



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
10AM-2PM Saturday &
Sunday *Same 2 cocktails, no
mix & match.

Bloody . . . Glass 9.25 Jug 28
Mary

Large Bucks Fizz / Mimosa 10

Fresh Orange Juice 4

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

B's Hangover . . . 4.5 Jug 12
Cure
Fresh lemon & ginger
steeped with organic loose
leaf mint green tea w/
celery salt

BREAKFAST AND BRUNCH UNTIL 2:30PM

Troubadour English Breakfast 12.75
2 poached or scrambled eggs, smoked streaky
bacon, cumberland sausage, homemade
baked beans, fried chestnut mushrooms,
hash, brown, toasted sourdough bread
~ Vegetarian option available

Two Free Range Poached Eggs, Bacon 8.75
w/ Toasted Sourdough extra egg or bacon £1

Gratin Macaroni au Fromage à la Papa (V) 12.75
vegetarian macaroni, comté cheese w/
vibrant dijon mustard & fresh breadcrumbs.
Add bacon for £1

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

Huevos Rancheros (V) 11.50
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 10.25
Sourdough Toast

Eggs Benedict w/ Bacon 10
Eggs Florentine 10.5

Eggs Royale II add spinach for £1.5

Sides (ala carte 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,
Mushrooms 3.75, sausage 2, Slice of Toast 1.5

SALADS

Warm Goats Cheese & Pistachio Salad (V) 16.5
roasted goats cheese, pistachios & apricots glazed with honey, sesame seeds on a bed of mixed leaf in a
balsamic dressing

TARTE FLAMBÉE (WHOLE TARTE)

Alsace region of France tarte flambée thinly rolled for a light and bubbly crust crispy around the edges. Filled with a
caraway & nutmeg infused crème fraîche sauce and topped with our finest garnitures. *Vegan flambée w/ a tomato base*.

Drunken Bear 8.25 12.5
w/ smoked salmon, horseradish, vodka

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

Rocket Man (V) 11.5
w/ rocket, wild mushrooms, gorgonzola

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

PUDDINGS

Duo of Pannacotta 7.50
white chocolate & raspberry with summer
berries

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

Lemon Tartè (V) 7.5
served w minted crème fraîche

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

For allergen information please speak to a member of the team