BLOOM CAFE

Breakfast - Brunch - Drinks

10

VEGETARIAN(V)

Signature breakfast. Two vegetarian sausages, two fried free range eggs 13 on sourdough bread, halloumi, sliced avocado, grilled cherry tomatoes, chestnut mushrooms, baked beans & hash browns.

MEDITERRANEAN (V)

Scrambled free range eggs on sourdough bread, crushed avocado with chilli flakes, sundried tomatoes, rocket leaves & olives, topped with feta.

ENGLISH BREAKFAST - LITE

Consisting of one sausage, two rashers, two fried free range eggs, 10 one hash brown, baked beans & sourdough bread, finished with a serving of seasonal fruits.

FULL ENGLISH

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A big hearty breakfast consisting of two fried free range eggs on sourdough bread, two rashers, two 13 sausages, hash browns, grilled cherry tomatoes, baked beans & chestnut mushrooms, finished with a serving of seasonal fruits.

POWER BREAKFAST (V)

Two poached free range eggs on sourdough bread with smashed spicy avocado, grilled chestnut mushroom, halloumi & baby spinach leaves topped with seeds, lightly dressed with rice vinegar and olive oil.

AMERICAN BREAKFAST

Buttermilk Pancakes, fried free range eggs on sourdough bread, 14 rasher, sausage, baked beans & hash brown. Served with mixed fruits, clotted cream and maple syrup.

SHAKSHUKA

Free range eggs poached in slow cooked tomato and bell pepper sauce, 11 infused with onions, garlic & paprika, seasoned with herbs and feta, served with sourdough bread.

EGGS BENEDICT

Poached free range eggs on english 11 muffins & rashers, topped with hollandaise sauce, served with salad garnish.

EGGS FLORENTINE

✓ English muffins topped with sautéed spinach and poached free range eggs, served with hollandaise sauce and salad garnish.

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EGGS ROYALE

Smoked salmon & poached free range 12 eggs on english muffins served with hollandaise sauce and salad garnish.

EGGS & AVOCADO

Crushed avocado on sourdough bread with two poached free range eggs served with salad garnish.

EGGS ON TOAST

6 Two free range eggs fried/ poached/ scrambled, served on sourdough.

10 Cheese and rasher. 11 Mushroom, red onion, spinach, tomato. 11

Cheese, chilli and onion.

Omelettes are made with free range eggs, served with sourdough bread and salad garnish.

Sourdough/ Rye bread / Red Onions / Cherry tomato / Chillies / Peppers / Spinach / Mushroom / Cheese.

Free range eggs / Chestnut mushrooms / 2 Halloumi / Baked beans / Hash brown / Hollandaise / Avocado slices / Olives

Salmon / Rashers / Sausages / Hand cut chips

Please be advised that food prepared here may contain certain Allergens, If you have any specific dietary requirements please notify a member of staff prior to

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BLOOM CAFE

Breakfast - Brunch - Drinks

FRENCH TOAST & PANCAKES	FRENCH TOAST Thick brioche cuts cooked in a rich egg batter, topped with clotted cream, accompanied by fresh berries and maple syrup or Nutella. AMERICAN BUTTERMILK PANCAKES Buttermilk pancakes stacked. Topped with clotted cream, served with seasonal fruits & maple syrup or Nutella. ADD SAUCE Milk chocolate White chocolate Biscoff	11 2	0 F	ESPRESSO SINGLE DOUBLE CAPPUCINO LATTE FLAT WHITE MOCHA MACCHIATO AMERICANO HOT CHOCOLATE MATCHA LATTE CHAI LATTE TURMERIC LATTE ICED LATTE BABYCCINO SYRUP SHOT Vanilla / Caramel / Hazelnut /	2.2 2.7 3 3 3.5 2.7 2.7 3.5 3.5 3.5 3.5 3.5 3.5
BAKERY	CROISSANT ALMOND CROISSANT PAIN AU CHOCOLATE PAIN AU RAISIN CHOCOLATE PRETZEL MUFFINS * SELECTION OF HAND MADE CAKES * (* See counter display)	2 2 2 2 3 3 5	TEA / C	Almond / Gingerbread DAIRY ALTERNATIVES OAT ALMOND SOYA COCONUT TEA'S DECAFFEINATED ENGLISH BREAKFAST	.50
DRINKS / JUICES	GLASS BOTTLED Coca Cola Diet Coke Sprite Fanta Appletiser Ginger Beer Perrier	2 2 2 2 2 2		EARL GREY GREEN TEA FRESH MINT TURMERIC LEMON & GINGER TEA KARAK	2 2 2.5 2 2.5 2.5 2.5
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		2	40	COMING SOON	
DRINK	CAN San Pellegrino: Blood Orange / Pomegranate / Lemon JUICES Fresh squeezed Orange juice Fresh pressed Apple juice	2 4	MENU ADDITIONS	FRESH FRUIT / VEG PRESSED JUICES SANDWICHES FURTHER BAKERY SELECTION MAIN MENU ITEMS TO TAKEAWAY	

BLOOM CAFE

Breakfast - Brunch - Drinks

Creamy penne pasta with grilled smoked paprika chicken, fresh spinach, tomatoes and smokey rashers, accompanied by rye bread. SALMON TAGLIATELLE A pan-fried spiced salmon fillet served on a bed of tagliatelle infused in tomato, garlic, onion, chillis, mascarpone, & herbs. HOUSE LASAGNE Minced lamb cooked in a special home recipe, sandwiched between layers of pasta & béchamel sauce, topped with cheese and served with salad. SPICY SALMON SALAD Salmon fillet pan-fried in a butter chilli sauce, STANDAL VICTORIA British chicken and chestnut mushrooms in a creamy sauce, fully encased in pastry. HAKKA Lamb, rosemary, garlic, diced carrots and potatoes, fully encased in pastry. COX'S BAZAAR Chicken and baked beans in a bhoot jolokia sauce, melted cheese and corriander. SHEPHERD OF SHIMLA Shepherd's pie, with a touch of spice and kidney beans. FISH & CHIPS Large msc cod fillet in a crispy	10					
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served with grilled cherry tomatoes on a bed of baby spinach & herbs, lightly dressed with olive and rice vinegar. golden batter and hand cut chips, served with tartare sauce, minted mushy peas and lemon. PATTY & BRIOCHE	15					
MEDITERRANEAN SALAD (V) A slice of toasted brioche topped	12					
Grilled halloumi cheese with avocado, tomatoes, drizzled in lemon juice and served on a bed of mixed leaf salad. with a 6oz beef patty, caramelised onions, melted cheese, and a fried egg. BANGERS & MASH	12					
BATTERED FISH BURGER Three sausages on a bed of creamy mash, caramelised onions and house gravy.	10					
Battered cod in in a lightly toasted brioche bun served melted 10 HAND CUT CHIPS	4					
cheese and tartar sauce, served SWEET POTATO CHIPS	4					
with hand cut chips.	4					
	3					
Beef patty, caramelised red onion, MINTED MUSHY PEAS	<u> </u>					
house burger sauce, double cheese and in a brioche bun, served with						
hand cut chips.	4					
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