



EASTER BRUNCH MENU

SATURDAY 4TH APRIL | BOOKINGS 9AM-11:30AM | £35PP

Peach Bellini or Bloody Mary with a selection of Danish pastries; butter, jam, marmalade

Choose one of the below dishes;

The Elm Full English; Burtons Butchers sausage, char-grilled bacon, hash browns, roasted tomato, grilled portobello mushrooms, baked beans, black pudding, eggs your way, toasted sourdough

The Elm Full Vegetarian; Vegan sausages, buttered spinach, hash browns, roasted tomato, grilled portobello mushroom, eggs your way, toasted sourdough

Smashed avocado, chilli, lime, toasted seeds, sourdough toast, poached eggs, vegan sausages

Smoked salmon & scrambled eggs on sourdough toast, dill & horseradish crème fraîche

Fried buttermilk chicken thighs, waffles, maple syrup, fried egg

Kedgeree; flaked smoked haddock, curried egg fried rice, wilted spinach

BLT; char-grilled bacon with lettuce, tomato & mayonnaise on toasted ciabatta & chunky chips

7oz char-grilled flat iron, peppercorn scrambled eggs, on-the-vine cherry tomatoes | £5 supplement

Unlimited tea, cafetière coffee & fresh juices

TEAS | Breakfast; Earl Grey; Green; De-caff; Peppermint; Fresh mint; Lemon & ginger; Apple & blackberry

BEVERAGE RECOMENDATIONS:

Bucks Fizz	£7.50
Peach Bellini	£7.50
Bloody Mary	£9.95
Virgin Mary	£5.95
Fresh Orange Fresh Apple Juice	£2.25
Prosecco Spumante Extra Dry, Ca' di Alte. Veneto, Italy	£7.50 £35.00
2019 Rathfinny Estate Classic Cuvée. Sussex, England	£9.95 £49.95
2019 Rathfinny Estate Rosé. Sussex, England	£10.50 £53.00
Charles Heidsieck Brut Réserve. Champagne, France	£12.50 £75.00

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients. A discretionary 10% service charge will be added to your bill all of which is shared amongst the team.

Don't forget to tag us in your photos on social media! Instagram: @theelmabbotsripton Facebook: The Elm Pub