

ANGELINA'S

Brunch
& *Bubbles*



AVAILABLE
SATURDAY & SUNDAY
10AM – 3PM



Brunch & Bubbles

35 PER PERSON

B U B B L E S

(CHOOSE ONE)

Aperol Spritz

Mimosa

N/A Mimosa

Hugo Spritz

M A I N S

(CHOOSE ONE)

Breakfast

Sausages, Bacon, Black & White Pudding, Slow Roast
Tomato, Poached Eggs, Toast (1a, 4, 7, 13)

Eggs Benedict

Maple Glazed Pork Belly, Poached Eggs, Hollandaise,
Pickled Shallot & Rocket Salad (1a, 4, 7, 13)

Eggs Florentine

Sautéed Spinach, Poached Eggs, Hollandaise,
Pickled Shallot & Rocket Salad (1a, 4, 7, 13)

Avocado on Toast

Smoked Salmon, Poached Eggs,
Hollandaise (1a, 4, 7, 8, 13)

Pancakes

Bacon, Maple Syrup or Berries
& Chantilly Cream (1a, 4, 7)

Crispy Chicken & Waffles

Hot Honey & Parmesan
Shaving (1a, 4, 7, 13)

Chargrilled Burger

Cheddar Cheese, Crispy Bacon, Pickles,
Tomato Relish, Chips (1a, 4, 7, 12, 13)

D E S S E R T S

(CHOOSE ONE)

Chocolate Mousse

Crispy Filo, Espresso Ice Cream,
Chocolate Crumb (1a, 4, 7, 13)

Sticky Toffee Pudding

Rum & Raisin Ice Cream,
Crushed Pecans (1a, 3d, 4, 7)

Discretionary 12.5% Service Charge will be applied to bookings of 5 or more. | **All Beef is 100% of Irish origin.**

Allergens

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin. V-Vegan, VG-Vegetarian, GF-Gluten Free

ANGELINA'S