SPICY - MILD) 12.5
Poached Eggs, Garlic & Dill Yoghurt, Hot Honey Chilli Butter, Served With Gluten Free Sourdough
+ Feta 2

GRANOLA BOWL 8.5
Homemade Roasted Nutty Granola With Greek Yogurt, Fresh Seasonal Fruit & Mango

EXTRAS

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

SIDES

LOADED TATER TOTS 8
Cheese Sauce, Crispy Bacon

POTATO HASH 4.5
Parmesan

SKINNY FRIES 6

SWEET POTATO FRIES 7
Avo Mayo

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

DESSERTS

ICE CREAM & SORBET SELECTION (Pick 3) 7.5
Vanilla, Chocolate, Salted Caramel
Lemon Sorbet, Raspberry Sorbet

CHOCOLATE BROWNIE 9.5
Vanilla Ice Cream

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
Chorizo
Proscuitto

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

TOAST
Gluten Free Sourdough

CHEESE
Grilled Halloumi
Feta Cheese
Grated Parmesan

VEGAN
Vegan Halloumi
Vegan Feta Cheese

SAUCES & OTHERS
Hollandaise Sauce
Smoked Cheese Sauce
Seasonal Fruit

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.

All Day BREAKFAST & BRUNCH
Mon - Sat 9am - 4pm
Sunday 9am - 12:30pm

ANGELINA'S

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,GF0) 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

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

FOOD ALLERGY NOTICE

Please speak with a member of our team of any allergies or dietary requirements
A discretionary service charge of 10% will be added to your bill. All prices include VAT.



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 / Fresh Strawberry / Fresh Blueberry / Biscoff / Oreo

Food Allergy Notice
Please speak with a member of our team of any allergies or dietary requirements
A discretionary service charge of 10% will be added to your bill. All prices include VAT.