

Saturday & Sunday Troubadour Brunch Menu

Troubadour Masks £13-15

DRINKS - FULL BAR AVAILABLE

Cocktail of the day 8.50

Classic Cocktails: 2 for £15.50 from 10AM- 2PM Saturday & Sunday: Same 2 cocktails, no mix & match.

Classic Cocktails from . . . 2 for £15.50
10AM- 2PM Saturday & Sunday
*Same 2 cocktails, no mix & match.

Bloody Mary . . . Glass 9.25 Aug 28

B's Hangover Cure . . . 3.75 Aug 12
Fresh lemon & ginger steeped
with organic loose leaf mint
green tea w/ celery salt

Fresh Orange Juice 4

Try an adult coffee to start: Mexican Coffee 12;
Baileys Coffee 8; Frangelicino 7.5

BREAKFAST AND BRUNCH UNTIL 2:30PM

Troubadour English Breakfast 10.50
2 poached or scrambled eggs, smoked streaky bacon,
Cumberland sausage, homemade baked beans, fried
chestnut mushrooms, toasted sourdough bread

Two Free Range Poached Eggs, Bacon 8.5
w/ Toasted Sourdough extra egg £1 or bacon £1

Baked Eggs & Toulouse Sausage 9.75
w/ white beans in herby tomato sauce

Gratin de Macaroni au Fromage la Papa 12.75
macaroni, applewood smoked cheddar cheese w/
English mustard & croutons
~ add ventrèche (french pancetta) £1

Homemade Granola 8
w/ greek yoghurt, fresh fruit & honey

Two Ham Cuban Sandwich 13
one smoked & braised & one house roasted w/
traditional cuban spices layered w/ house pickled
gherkins, mustard & Emmental w/ fries

Huevos Rancheros 10.5
warm tortilla served w/ refried beans, tomato salsa, 2
poached eggs & cheese. add side of Avocado for £2.5
or bacon for £1

2 Poached Eggs & Smashed Avocado on Sourdough Toast 9.5

Eggs Benedict w/ Bacon 9.5

Eggs Florentine 10

Eggs Royale 10.5 add spinach for £1.5

~ free range eggs

Sides (ala cart plate charge £5 applies for new dish creation)
additions to be added on plates - Salmon 3.75, Bacon 2,
Poached egg 2, Hash-brown 2.5, Spinach 2, Avocado 3, Wild
Mushrooms 3.75, one Slice Toast 1.5

TARTE FLAMBÉE

Alsace region of France tarte flambée thinly rolled for a light bubbly crust crispy
around the edges. Filled w/ a caraway & nutmeg infused crème fraîche sauce.

Around the Globe (Vegan) 11.5
w/ artichoke, chilli, olives, *tomato base*

Russian Bear 12.5
w/ smoked salmon, horseradish, vodka

Rocket Man 11.5
w/ rocket, wild mushrooms, gorgonzola

Save My Bacon 12
w/ prosciutto, pancetta, comté cheese

SALADS

Warm Goats Cheese & Pistachio Salad 16.5
pan fried goats cheese medallions, bed of salad,
pistachio, apricot, honey, black sesame seeds, radicchio
& shallots w/ white wine vinaigrette

Warm Golden beet & Pumpkin Salad 13.5
w/ kale, Gorgonzola dressing, mixed herbs

SMALL PLATES & SIDES

Hummus 7.5
w/ mixed house pickled vegetables & rosemary
flatbread

Cheesy Truffle Polenta Chips 7.5
w/ homemade mixed herb aioli

PUDDINGS

Vanilla Cheesecake 7.5
w/ mixed berries, basil & mint.

Goey Sticky Toffee Pudding 7.5
w/ caramel sauce & Madagascan vanilla ice cream

Chocolate Brownie à la Grand-mère 7.5
w/ Madagascan vanilla ice cream; for an adult
brownie add a liquor for 3

Ice cream 2.75/5.5/6.5
choice of chocolate, vanilla, salted caramel - 1, 2 or 3
scoops

Service: A discretionary 12.5% service charge will be added to your bill, to be shared amongst our waiting and kitchen team.