## THE BEER HOUSE

## BREAKFAST MENU

## SERVED UNTIL 11.00AM



Swap your Bun to a Non-Gluten Containing Ingredient Bun NGCI* 1.00

## TOAST WITH BUTTER \& JAM $\mathrm{v} \cdot$

Two slices of toast, served with butter and jam. Choice of white 403 kcal or brown 410 kcal

## ALL BUTTER CROISSANT v*

Served with butter and jam 469 kcal

## BIG BREAKFAST ROLL

Back bacon, streaky bacon, British Cumberland pork sausage and free range scrambled egg, served with breakfast sauce on the side 738 kcal
BIG VEGGIE BREAKFAST ROLL V• ..... 8.99
Double vegan sausage, double cheese, and free range scrambled egg, served with

breakfast sauce on the side 677 kcal

## LOAD YOUR BREAKFAST ROLL

One Rasher of Back Bacon 105 kcal 1.29
One British Cumberland Pork Sausage 151 kcal 1.29 One Vegan Sausage ve * 86 kcal 1.29 One Slice of Toast \& Butter v* 1.29 (White 162 kcal or Brown 166 kcal)


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\text { TRADITIONAL BELGIAN WAFFLES } \quad 8.99
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Served with maple syrup

TOPPED WITH STREAKY BACON 1066 kcal or TOPPED WITH BLUEBERRIES v* 879 kcal

## ADD ONS

| Two Rashers of Streaky Bacon 140 kcal | 2.39 |
| :--- | :--- | :--- |
| Two Rashers of Back Bacon 209 kcal | 2.39 |
| Two British Cumberland | 2.39 |
| Pork Sausages 301 kcal |  |
| Two Vegan Sausages vE* 171 kcal | 2.39 |

Two Rashers of Streaky Bacon 140 kcal
Two Rashers of Back Bacon 209 kcal
2.39
2.39
2.39

Free Range Scrambled Egg v* $121 \mathrm{kcal} \quad 2.39$
Two slices of Toast \& Butter v* 2.49

Brown 410 kcal or White 403 kcal
Jam vE" 79 kcal
0.60
$\mathbf{V}^{*}=$ VEGETARIAN VE* $=$ VEGAN NGCI $^{*}=$ NON-GLUTEN CONTAINING INGREDIENTS Please read information below regarding these descriptions

## Adults need around 2000 kcal a day

## IMPORTANT DIETARY INFORMATION

Ingredients \& Allergen information: We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering. Vegan / Vegetarian: Some of our vegan / vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our vegan dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore not suitable for customers with dairy allergies or other strict dietary requirements. NGCI: Our NGCI dishes consist of non-gluten containing ingredients only. Where there is an option to swap a bun to a non-gluten bun, please note this does not necessarily mean the whole dish is gluten free and therefore please ask your server to check the other ingredients. Other notes: Our meat \& fish dishes may contain bones.

## ALL DAY MENU

## SERVED FROM 11.00AM

## MAINS

CHICKEN \& BACON CLUB STACK 13.99
A classic triple stacked club with buttermilk chicken, back bacon, egg mayonnaise, tomato and lettuce, served with salted potato crisps 1190 kcal
CHICKEN TIKKA MASALA
Classic chicken tikka masala served with rice, mango chutney and poppadom 826 kcal


## THREE BEAN CHILLI ve' NGGI

12.99

Smoky bean and roasted vegetable chilli served with basmati rice and tortilla chips 746 kcal
ADD GUACAMOLE vE * 31 kcal

## SHARERS



ULTIMATE NACHOS Perfect for 2!
12.99

Cheesy tortilla chips with BBQ pulled pork, sour cream, jalapeños, guacamole, salsa and sriracha 1101 kcal

VEGGIE NACHOS v* Perfect for 2 !
9.99

Cheesy tortilla chips with sour cream, jalapeños, guacamole, salsa and sriracha 939 kcal

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