

BREAKFAST 10AM-11.45AM

Breakfast Roll

Choose 1 filling £3.85

Choose 2 fillings £4.95

bacon I lorne sausage I black pudding I
flatcap mushroom I potato scone I fried
egg I vegan sausage (soya) I g, d, e

Brioche French Toast £8.50

Autumn berries I d, g, e

Bacon & Maple Syrup I d, g, e

Belgian Waffles £8.50

Nutella & raspberries I d, g, e, n

Bacon & Maple Syrup I d, g, e

Greek Yoghurt £8.50

Honey & Hazelnuts

Autumn berries

BRUNCH ALL DAY

Eggs Stornoway I Benedict I

Avocado I Balmoral £10.25

Poached egg, English muffin,
hollandaise I d, g, e

Veggie Breakfast Burrito £10.25

spiced beans, mixed veg, hash
browns, sweetcorn salsa, avocado I g

Chorizo & Black Pudding

Hash £10.25

Poached eggs I e

Fried Potato Rosti £10.25

sauteed mushrooms, spinach,
roasted cherry tomatoes I ve

Toasted Sourdough £10.25

Scrambled Egg, Cherry Tomatoes &
Gruyere I g,e,d

LIGHT BITES

Soup of the day

Farmhouse bread (g) £5.95

Honey Roast Ham, Monterey Jack

Cheese & Tomato Chutney (g,d)

Bloomer Bread Sandwich or Toastie
with mixed salad £12.95

Roast Beef & Caramelised Onion

Chutney (g,d)

Bloomer Bread Sandwich or Toastie
with mixed salad £12.95

Festive Three Cheese &

Cranberry Melt (g,d)

Vegan option available £11.95

Avocado, Feta & Chilli Jam

Ciabatta (g,d)

Mixed Salad £12.95

Loaded Festive Fries (g)

Turkey, Stuffing, Gravy & Cranberry
Sauce £14.95

Roasted Beetroot & Goats Cheese

Salad (d)

Candied Walnuts, Orange Dressing £14.95

Buttermilk Chicken Burger (g,d,e)

Brie, Cranberry Sauce, Fries,
Mixed Salad £14.95

CAKES

FRUIT SCONE

WHITE CHOCOLATE & RASPBERRY SCONE

MINCE PIE

CARROT CAKE *DF

EMPIRE BISCUIT

APPLE & CINNAMON MUFFIN

CHOCOLATE YULE LOG *GF

CROISSANT

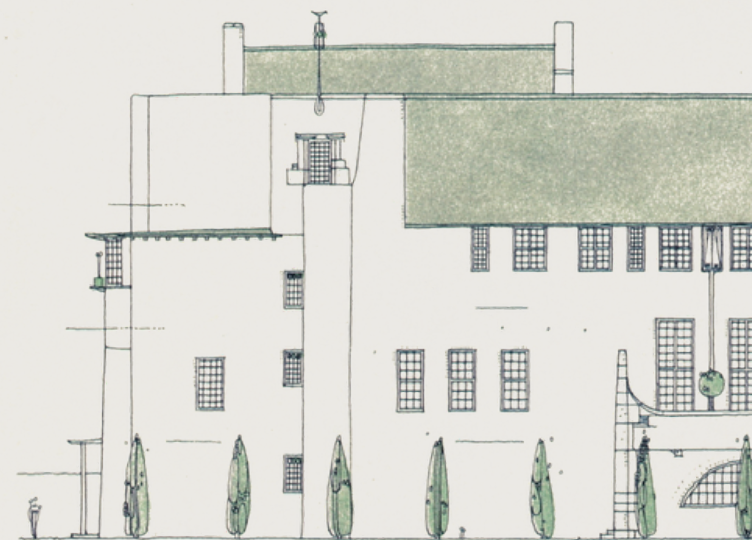
ORANGE & ALMOND POLENTA CAKE

CAKE SPECIAL

VEGAN CAKE SPECIAL



ART LOVERS CAFE FESTIVE MENU



STARTERS

Soup of the Day

Seeded farmhouse roll (g)

Slow cooked duck terrine (d)(g)(e)

cranberry gel, toasted brioche, winter leaves

Crispy chicken & chestnut bonbon (g)(e)

chestnut & parsnip puree, sage dressing

Citrus marinated fennel & avocado salad (ve)

orange segments, pomegranate seeds, lemon dressing

Prawn Cocktail (sh)(e)

gem lettuce, north atlantic prawns, marie rose sauce

2 COURSES £24.50

3 COURSE £29.50

FESTIVE
AFTERNOON TEA
SERVED DAILY
FROM 13:30

FESTIVE MENU

MAIN COURSES

Roast Turkey & Sage Stuffing Roulade (g)(d)

rosemary roast potatoes, carrots, parsnips, brussel sprouts, turkey jus

Braised featherblade of beef (d)(s)

rosemary roast potatoes, carrots, parsnips, brussel sprouts, red wine jus

Wild mushroom, spinach & brie wellington (g)(d)

rosemary roast potatoes, carrots, parsnips, brussel sprouts, cranberry jus

Festive nut roast (n)

rosemary roast potatoes, carrots, parsnips, brussel sprouts, vegan gravy

Pan seared salmon (d)(f)

chive crushed new potatoes, samphire, fennel, saffron cream sauce

Herb crusted lamb cutlets (g)(d)

minted pea puree, dauphinoise potatoes, carrots, rosemary jus

Please inform the server of

allergies & dietary requirements:

gluten **g** | dairy **d** | egg **e** | nuts **n** | fish **f** | mustard **m** | mollusk **mo** | shellfish **sf** | barley **b** | celery **c** | sulphites **s**

SIDES

Maple Roasted Root Vegetables

£4.95

Pan Fried Brussel Sprouts with Cranberries

£3.95

Rosemary & Thyme Roast Potatoes

£3.95

Cauliflower Cheese (d)

£4.95

Barbecue Glazed Pigs in Blankets

£4.95

Fries or Handcut Chips

£4.25

DESSERTS

Christmas pudding tart (g)(d)(e)

brandy anglaise, vanilla ice cream

Chai spiced panna cotta (d)

honeycomb crumble, caramel sauce

Gingerbread sticky toffee pudding (g)(d)(e)

caramel sauce, vanilla ice cream

Clementine & raspberry pavlova (d)(e)

*Vegan option available

Chocolate & salted caramel tart (g)(d)(e)(n)

pecan crust, Chantilly cream, chocolate sauce

Spiced Apple Tart Tatin (g)(d)

vanilla ice cream, apple crisp