

CHATEAU

BRUNCH 8am- 4pm

COLD PRESS JUICES (Your choice, your mix) £4.50

Beetroot, celery, cucumber, apple, mint, orange, kale, carrot, ginger

MANGO PASSION VEGAN SMOOTHIE WITH COCONUT £5.25 (VG)

Coconut Yoghurt, Mango pulp, coconut cream, passion fruit

FRUIT OF THE FOREST VEGAN SMOOTHIE, AGAVE SYRUP, CHIA SEED £5.25 (VG)

Coconut Yoghurt, Mixed fruits, berries, Chia Seed

BREAD BOX £4.50 (W) (D)

Artisan or Gluten Free bread, jam and butter

SUPERFOOD GRANOLA £5.00 (GF) (N) (DF) (V)

Goji berries, dried fruit, seeds and nuts with soya milk or almond milk, Honey,
Or Greek yoghurt

ALMOND MILK PORRIDGE £5.00 (GF) (DF) (N) (VG)

Chia seeds, toasted coconut, mix berries

BUTTERMILK PANCAKES £7.50 (GF) (D) (E)

Seasonal mixed berry compote

CRUSHED AVOCADO ON POTATO ROSTI £8.50 (N) (GF) (V) (E)

Poached or scrambled eggs, avocado, mixed seeds, roasted tomato

HUEVOS QUESADILLAS WITH TURMERIC, AVOCADO AND LABNEH £ 8.50 (GF) (E) (D) (V) (C)

Folded egg, tomato, pepper roasted, avocado, labneh, cumin, Parmesan crisp

QUINOA HALLOUMI FRITTERS WITH SUNNY EGG AND CRISPY KALE £ 8.50 (GF) (N) (D) (E) (V)

Fritters, fried eggs, crispy kale, roasted tomato, crushed nuts

SUPER GREEN OMELETTE WITH AVOCADO AND SPINACH £ 9.00 (GF) (E) (V) (F)

Avocado, spinach, spring onion, chilli, lime, coconut oil

BAKED EGG SHAKSHUKA WITH ZAAATAR, SUMAC £9.00 (GF) (S) (D) (E) (V) (C)

(Add Sujuk Lebanese spicy sausage) £2.00

Tomato, onion, garlic, coriander, peppers, chilli, cheese, sumac

EGG ROYALE SERVED ON ARTISAN OR GLUTEN FREE BREAD £9.00 (GF) (D) (E) (F) (W)

Poached eggs, smoked salmon, served on Artisan or gluten free toasted bread, Hollandaise sauce

CHATEAU BREAKFAST £9.50

Eggs your way, sausage, bacon, potato rosti, mushroom, tomato served with artisan or GF toast on side (GF) (D) (E) (W)

EXTRAS:

Toasted Artisan Bread/ Potato Rosti / Baked Beans/ £ 2.00 each

Smoked Salmon/ Crispy Bacon/ Grilled Sausage/ Fried or poached Egg (2) /Wilted Spinach / Crushed avocado/ Sujuk
£ 3.00 each

Allergens : N- Nuts, S- Sesame, M – Mustard, D- Dairy, E- Egg, C-Celery, F- Fish, W- Wheat, SH- Sulphides, DF – Dairy Free, GF – Gluten Free

For more allergen information please speak to a member of our team, please note we do use nuts in our kitchen

FOOD MENU

LUNCH 12-4 pm

SALADS

One salad £4.00
Two salads £8.00
Three salads £10.50

FROM THE KITCHEN

Bread box with hummus, olive oil, and olives £5.50 (W) (S) (V)

SOUP OF THE DAY £6.00
(Served with warm Artisan or gluten free bread)

Grilled Halloumi, Cucumber, Tomato, Oregano £6.00 (V) (S) (D)

Grilled fillet of salmon £6.50 (F) (GF)

Grilled fillet of sea bass £6.50 (F) (GF)

Grilled marinated chicken breast £6.50 (GF)

Chicken breast diced on skewers £6.50 (GF)

EXTRAS:

Crushed avocado /Wilted Spinach/ French beans /Spicy Potato/ Asparagus £3.00 each

Sauce Vierge/ Lemon Butter / Lime Aioli £2.00 each

TEA GOURMAND: £ 6.50

Scones, clotted cream, butter, jam, and a pot of tea

DESSERTS FROM DISPLAY £4.75

Gluten free, gluten and dairy free and vegan available

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