



BREAKFAST BRUNCH MENU

SATURDAYS & SUNDAYS 08:30-10:30AM

Baked croissant, butter, strawberry jam £3.50

Baked blueberry muffin £2.95

Sourdough toast, Seville orange marmalade, strawberry jam £3.95

Granola, fresh natural yoghurt, berry compôte £7.95

Full English; Burtons Butchers sausage, char-grilled bacon, hash browns, roasted tomato, chestnut mushrooms, baked beans, black pudding, eggs of your choice £14.95

Full Vegetarian; Vegan sausages, wilted spinach, hash browns, roasted tomato, chestnut mushrooms, eggs of your choice £13.95

Char-grilled bacon in toasted brioche, parmesan hash brown £9.50

Char-grilled bacon and fried egg in toasted brioche, parmesan hash brown £9.95

Vegetarian sausage in toasted brioche, parmesan hash brown £9.50

Eggs your way on toasted sourdough, chive crème fraîche £7.95

Cheddar cheese and spinach toastie, red onion marmalade, parmesan hash brown £9.95

Smashed avocado, chilli, lime, toasted seeds, sourdough toast, poached eggs £12.95

ADD: Char-grilled bacon £3.95

COFFEE from The Brew Project coffee, served with homemade cantuccini biscuits

Espresso, Macchiato, Piccolo £2.95

Americano, Cappuccino, Latte, Flat White, Double Espresso £3.95

HOT CHOCOLATE from Blendsmiths House served with marshmallows & whipped cream £4.95

TEA from the Brew Tea Company served with homemade cantucci biscuits – all £3.95

English Breakfast; Earl Grey; Green; De-caff; Peppermint; Fresh mint;

Lemon & ginger; Apple & blackberry

BEVERAGE RECOMENDATIONS:

Bucks Fizz	£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