

# ACANTEEN BRUNCH MENU

Wednesday-Saturday 9.00 - 12.00

Sunday 10.00-12.00

## FERMENTS & SODAS

<b>LA BREWERY KOMBUCHA</b>	<b>4.50</b>
LEMONGRASS	
STRAWBERRY	
GINGER	
CITRUS HOPS	
<b>CHARITEA ORGANIC</b>	<b>4-</b>
BLACK TEA	
GREEN TEA & GINGER	
MATE (ENERGY)	
LEMONAID & LIME	
PASSIONFRUIT	
BLOOD ORANGE	

## FRESH JUICE & BLENDS

<b>COLD PRESSED ORANGE JUICE</b>	<b>3.50</b>
<b>COLD PRESSED APPLE JUICE</b>	<b>3.50</b>
<b>COLD PRESSED BLENDED CARROT, APPLE &amp; GINGER</b>	<b>4.50</b>
<b>GREENS &amp; PINEAPPLE</b>	<b>5-</b>
<b>MANGO &amp; COCONUT</b>	<b>5-</b>
<b>CACOA &amp; ALMOND</b>	<b>5-</b>
<b>ACAI &amp; BERRIES</b>	<b>5-</b>

## GRAINS, PASTRIES & FRUIT

<b>ACAI BOWL</b>	<b>7-</b>
ACAI, FRESH BERRIES, COCONUT (VG)(GF)	
<b>ALMOND CROISSANT (V)</b>	<b>3.50</b>
<b>PAIN AU RAISIN (V)</b>	<b>5-</b>
<b>CINNAMUN BUN (V)</b>	<b>3.50</b>
<b>CROISSIAN, BUTTER, JAM (V)</b>	<b>3.50</b>

(V) vegetarian  
(VG) vegan  
(VG+) vegan option available  
(GF) gluten free  
(GF+) gluten free option available

## ON TOAST

<b>MUSHROOMS ON RYE</b>	<b>11-</b>
SEASONAL MUSHROOMS, BUTTER, CREME FRAICHE, POACHED EGGS, PARSLEY (V)	
<b>SMOKED SALMON ON SOURDOUGH</b>	<b>11-</b>
SCRAMBLED EGGS, SMOKED SALMON, LEMON	
<b>AVOCADO, POACHED EGG ON SOURDOUGH</b>	<b>12-</b>
SMASHED AVOCADO, CHILLI, LEMON, POACHED EGGS, TOMATO SALSA (V) (GF+)	

## LARGE PLATES

<b>VEGGIE HASH</b>	<b>10-</b>
POACHED EGGS (V) (GF)	
<b>BIG BREAKFAST</b>	<b>12-</b>
GREAT GARNETS SAUSAGE, BACON, EGGS YOUR WAY, GRILLED MUSHROOMS, BEANS, GRILLED TOMATO, HASH BROWN, TOAST (GF+)	
<b>VEGETERIAN BIG BREAKFAST</b>	<b>12-</b>
VEGAN SAUSAGES, EGGS YOUR WAY, GRILLED MUSHROOMS, BEANS, GRILLED TOMATO, HASH BROWN, TOAST (GF+)	

<b>SMOKED HADDOCK HASH</b>	<b>11-</b>
POACHED EGGS	
<b>EGGS BENEDICT</b>	<b>8-</b>
HAM, TOASTED MUFFIN, POACHED EGGS	

<b>BAKED EGGS</b>	<b>12-</b>
SUMMER ROASTED VEGETABLE, TOMATOES, EGGS, TOASTED RYE (V)	

Allergies: Please inform your waiter if you are allergic to any food items before you order. We cannot guarantee the absence of allergens in our dishes, due to food being prepared in our kitchen where allergens are present. Please be aware that we use nuts in our kitchen. Please note a charge of £1.50pp will be added if you wish to bring your own celebration cake.

## BLOOMERS/BRIOCHE

<b>BRUNCH BRIOCHE</b>	<b>7-</b>
BACON, SAUSAGE, EGG	
<b>SAUSAGE OR BACON &amp; EGG BLOOMER</b>	<b>7-</b>
<b>VEGAN SAUSAGE BLOOMER (VG)</b>	<b>6-</b>

## BRUNCH COCKTAILS

<b>APEROL SPRITZ</b>	<b>8-</b>
<b>ELDERFLOWER BELINI</b>	<b>8-</b>
<b>BLOODY MARY</b>	<b>8-</b>
<b>VIRGIN BLOODY MARY</b>	<b>5-</b>

## BOTTOMLESS BRUNCH 29-PP

FREEFLOWING BUBBLES FOR 2 HOURS + LARGE PLATE	
<b>PANCAKES</b>	
SUMMER BERRIES, MAPLE SYRUP, BANANA (V)	

<b>AVOCADO, POACHED EGG ON SOURDOUGH</b>	
SMASHED AVOCADO, CHILLI, LEMON, POACHED EGGS, TOMATO SALSA (V)	

<b>BRUNCH BRIOCHE</b>	
BACON, SAUSAGE, EGG (GF+)	

<b>MUSHROOMS ON RYE</b>	
SEASONAL MUSHROOMS, BUTTER, CREME FRAICHE, POACHED EGGS, PARSLEY (V)	

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## COFFEE

<b>ESPRESSO</b>	<b>1.60</b>
<b>LATTE</b>	<b>2.80</b>
<b>CAPPUCINO</b>	<b>2.80</b>
<b>FLAT WHITE</b>	<b>2.80</b>
<b>MOCHA</b>	<b>3.20</b>
<b>DIRTY CHAI</b>	<b>3.20</b>
<b>ICED COLD BREW</b>	<b>3.50</b>
<b>ICED LATTE WITH CREAM</b>	<b>4-</b>

## TEA

<b>ENGLISH BREAKFAST</b>	<b>2.00</b>
<b>EARL GREY</b>	<b>2.00</b>
<b>ICED RASPERY &amp; VANILLA</b>	<b>3.50</b>
<b>HERBAL WHOLE LEAF TEA</b>	<b>2.50</b>

## BLENDS

<b>CHAI</b>	<b>3.20</b>
<b>HOT CHOCOLATE, CREAM &amp; MALLOWS</b>	<b>3.20</b>
<b>TURMERIC LATTE</b>	<b>3.20</b>
<b>BETROOT LATTE</b>	<b>3.20</b>

PLANT BASED MILKS / ALMOND / COCONUT / SOYA / + 40P

