THE BEER HOUSE

BREAKFAST MENU

SERVED UNTIL 11.00AM

		BIG BREAKFAST ROLL Back bacon, streaky bacon, British Cumberland sausage and free range scrambled egg, served v breakfast sauce on the side 738 kcal	
		BIG VEGGIE BREAKFAST ROLL № Double vegan sausage, double cheese, and free range scrambled egg, served with breakfast sauce on the side 677 kcal	8.99
BREAKFAST ROLL Served with house breakfast sauce. Choose from BACON 626 kcal Or FREE RANGE SCRAMBLED EGGS v * 427 kca		LOAD YOUR BREAKFAST One Rasher of Back Bacon 105 kcal 1.2 One British Cumberland Pork Sausage 151 k One Vegan Sausage VE* 86 kcal 1.29 One Slice of Toast & Butter V* 1.29 (White 162 kcal or Brown 166 kcal)	29 cal 1.29
VEGAN SAUSAGES VE* 562 kcal Or BRITISH CUMBERLAND PORK SAUSAGES Swap your Bun to a Non-Gluten Containing Ingredient Bun NGCI* 1.00			
TOAST WITH BUTTER & JAM ☑. Two slices of toast, served with butter and jam. Choice of white 403 kcal or brown 410 kcal	3.09	TRADITIONAL BELGIAN WAFFLES Served with maple syrup	8.99
ALL BUTTER CROISSANT ■ • Served with butter and jam 469 kcal	3.59	TOPPED WITH STREAKY BACON 1066 kcal TOPPED WITH BLUEBERRIES V* 879 kcal	or
·	ADD	ONS	
Two Rashers of Streaky Bacon 140 kcal Two Rashers of Back Bacon 209 kcal Two British Cumberland	2.39 2.39 2.39	Free Range Scrambled Egg V * 121 kcal Two slices of Toast & Butter V * Brown 410 kcal or White 403 kcal	2.39 2.49
Pork Sausages 301 kcal	2.00	Jam ve * 79 kcal	0.60

V* = VEGETARIAN VE* = VEGAN NGCI* = NON-GLUTEN CONTAINING INGREDIENTS Please read information below regarding these descriptions

Adults need around 2000 kcal a day

2.39

Two Vegan Sausages VE* 171 kcal

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 prices include 20% VAT.

THE BEER HOUSE

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 14.99

Classic chicken tikka masala served with rice, mango chutney and poppadom 826 kcal



 IHREE BEAN CHILLI VE' NGCI
 I2.99

 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 **№**^{*} *Perfect for 2!* 9.99 Cheesy tortilla chips with sour cream, jalapeños, guacamole, salsa and sriracha 939 kcal



SNACKS STEAK PASTIE 7.49

CHEESE & ONION PASTIE v * 6.89 1131 kcal

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