

BAR 52

Proud to work in partnership with Lime House Kitchen (LHK).

Our menu is crafted by Helena and her team; exclusive to Bar 52. All items are homemade and freshly prepared using seasonal and locally sourced produce where possible.

SERVED WEDNESDAY TO SATURDAY UNTIL
2:30PM

SERVED SUNDAY UNTIL 11:30AM

BACON ROLL £8.50

Your choice of either smoked or unsmoked bacon served on your choice of roll with a homemade hashbrown

YOUR CHOICE OF ROLL

White soft

Brown soft

Ciabatta

'Promise' gluten-free bread

*SAUSAGE PATTY ROLL £8.50

Sausage patty served on your choice of roll served with a homemade hashbrown.

**Mushroom patty (V)*

GRANOLA £6.50

LHK's own granola served with Greek yoghurt, seasonal fruits & honey.

TOAST BOARD £6

A selection of breads toasted with butter, jam & marmalade.

TOASTED FRUIT LOAF £4

Served with butter.

CRUMPETS £4

Served with butter & your choice of preserve.

Important note: If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

* V or VG options available

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FULL ENGLISH WITH A POT OF TEA

£17.50

Clive Lancaster's Cumberland sausage, two rashers of bacon, black pudding, grilled tomato, mushrooms, egg of your choice, LHK's homemade hashbrown and five baked beans, two toast and a pot of tea.

**Vegetarian option available*

SMOKED SALMON & AVOCADO CRUMPETS

£13.50

Toasted crumpets topped with smashed avocado with lime and chilli, smoked salmon, two poached eggs finished with peashoots.

EGGS

£8.50

Poached or scrambled free-range eggs served on your choice of toast.

MUSHROOM MEDLEY

£11.50

Sautéed mushrooms with a poached egg served on your choice of toast.

YOUR CHOICE OF TOAST

White farmhouse

Multi-seeded

Sourdough

'Promise' gluten-free

HERITAGE OMELETTE

£14.50

Three egg omelette made with your choice of filling, and griddled to create a crisp top served with your choice of toast.

ARNOLD BENNETT

Poached haddock and creamy cheese sauce.

CROQUE MONSIEUR

Homemade ham and a creamy cheese sauce.

FLORENTINE

Creamy spinach and feta.

@thegrangebar52

@limehousekitchen

