

Served 8.00am – 11.45am Monday to Saturday, 8.30 – 11.15 Sunday

These times are subject to change, to avoid disappointment, we advise you book in advance

### The Full Il Rosso 13.95 Go

English bacon, eggs to your liking, sausage, mushrooms, hash brown, beans, chopped Italian tomatoes, with toasted sourdough and butter

Add Black Pudding £1.50

Add extra Sausage £1.75

### Eggs Florentine Go 9.95

Wilted spinach, poached eggs, parmesan glaze on toasted sourdough

### Eggs in Purgatory Go 10.95

(Italian Shakshuka) spiced tomatoes, onions, and peppers, with N'duja, poached eggs, Pecorino and sourdough  
(Caution!! served in a hot skillet)

### Smoked salmon & scrambled egg Go 12.50

soft scrambled eggs, with smoked salmon, on toasted sourdough

### Steak & Eggs Go

Rump steak sliced, spinach & eggs of your choice

10oz £20.00 5oz £12.95

### Bakery

#### Italian croissant Vegan 3.75

freshly baked plain Italian croissant

#### Italian chocolate croissant Vegan 3.95

freshly baked chocolate filled Italian croissant

#### American Style Pancakes 9.75

with bacon and maple syrup

Add an egg 1.50

#### American Style Pancakes V 9.75

berry compote, fresh berries, Crème Fraîche

### Crumpets

#### Traditional crumpets V 4.95

two crispy crumpets served with butter

#### Smoked haddock crumpets 10.95

two crispy crumpets with smoked haddock, spinach and a poached egg and parmesan cream

### Vegan

#### The full vegan Vegan 13.95

vegan sausage, vegan rashers, mushroom, hash browns, beans, chopped Italian tomatoes, with toasted sourdough and Vitalite Dairy Free Margarine

#### Home Made Granola V 10.95 Vegan

Vegan yoghurt with pecan nuts, banana, dried fruits, pomegranate and maple syrup

#### Coconut milk porridge Vegan 7.50

traditional hearty porridge, made with coconut milk, served with maple syrup and fruit compôte

#### Peanut butter crumpets Vegan 7.50

crispy crumpets, served with peanut butter and banana

\*\*\*Please beware that due to 14 main ingredients recognised, as allergens, we have not been able to put letters or symbols against all dishes to highlight ingredients. We do however have a separate Allergen book that is detailed, showing the contents, per dish. Please ask your server who will assist with presenting the book and also consulting with the chefs on your behalf. This goes for ANY dietary requirement, we will help as much as possible\*\*\*

**A discretionary Service Charge of 10% will be added to your bill.**

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit.

### Sourdough

Add extra egg £1.50

Add extra Bacon (2 Rashers) £3.00

### Eggs and toast Go 7.50

choose between poached, fried or scrambled eggs, on toasted sourdough

### Avocado smash Go 10.95

guacamole, poached eggs on toasted sourdough

### Toast and honey/preserve v Go 4.95

two slices of toasted sourdough, served with butter, and a choice of either honey, seville orange marmalade, or strawberry jam

### Tomatoes or beans on toast Go 6.50

Italian chopped tomatoes or Branston beans on sourdough

### Eggs Rosso Go 10.25

bacon, poached eggs, parmesan glaze on toasted sourdough

### Smoothies

#### Red or Green Vegan 4.50

strawberry, banana, mango juice or curly kale, pineapple, spinach, mango juice

### Grains & Fruit

#### Porridge V 7.50

traditional hearty porridge, served with maple syrup and fruit compôte

#### Home Made Granola V 10.95

Greek yoghurt with pecan nuts, banana, dried fruits, pomegranate and maple syrup

### Italian rolls

#### Bacon or Sausage 7.95 Go

English bacon or Nottinghamshire Sausage on a floured bap

Add an egg 1.50

#### Porkie Blinder 10.95 Go

2 Double smashed sausage patties, dirty cheese, fried egg on a toasted brioche

### Vegan

#### The full vegan Vegan 13.95

vegan sausage, vegan rashers, mushroom, hash browns, beans, chopped Italian tomatoes, with toasted sourdough and Vitalite Dairy Free Margarine

#### Vegan smash Go Vegan 10.95

Guacamole on toasted sourdough with chopped Italian tomatoes

#### Tomatoes or beans on toast Go Vegan 6.50

Italian chopped tomatoes or Branston beans on sourdough, and Vitalite Dairy Free Margarine

#### Toast and preserve Go Vegan 4.50

Toasted sourdough served with Vitalite Dairy Free Margarine, a choice of seville orange marmalade or strawberry jam

Sometimes during service, some dishes may become unavailable, were possible an alternative will be offered.

Pre orders taken via email, prior to the day could guarantee your order



**COFFEE CENTRAL**  
ROASTING CO

Cafe latte 3.80 long and milky	Americano 3.50 long and black
Cappuccino 3.80 long and frothy	Espresso 2.85 very short, strong black
Macchiato 3.80 espresso, with milky foam	Espresso doppio 3.50 double strength espresso
Cortado 3.50 short, with espresso, steamed milk	Flavoured frappe 4.50 caramel or vanilla
Mocha 4.50 latte with chocolate	Frappe 3.80 iced latte
Plain floater 3.80 black, with double cream	Mochaccino 4.50 iced mocha

## SUKI TEA™



Based in Belfast, SUKI - Tea Makers ethically source and blend loose leaf teas, herbal infusions and fruit blends from all over the world. Our commitment to quality is reflected in responsible sourcing, great taste and delivering the very best customer experiences.

### Regular pot 3.70

#### Breakfast Tea *Light, Bright, Crisp*

A traditional, all day English Breakfast blend of single estate teas from India and Africa.

Brew for 2-5 minutes. *Fairtrade, Organic*

#### Earl Grey Blue Flower *Delicate Bergamot, Dry, Light Citrus*

A stunning Earl Grey tea infused with the finest organic Sicilian bergamot oil and vibrant blue cornflowers.

Brew for 2-5 minutes. *Fairtrade, Organic, Rainforest Alliance Certified*

#### Red Berry *Juicy, Tart, Fruity, Sweet*

Absolutely bursting with natural, fresh berry taste.

A punchy, full on infusion of mixed berries, fruit and hibiscus.

Brew for 4-5 minutes. *Caffeine Free*

#### Apple Loves Mint *Sweet Tart, Apple, Mint*

A combination of sweet, tart apple, minty freshness and aromatic baby rose buds create a light, delight for the senses.

Brew for 4-5 minutes. *Caffeine Free*

#### Belfast Brew *Malty, Bright, full bodied*

A Suki signature blend which brews a bright, coppery red cup of tea. This Irish Breakfast Tea contains 90% Assam for a malty and full flavoured cup.

Brew for 2-5 minutes. *Fairtrade, Organic*

#### Lemongrass and Ginger *Citrus, Ginger, Sweet, Minty*

Warmth of ginger and peppercorns, freshness of lemongrass and a sweet liquorice and mint finish.

Brew for 4-5 minutes. *Caffeine Free*

#### Green Tea Ginseng *Revitalising, Pineapple, Ginger*

A very light, revitalising, gingery sweet green tea.

A harmonious balance of ginger, ginseng and pineapple blended with Sencha green tea.

Brew for 2-5 minutes.

#### Pavilion Garden Decaf Breakfast Tea *Bright, Crisp*

premium black tea with a bright, lively flavour...without the caffeine kick

### Chocolate

#### Hot Chocolate 4.50

rich, velvety Monbana chocolate with steamed milk

#### Mocha 4.50

latte with chocolate

#### Chocolate frappe 4.50

iced chocolate

#### Lumumba 8.95

velvety chocolate with steamed milk and brandy

### Coffee cocktails

#### Baileys latte 9.95

milky latte with added Baileys

#### Espresso Martini 9.95

Absolut vodka 25ml, Kahlua 25ml, espresso

#### Liqueur floater 8.95

Irish whiskey, Amaretto, Tia Maria, Brandy, your choice

All of our hot drinks are available with either fresh semi-skimmed milk, or vegan friendly soya, coconut or oat milk, please inform your server of your preference when ordering



Don't forget to validate your parking  
Failure to do so may result in a  
parking charge