

Sunday menu

BRUNCH

10AM - 3PM

EGGS YOUR WAY 7
TWO POACHED, FRIED OR SCRAMBLED EGGS (V, GF*)

EGGS FLORENTINE 9
TWO POACHED EGGS WITH SPINACH & HOLLANDAISE (V, GF*)

EGGS BENEDICT 11
TWO POACHED EGGS, FRESHLY CARVED HAM & HOLLANDAISE (GF*)

EGGS ROYAL 13
TWO POACHED EGGS, SMOKED SALMON & HOLLANDAISE (GF*)

AVO & EGGS ON TOAST 8
TWO POACHED EGGS, WITH AVOCADO (V, GF*)

AVO & HUMMUS TOAST 7
AVOCADO & HUMMUS ON SOURDOUGH TOAST (VE, GF*)

OMELETTE 10
CHOOSE TWO: CHEESE, HAM, TOMATO, SPINACH, MUSHROOM, ONION, BROCCOLI. SERVED WITH A SIDE SALAD GARNISH & SOURDOUGH TOAST (GF*)

AMELIA'S BREAKFAST 14
SAUSAGE, BACON, MUSHROOM, TWO EGGS, BEANS, HASH BROWN, TOMATO (GF*)

VEGGIE BREAKFAST 13
VEGAN SAUSAGE, TWO EGGS, MUSHROOM, BEANS, TOMATO, HASH BROWN (V, VE*, GF*)

MOROCCAN SHAKSHOUKA 13
POACHED EGGS IN A RICH TOMATO SAUCE WITH PEPPERS, ONIONS, HERBS & SPICES (V, GF*)

FRENCH TOAST 7
SOAKED SLICED BRIOCHE WITH CINNAMON, SEASONAL FRUIT & MAPLE SYRUP

ADDITIONAL ITEMS 1.5
SAUSAGE, BACON, MUSHROOM, BEANS, HASH BROWN, TOMATO, HALLOUMI, AVOCADO

LUNCH

12PM - 3PM

HARIRA SOUP 8
RICH TOMATO BASED SOUP WITH CHICKPEAS, LENTILS, VEGETABLES SERVED WITH SOURDOUGH (VE)

BEEF ROAST 18
ROAST BEEF WITH A MEDLEY OF LOCALLY SOURCED VEGETABLES, CAULIFLOWER CHEESE & A YORKIE

CHICKEN ROAST 17
ROAST CHICKEN BREAST WITH A MEDLEY OF LOCALLY SOURCED VEGETABLES, CAULIFLOWER CHEESE & A YORKIE

KIDS ROAST 10
SMALL PORTION OF ROAST CHICKEN OR BEEF WITH A MEDLEY OF LOCALLY SOURCED VEGETABLES & A YORKIE

SALMON FILET 17
PAN FRIED SALMON, WITH CREAMY MASHED POTATO, TENDER STEM BROCCOLI & HOLLANDAISE (GF)

VEGETABLE COUSCOUS 17
COUSCOUS WITH A SELECTION OF LOCAL VEGETABLES, HERBS & SPICES, LIGHTLY DRIZZLED IN A VEGETARIAN SAUCE (V, VE)

DESSERT

BISCOFF VANILLA CHEESECAKE 8
VANILLA CHEESECAKE WITH A BISCOFF CRUMB & SALTED CARAMEL SAUCE (GF)

WARM CHOCOLATE BROWNIE 7
SERVED WITH VANILLA ICE CREAM (GF)

TIRAMISU 7

Amelia's

BAR & KITCHEN

V - VEGETARIAN, VE* VEGAN/SUBSTITUTE GF* GLUTEN FREE SUBSTITUTE.
FOR ALLERGENS PLEASE ASK YOUR SERVER

SIDE DISHES ALL AT £4

SKIN ON FRIES, MASHED POTATO, TENDERSTEM BROCCOLI, FRENCH BEANS
COUSCOUS, MIXED SALAD

DRINKS

WHITE

175ML / BOTTLE

SAUVIGNON BLANC

8 / 29

NEW ZEALAND. AROMATIC, PASSION FRUIT &
GOOSEBERRY NOTES

PINOT GRIGIO

7 / 26

ITALY. DRY, FLORAL NOTES, LIGHT BODY

RED

MALBEC

8 / 30

ARGENTINA. MEDIUM BODIED, PLUMS, BLACK
CHERRIES, SMOOTH

MERLOT

7 / 26

FRANCE. PLUM & BLACKBERRY FRUIT

ROSÉ

PINOT GRIGIO BLUSH

7 / 26

ITALY. CRISP, LEMON, PEAR & FLORAL NOTES

ZINFANDEL

7 / 26

JUICY & LIGHT, RASPBERRY & WATERMELON
NOTES

SPARKLING

GLASS / BOTTLE

PROSECCO

8 / 28

COCKTAILS

9

PINK GIN FIZZ

PINK GIN, PROSECCO & LEMONADE

LOVETINI

VANILLA VODKA, PASSOA, ORANGE JUICE, LIME

ESPRESSO MARTINI

APEROL SPRITZ

NEGRONI

BRUNCH MIMOSA £7 EACH OR 2 FOR £10
ORANGE JUICE & PROSECCO

LAGER & CIDER

PERONI

4.75

BIRRA MORETTI

4.75

MADRI

4.75

OLD MOUT CIDER

5.50

SPIRITS

25ML/50ML

VODKA

5 / 7

GIN

5 / 7

PINK GIN

5 / 7

RUM

5 / 7

TEQUILA

5 / 7

MIXER

2.5

COKE, DIET COKE, LEMONADE
TONIC & SODA WATER

COLD DRINKS

ORANGE JUICE

3.2

APPLE JUICE

3.2

COKE, COKE ZERO,

3.5

SPRITE ZERO

SAN PELLEGRINO

3.5

ARANCIATA / LIMONATA

STILL / SPARKLING WATER

2.8

HOT DRINKS

ESPRESSO

2.2

LATTE

3.6

CAPPUCCINO

3.6

FLAT WHITE

3.6

AMERICANO

3.4

HOT CHOCOLATE

3.6

FRESH MOROCCAN MINT TEA

5

TEA (EVERYDAY, EARL GREY, GREEN,

3

PEPPERMINT)

SOYA MILK (FREE) OAT, ALMOND, DOUBLE SHOT,
SYRUPS (VANILLA, CARAMEL, HAZELNUT) +50P

Amelia's

BAR & KITCHEN