

# Worsley Old Hall ~ Brunch Menu Served 10am ~ 11:45am daily

## Small plates

Croissant's with butter and jam (v) 569 kcal 3.95

House granola, Greek yoghurt, seasonal fruit and honey (v, gf) 406 kcal 5.95

Grilled back bacon bap (gfa) 741 kcal 5.95

Sausage sandwich, grilled cumberland sausage on a toasted barm 677 kcal 6.95

#### Eggs

Eggs on toast, toasted bloomer with eggs cooked to your liking (v) 574 kcal 6.75
Eggs Florentine, buttered spinach, soft poached egg and Hollandaise (v) 506 kcal 8.45
Eggs Benedict, honey roast ham, soft poached egg, hollandaise sauce 630 kcal 10.95
Eggs Royale, smoked salmon, soft poached egg, hollandaise sauce 513 kcal 10.95
Scrambled eggs, smoked salmon, toasted bloomer (gfa) 558 kcal 10.45

## Big breakfast

(no substitutions sorry folks, please see sides for extras)

**Vegetarian full English,** sausages, mushrooms, tomatoes, hash brown, baked beans, fried eggs (v, gfa) 925 kcal 12.45

**Full English,** bacon, sausage, black pudding, mushrooms, tomato, hash brown, beans, fried eggs, toast 972 kcal 13.75

#### Sides

Fried egg (v, gf) 146 kcal  $\,$  1.25 , Pork sausage 216 kcal  $\,$  3.00 , Bacon (gf) 68 kcal  $\,$  3.00 , Baked beans (vg, gf) 156 kcal  $\,$  2.00 , Hash browns (vg, gf) 99 kcal  $\,$  1.50 ,

Toast, butter and jam (v) 432 kcal 3.45

#### Hot Drinks

All hot drinks are served with a gluten free flapjack

Americano (vg, gf) 0 kcal 3.75
Espresso (vg, gf) 0 kcal 3.50
Cappuccino (v, gf) 127 kcal 4.00
Double espresso (vg, gf) 0 kcal 3.75
Latte (v, gf) 128 kcal 4.00
Mocha coffee (v, gf) 196 kcal 4.50
Flat white (v, gf) 47 kcal 4.00
Hot chocolate (v, gf) 298 kcal 4.45

Selection of tea (v, gf) 24 kcal 3.85

English Breakfast ~ Supreme Earl Grey ~
Peppermint ~ Spring Green ~ Honeydew Green ~
Lemongrass and Ginger ~ Fruits of Eden
Hot drinks are served with semi-skimmed milk ~
soya or oat milk is generally available upon
request~ Decaf coffee and decaf English breakfast
tea is also available

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen.