

Brunch Cocktails

Mimosa/Bellini/Rossini (13) 8.50

Espresso Martini 13.00

Bloody Mary (1e/8/9/13) 13.00

Brunch Juices

Orange 3.95

Apple 3.95

Pineapple 3.95

Eggs & More

Soft Poached Eggs, Hollandaise Sauce, House Potato, Served on English Muffin

Florentine – Steamed Spinach (1a,4) 16.15

Crab Florentine – Hand Picked Crab, & Asparagus (1a,4,5a, 7,13,) 19.25

Royale – Irish Smoked Salmon (1a,4,7,8,13) 18.20

Benedict – Home Baked Honey Roast Ham (1a,4,7,10,13) 17.20

Baked eggs – Spiced Pinto Beans, Spinach, Feta Cheese Served with Avocado, Jalapenos & Croutons (1a,4,7) 17.70

Add chorizo 2.10

Angelina's Breakfast – Choose Scrambled, Fried or Poached Egg, Smoked Back Rashers, Black & White Pudding, Grilled Tomato, Irish Apple & Leek Sausages, House Baked Beans, Potatoes & Soda Bread (1a,1f,4,7,13) 19.80

Sweet & Savoury

Pancakes – Choose from

Chocolate Chips, Chocolate & Hazelnut Cream (1a,3b,4,7,13) 16.60

Blueberries, Orange Blossom, Honey Butter (1a,4,7)

Grilled Bacon & Organic Maple Syrup (1a,4,7)

French Toast – Choose from

Fresh Berries, Maple Syrup (1a,4,7) 16.60

Grilled Bacon & Organic Maple Syrup (1a,4,7)

Brioche – Choose from

Whipped Sweet Ricotta & Apricot Jam, Candied Pecans & Honey (1a,4,7) 13.00

Roasted Wild Mushrooms, Baby Spinach, Cherry Tomatoes (1a,4,7) 17.20

Sourdough Toast – Choose from

Crushed Avocado, Burrata & Warm Heirloom Tomatoes (1a,4,7) 17.20

Sweet Pepper Piperade, Scrambled Eggs, Basil & Crispy Prosciutto (1a,4,7) 16.15

The Rest

Chargrilled Burger – Vintage Cheddar, Crispy Bacon, Pickles, House Relish (1a,4,7,10) 20.75

Goz Smoked Sirloin – Fried Eggs, House Beans, Potatoes, Bearnaise Sauce (4,7,13) 26.00

Pearl Couscous Salad – Olive, Cranberries, Winter Vegetables, Tahini Dressing (1a,1e) 15.70

Baked Sweet Potatoes – Hummus, Roasted Chickpeas, Broccoli & Walnut Pesto (3H) Vegan 15.70

Buttermilk Chicken & Waffles – Spiced Maple Syrup (1a,4,7) 19.75

Pizza (available from 12pm)

Margherita Pizza (1a,4) 18.20

Brunch Pizza – Irish Sausage, Tomato Sauce, Smoked Bacon, Black Pudding, Mozzarella, Egg Yolk, Parmesan (1a,4,7) 19.25

Nduja – Tomato base, Mozzarella, Nduja, Parmesan, Honey, Rocket (1a,4) 19.80

Vegetarian Pizza – Artisan Cherry Tomato, Aubergine, Provolone, Basil (1a,4,13) 19.80

Kids

Breakfast – Sausage, Crispy Bacon, Scrambled Eggs & Toast (1a,4,7,13) 10.35

French Toast – Berries (1a/4/7) OR Chocolate Sauce (10) 7.25

Vanilla Pancake – Salted Caramel Sauce (1a/4/7) OR Chocolate Sauce (10) 7.25

Chicken Goujons & Chips (1a,4) 10.35

Beef Burger & Chips (1a,4,7) 10.35

Sides

Hand Cut Fries 5.575

Hand Cut Fries, Crispy Nduja, Spicy Mayonnaise (4,11,13) 7.25

Hand Cut Fries, Spicy Mayonnaise, Parmesan (4,11,13) 6.45

Dips – Black Garlic, Spicy or Truffle Mayo (4,13) 3.15

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/14Lupin CUSTOMERS: All products/dishes are stored, prepared and
handled in an environment where food allergens are used. We have implemented
controls to reduce the risk of cross contamination but cannot guarantee the absence of
allergen transfer. Please see the table above outlining the direct allergens used in our
products/dishes. Please ask our staff should you have additional queries. Our Beef is of
Irish Origin.

A Discretionary 12.5% Service Charge Will Be Applied To Parties Of 6 Or More.