

baroosh

{ bar & kitchen }

BRUNCH

bigger plates

full english ~ £5.95

pork sausage, smoked bacon, mushrooms, baked beans, tomato, egg (of your choice), toast.

big breakfast ~ £8.50

two pork sausages, smoked bacon, mushrooms, baked beans, tomato, two eggs (of your choice), toast.

veggie breakfast (v) ~ £6.75

grilled halloumi cheese, tomato, mushrooms, baked beans, potato rösti, egg (of your choice), toast.

~ add potato rösti (v) for £.1

~ add black pudding for £.1



eggs

any way you like ~ all priced at £4.25

~ fried & over easy if you wish

~ poached, scrambled or boiled

~ bread: toast, muffin, soda farl or soldiers

benedict ~ £6.25

two poached eggs, ham, hollandaise sauce, muffin.

royale ~ £6.50

two poached eggs, salmon, hollandaise sauce, muffin.

florentine (v) ~ £6.25

two poached eggs, spinach, hollandaise sauce, muffin.

SMALLER PLATES

all day breakfast butty ~ £5.95

soda farl, smoked bacon, mushrooms, fried egg.

sausage sandwich ~ £4.95

bloomer bread.

bacon sandwich ~ £4.95

bloomer bread.

pancakes ~ £4.25

bacon & maple syrup or blueberries (v).

porridge (v) ~ £2.95

maple syrup or blueberries.

natural yoghurt (v) ~ £2.95

granola, red berry compote (v).

toast (v) ~ £1.95

butter, jams, marmite.

~ a selection of sweet pastries and croissants available. please ask your server

brunch cocktails

breakfast martini
~ £6.00

chase marmalade vodka,
cointreau, marmalade
preserve, lemon juice.

bloody mary
~ £5.50

absolut® pepper vodka,
tomato juice, worcestershire
sauce, tabasco™, lemon juice,
cucumber.

espresso martini
~ £6.50

absolut® vodka, disaronno
amaretto, tia maria, orgeat
almond syrup, espresso
shot.



COFFEE & TEA ~ hand crafted & credible

americano/decaf ~ £1.90

espresso single ~ £1.50 double ~ £1.90

mochaccino medium ~ £2.30 large ~ £2.50

cappuccino medium ~ £2.30 large ~ £2.50

caffé latte ~ £2.50

indulgent hot chocolate ~ £2.90

flat white ~ £2.50

suki loose leaf tea ~ all priced at £1.95 each

belfast brew
malty, tannin, bright.

**organic earl grey
& blue flower**
delicate, bergamot, dry.

spiced citrus
mulled wine, black tea.

red berry
tart, fruit, jam.

breakfast tea
bright, light, crisp.

organic camomile
blossom, sweet, fragrant.

**caffeine-free organic
green rooibos citrus**
alpine, lemon, sweet.

peppermint tea
fresh, purifying, tingly.

(v) suitable for vegetarians. the kitchen contains nuts. our fish and pork dishes may have bones. our coffee is hot. all weights are approximate prior to cooking. food allergies and intolerances: gluten free menu is available upon request. if you have a food allergy or intolerance please speak to our team before you order your food and drinks. our menu descriptions do not include all ingredients. whilst we take as much care as possible to avoid contamination with allergens please be advised that our food is prepared in a kitchen where nuts, gluten and other allergens are present. all items are subject to availability. all prices include v.a.t.

service is not included. all tips are retained by a grateful team.