

BRUNCH MENU

SOURDOUGH & EGGS

Bru Benedict *(gfa)*

Glazed Ham | Poached Eggs | Toasted Sourdough
Irn Bru infused Hollandaise 8.95

Eggs Florentine *(v/gfa)*

Sautéed Spinach | Poached Eggs | Toasted Sourdough | Hollandaise 8.95

Eggs Royale *(gfa)*

Oak Smoked Salmon | Poached Eggs
Toasted Sourdough | Hollandaise 13.95

Mexican Eggs

Sourdough Toast | Crispy Potato Bravas | Fried Eggs | Mango Salsa 13.95

BRUNCH PLATES

Acai Bowl *(vg)*

Banana | Mixed Berries | Granola | Coconut | Pumpkin Seeds 7.95

Chilli Infused Smashed Avocado

Charred Lime | Poached Eggs | Radish | Chilli & Honey 11.95

Grilled Chicken & Garlic Flatbread

Grilled Chicken | Garlic Yoghurt | Pomegranate Seeds | Gem Lettuce
Cucumber | Chilli Oil 13.95

Shakshuka Baked Eggs

Spicy Tomato | Pepper | Spinach | Yoghurt Sauce 9.95

Carter's Kedgeree with Crispy Egg

Spiced Rice | Breaded Boiled Egg | Peas | Parsley 12.95

Caprese on Sourdough

Mozzarella | Vine Tomato | Red Onion | Fresh Basil | Basil Oil 11.95

Steak, Egg & Chips

6oz Rump Steak | Runny Eggs | Sea Salted Fries | Chimichurri 22.95

French Toast Bloomer & Maple Syrup *(gfa)*

Choose from: Crispy Bacon | Berry Compote | Nutella & Cinnamon 10.95

Pancake Stack

Choose from:

Nutella & Banana

Bacon, Maple & Mascarpone

Lemon & Sugar

10.95

Toasted Nut Granola

Fresh Berries | Fruit Compote | Natural Yoghurt 6.95

*Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available*

CARTER'S