



- Chorizo Brunch** 11.00
Toasted Bara Bakehouse sourdough stacked with a free-range poached egg, zesty chorizo, sundried tomato sauce, crispy kale, finished with Greek yoghurt halloumi, homemade pickles, chili oil and hazelnut Dukkha (v available) 1.2.3.4.
+Add egg, bacon, sausage, beans, black pudding: see little additions
- Green Eggs on Toast** 7.00
Soft poached free-range eggs on sourdough toast served with our famous homemade green sauce (v) 1.2. Suitable for people intolerant to gluten upon request
+Add egg, bacon, chorizo, halloumi, sausage, beans, black pudding: see little additions
- Chicken Bapper** 9.00
Buttermilk chicken, crispy fried in our house spice served with slaw, sweet pickle onions & spicy mayo served in a brioche bun 1.2.3.6.
+Add egg, bacon, chorizo, halloumi, sausage, black pudding: see little additions
- Lavender French Toast** 8.00
Homemade fluffy French toast using Bara Bakehouse tin loaf, rolled in Cardamom & cinnamon sugar, drizzled with lavender infused caramel topped with a hazelnut biscuit, macerated berries and meringue kisses (v) 1.2.3.
+Add bacon, chorizo, egg: see little additions
- Pocket Fry** 11.50
Two Poached eggs, double bacon and *HellBent* Wors sausage, served on sourdough, spicy tomato beans, portobella mushroom, roasted tomato 1.2.3.5.6.8.10.
+Add halloumi, black pudding, chorizo: see little additions
- Deadly Cheddly** 7.80
Double bacon, fried egg, melted red cheddar & chili jam in a toasted brioche bun 1.2.3. **Make it extra deadly and add sausage & black pudding**
+Add chorizo, halloumi: see little additions
- The Veggie Bapper** 7.80
Vegan sausages, portobella mushrooms, halloumi, topped with a sweet onion chutney.1.3 (vegan available)
+Add egg, bacon, chorizo, halloumi, sausage, black pudding: see little additions

Please inform your Server of any allergies or dietary needs.

Allergen Key: 1. Cereals & Gluten, 2. Eggs, 3. Dairy, 4. Nuts & Peanuts, 5. Soya beans 6. Mustard, 7. Sesame, 8. Sulphites, 9. Crustaceans/Fish 10. Celery.

CAKES & TREATS

Coconut cake (2.3.4) suitable for gluten intolerance	3.00
Chocolate peanut butter brownie (4) vg	3.60
Banana Bread (1.2.3)	2.50
Butterscotch Blondie (1.2.3.4)	3.00
Almond Croissant (1.2.3.4)	2.20

+LITTLE ADDITIONS

Poached egg	1.50
Dry-cured bacon x2	2.50
Chorizo (3)	3.00
Halloumi x2	2.50
Hellbent Wors Sausage (2.3.5.6.8)	3.00
Vegan sausage x2 (5.8)	2.50
Spicy tomato beans (10)	2.50
Black Pudding	2.00
Raspberry jam/Peanut Butter	0.50

KIDS MENU - Kids under 16 only

Mini French Toast 1.2.3.	3.50
<i>Half portion of lavender French toast</i>	
Mini Pocket Fry 1.2.10	3.50
<i>Soft Tin Loaf, poached egg, bacon, Cheese slice</i>	
Babyccino	1.00

LOOSE LEAF TEA

English Breakfast Tea	
Earl Grey	
Peppermint	
Japanese Sencha Green	
Organic Rooibos (say: Roy-boss)	
Lemongrass Ginger	
Bora Bora Fruit Blend	
Chamomile Blossoms	
First Flush Darjeeling	2.50

COFFEE

Espresso drinks are made with double shots

Espresso	
Americano	
Long Black	
Cortado	
Flat White	
Latte	
Cappuccino	
Batch Brew Filter	All 2.90
Vanilla Latte	+0.30
Mocha	+0.90
Oat Milk/Soya Milk	+0.50

Other Hot Drinks

Prana Masala Chai	3.20
Prana Turmeric Chai	3.20
Dirty Chai	4.00
Chai with a double shot of espresso	
Hot Chocolate	3.00
Pump Street 75% single origin Jamaican	

Iced Drinks

Iced Latte	3.40
Iced Chai	3.40
Iced Vietnamese coffee (vg available)	3.60
Iced Americano	3.10
Iced Coffee Slushy	3.40
Americano or Latte with your choice of milk	
Iced Tea Slushy, Bora Bora fruit blend	2.80

COLD DRINKS

Pure Orange Juice	2.80
Bottled Still Water	1.50
Sparkling Water	1.75
San Pellegrino	2.00
Orange	
Lemon & Mint	
Blood Orange	
Lemon	

Bucha's Dog Kombucha 3.00

Made in here in Northern Ireland, think refreshing iced tea packed full of fermented goodness

Lightning McGreen: *Pure green tea*

Like a Boss: *Rooibos & Baobab*

The Hoptimist: *peach & grapefruit*

The Haymaker: *Apple lemon ginger*