



Brunch

Eggs Benedict with Black Cab ham, poached eggs & Hollandaise on a toasted English muffin 14.00

Eggs Florentine, spinach, toasted English muffin, poached eggs, hollandaise sauce & chives (v) 13.00

Breakfast bun with scrambled egg (v) 8.50

Smashed avocado on toast with poached eggs, harissa oil & coriander (v) 10.50

Lemon thyme waffle with poached peach, mascarpone cream & lemon balm 14.00

Streaky bacon & waffle with poached eggs & chives 13.50

Full English breakfast with pork sausage, bacon, black pudding, Heinz baked beans, tomato, mushrooms, eggs 14.50

Egg Choice

Caesar salad with bacon, egg, gem lettuce, croutons, Parmesan and anchovies 12.00

with

Grilled halloumi (v) 3.50 • Avocado (pb) (v) 3.50 • Add on corn-fed chicken breast 7.00

Plant-based feta (pb) (v) 3.00

Smashed avocado (pb) (v) 3.50

Poached eggs (v) 3.00

Scrambled eggs (v) 3.00

Fried eggs (v) 3.00

Steamed spinach (pb) (v) 4.50

Pork sausage 3.00

Nibbles

Kalamata olives (pb) (v) 5.00

Bar Snacks

Mushroom arancini, truffle aioli (pb) (v) 7.50

Jerk Scotch egg with lime & coriander yoghurt 8.00

Chicken Wings

Chicken wings with hot honey sauce 8.95

Buffalo wings with buffalo & truffled blue cheese sauce 8.95

Chicken wings with mango Habanero sauce 8.95

Small Plates/ Starters

Rosemary & sea salt focaccia with Nocellara olives, blended oliva oil and aged balsamic (pb) (v) 7.50

Hummus & olives with flatbread (pb) (v) 9.00

Bruschetta with feta, marinated tomatoes, black olive & pesto (pb) (v) 8.50

Salted & pickled anchovies with Nocellara olives & salsa verde 8.50

Crispy duck salad with soy honey dressing & sesame seeds 10.00



Sharers

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.50

Steak taco board with bavette steak, balsamic roasted red onions, charred red peppers, tomato salsa, avocado, chilli & soft flour wraps 28.50

Mains

Beer battered haddock triple cooked chips, crushed minted peas, curry & tartare sauce, lemon 19.50

Onglet steak with café de Paris, pecorino, cherry tomato & rocket salad 20.00

Bacon chop with fried St Ewe's eggs, triple-cooked chips & pineapple chutney 26.00

Chicken milanese with tomato chutney, burrata & Parma ham 24.00

Greek salad - plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb) (v) 15.95

Caesar salad with cos lettuce, pickled anchovies, confit egg yolk, croutons & Parmesan 13.50

Add on

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips 18.50

Add on

Streaky bacon 2.50 • Bacon jam 2.00 • Smashed avocado (pb) (v) 2.50

Sides

Triple-cooked chips (pb) (v) 5.50

Chilli & garlic roasted broccoli (pb) (v) 6.00

Spring leaf salad with a sherry vinegar dressing (pb) (v) 5.00

Lemon dressed rocket & Grana Padano salad 5.00

Puddings

Chocolate & coffee cheesecake (v) 9.00 • **Warm chocolate brownie** (v) 8.50 •

Plant-based raspberry & coconut mille feuille (pb) (v) 9.00 • **Sticky toffee pudding** (v) 9.00 •

Affogato (v) 5.50

A Treat to Finish

Miniature chocolate brownie With a hot drink of your choice (v) 6.00

Mini sticky toffee pudding With a hot drink of your choice (v) 6.00

Grzegorz Pomorski Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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