

# ANGIE'S LITTLE FOOD SHOP

## Gluten Free Granola 4.90

w/ vanilla yogurt & a berry compote

## Scrambled Eggs 8.50

w/ roasted tomatoes and sourdough toast

## Smashed Avo on Sourdough 5.75

## Smashed Avo Toast with a Poached Egg 8

w/ heirloom cherry tomato salad, chilli flakes, finished with sunflower sprouts and a herb salad

## Wild Mushrooms on Toasted Brioche 10.75

w/ roasted tomatoes and a poached egg

## Corn Fritter 10.95

w/ roasted tomatoes, avocado, maple bacon and a poached egg

*Please note this dish takes 15 minutes*

## Buttermilk Blueberry Hotcakes 9.50

w/ espresso mascarpone and a vanilla cinnamon sauce

*Please note this dish takes 15 minutes*

## Classic Eggs Benedict 9.50 (Half portion 5.50)

w/ thin slices of ham

## Eggs Royale 10.50 (Half portion 6.50)

w/ Smoked Salmon

## Eggs Florentine 9.50 (Half portion 5.50)

w/ baby spinach

### Sides

Poached Egg 1.50

Maple bacon 3.50

Avocado (sliced or smashed) 3

Wild mushrooms 4

Smoked Salmon 4.50

Toast & Jam 4

Extra slice of toast 1.50  
(Gluten Free slice 2)

### Drinks

Fresh Orange / Apple / Carrot & Apple / Lemonade 3.10

+ Ginger 0.50

Fentimans Ginger Beer 2.90

Sparkling Elderflower 2.90

Orange Sanpellegrino 2.75

Karma Cola | Karma Cola Sugar Free 2.50

Still & Sparking Water 2.10 (small) | 3.25 (large)

Kettle Shed Teas

Roasting Party Coffee (see board)

### From the Bar

Virgin Mary 3.10

Sipsmith Bloody Mary 5.95

Aperol Spritz / Bucks Fizz 6.75

Sipsmith Vodka / Gin Tonic 4.95

1936 Biere (4.8%) 4.75

Camden Hells Lager (4.6%) 4.75

Hills Cider (5%) 4.95

### Sparkling

NV Prosecco, Frozza, Italy

8 / 39

### White

2017 Les Fleurs de MontBlanc Pays d'Oc, France

Sauvignon Blanc

7 / 28

### Rosé

2017 Triennes Nans-les-Pins, France

7 / 28

Glass 175ml / Bottle 750ml

### Soup of the Day 7

#### Smoked Salmon Bruschetta 9.50

w/ smashed avocado, raw beetroot & sprout salad, heirloom cherry tomato salad with a frisée herb salad

#### Soft Goats Cheese Bruschetta 8.95

w/ smashed avocado, raw beetroot & sprout salad, heirloom cherry tomato salad finished with a frisée herb salad

#### Gruyere & Parma Ham Bruschetta 8.95

w/ smashed avocado, raw beetroot & sprout salad, heirloom cherry tomato salad with a frisée herb salad

#### Crab Bruschetta 9.95

w/ smashed avocado, heirloom cherry tomato salad finished with a frisée herb salad

#### B.L.T.C 10.95

Maple bacon, roasted tomatoes, gem lettuce, melted gruyere, harissa mayo & frisée herb salad

#### Crab, Apple and Dill Salad 13.25

w/ avocado purée, shaved fennel and a soft herb salad

#### Salad of Grilled Chicken Supreme 12.25

w/ baby spinach, sautéed new potatoes, roasted tomatoes and avocado

*Please note this dish takes 15 minutes*

#### Lemon and Ginger Crab Cakes 14.20

w/ a lime and chill mayo & an avocado & pomegranate salad

*Please note this dish takes 15 minutes*

### Kids

Orange / Apple Juice 2

Soft boiled egg & soldiers 5.50

Scrambled Eggs with toast 5.50

Bangers & mash with peas 7.50

Grilled chicken, mash & peas 7.50

Ham & cheese toastie 6.50