

FROM OUR KITCHEN

Gluten Free versions of most these dishes are available, please ask your waiter

BREAKFAST PASTRIES

Our Breakfast Pastries are all baked from scratch by Lola's Bakers only using the finest ingredients and Organic Flour and Free Range Eggs.

Breakfast Muffins [V] [N] GF

£2.50

Choose from our daily selection

Vegan Croissant [VE]

£2.25

With jam and dairy-free butter

£3.00

Croissant [V]

£2.25

With jam and butter

£3.00

Almond Croissant [V]

£2.75

Pain Au Chocolate [V]

£2.50

Pain Au Raisin [V]

£2.50

Cinnamon Buns [V] GF

£3.50

Simply Toast [V]

£2.50

With jam and butter

Savoury Filled Croissant

£3.95

PANCAKES AND FRENCH TOAST

Pancakes with Seasonal Fruit Compote [V] GF

£8.75

Pancakes stacked with seasonal fruit compote and crème fraiche

Pancakes with Banana and Maple Syrup [V] [N] GF

£8.75

Pancakes stacked with banana, maple syrup, chai spiced yoghurt, and toasted pecan nuts

Pancakes Nutella with Banana Slices [M] [N] GF

£8.75

Blueberry Pancakes with Grilled Bacon and Maple Syrup GF

£9.75

Served with fresh fruit and crème fraiche

Cinnamon French Toast [V]

£7.75

Served with apple compote and three mini brioche

French Toast Nice and Plain with Sugar and Lemon [V]

£7.75

Served with three mini brioche

French Toast with Maple Syrup and Grilled Bacon

£8.75

Served with three mini brioche

French Toast with Bananas and Chocolate Sauce [V]

£8.75

Served with three mini brioche

CLASSIC BRUNCH

Classic English Breakfast

£10.50

Free-range pork sausage [GF] or Free-range chicken sausage [GF], bacon, grilled tomato, 2 eggs (poached or scrambled), baked beans, field mushroom. Toast served with butter and jam

Vegetarian English Breakfast [V]

£10.50

Vegan mushroom, carrot and tomato with parsley and sage sausage [GF], grilled tomato, mushroom, 2 eggs (poached or scrambled), chickpeas in harissa sauce, dukkah vegan yoghurt, houmous.

Toast served with butter and jam

Mediterranean Shakshuka [V] [N]

£10.50

Free-range eggs with feta, harissa tomato sauce, onion, peppers and coriander served with gluten free almond flatbread or brown pitta bread

Aubergine Shakshuka [V] [N]

£10.50

Made with fresh tomato sauce, roasted aubergine topped with chunks of feta cheese and free range eggs with gluten free almond flatbread or brown pitta bread

EGGS

Boiled Eggs With Soldiers [V]

£4.50

2 eggs soft-boiled, served with toasted soldiers

Scrambled Eggs on Toast [V]

£6.75

3 free-range scrambled eggs served on toast with grilled tomato

Scrambled Eggs on Toast With Smoked Salmon

£9.75

Smoked salmon, grilled tomato, 3 free-range scrambled eggs served on toast

Smoked Salmon Royale

£10.50

Smoked salmon, free-range poached eggs and hollandaise sauce served on toast

Eggs Florentine [V]

£9.75

2 poached eggs on a bed of sauteed spinach with hollandaise sauce on Toast

Eggs Benedict

£9.75

Sliced ham with poached free-range eggs served on toast

Mushrooms And Poached Eggs on Toast [V]

£9.00

Trio of sautéed field mushrooms with poached free-range eggs on toast

Crispy Bacon Open Sandwich

£9.00

Free-range eggs fried or poached with crispy bacon served on toast

3 Eggs Omelette Nice and Plain [V]

£7.50

With a toast on the side

3 Egg Veggie Omelette [V]

£9.75

Chopped tomato, grated Cheddar cheese and sautéed mushrooms with toast on the side

3 Egg Bacon and Sausage Omelette

£10.50

As the name suggests with chopped pork or chicken sausage and bacon pieces with toast on the side

Replace Toast with 2 Potato Rostis for £2.00 extra

SIDES

£2.00

£3.00

Baked Beans

Poached Egg

Fried Egg

Grilled Tomato

Portobello mushrooms

Pork Sausage [GF]

Chicken Sausage [GF]

Vegan mushroom, carrot and tomato with parsley and sage sausage [GF]

Hollandaise Sauce

Scrambled Eggs

Crispy Bacon

Avocado

Smoked Salmon

Halloumi

2 Potato Rostis

AVOCADO DISHES

Avocado and Poached Eggs on Toast [V]

£9.75

Sliced avocado with poached free-range eggs served on toast with dukkah yoghurt

Avocado Crushed with a Touch of Chilli Oil, Poached Eggs on Toast [V]

£9.75

Avocado Shakshuka [V]

£9.75

Sliced avocado on a bed of warm tomato shakshuka with poached eggs on toast

Avocado Smoked Salmon

£11.50

Sliced avocado, smoked salmon and poached eggs with toast on the side

Avocado, Mozzarella and Tomato [V]

£9.75

Sliced avocado, beef tomatoes and mozzarella with a balsamic dressing with toast on the side

Avocado Chicken

£10.50

Grilled Middle Eastern spiced chicken slices on crushed avocado on toast

Avocado Crushed with Grilled Bacon and Poached Eggs on Toast

£10.50

RAREBITS

Welsh Rarebit [V] GF

£7.75

Traditional Welsh rarebit on toast with caramelised onions, served with roasted tomato

Poached Egg Rarebit [V] GF

£9.75

Our Welsh rarebit with poached eggs on top , and roasted tomato

Bacon Rarebit GF

£9.75

Our Welsh rarebit with grilled streaky bacon and roasted tomato

And if you are really hungry...

Full English Rarebit GF

£12.50

Our Welsh rarebit with crispy bacon, grilled pork sausage or chicken sausage, poached egg, grilled portobello mushroom and roasted tomato

Full Veggie Rarebit [V] GF

£12.50

Our Welsh rarebit with veggie sausage, roasted tomato, grilled portobello mushroom, poached egg and green shakshuka sauce

TOASTS

BLT

£8.50

Crispy bacon, avocado, rocket lettuce, and tomato on toasted bread

Tarragon, Chicken and Mushrooms with Taleggio

£10.50

Sautéed mushrooms free-range pulled chicken, Taleggio cheese, herb salad, tarragon dressing on toasted bread

VEGAN BRUNCH SPECIALS

Gluten Free versions of all these dishes are available.

Vegan English Breakfast [VE]

£10.50

Vegan mushroom, carrot and tomato with parsley and sage sausage [GF], grilled tomato, mushroom, vegan quinoa courgette rosti, chickpeas in harissa sauce, dukkah

vegan yoghurt, houmous and campaillou toast

Avocado on Toast [VE]

£7.25

Avocado with vegan dukkah yoghurt, served on campaillou toast with herb salad garnish

Mushrooms on Toast [VE]

£7.25

Sautéed mushrooms in a chive and vegan cheese sauce, served on campaillou toast with herb salad garnish

SOUP OF THE DAY

Served with Organic Bread

£5.00

Please ask your waiter for details



SWEET TREATS

At Lola's Bakery we bake everything from scratch. Free from additives, using organic flours, natural ingredients and a lot of love

Cookies

V GF

£1.75

Muffins

V GF

£2.50

Brownies

V GF

£3.25

Served warm with Ice Cream

V GF

£3.95

Cupcakes

V GF

£3.95

Loaf / Bundt slices

£3.50

Vegan Carrot Cake

Va GF FR

Coffee Walnut

V GF

Chocolate Beetroot

V GF

Marble

V GF

Lola's Bakery Single Layer Cake

£4.75

Vegan Toasted Almond with Raspberry and Chocolate

Va GF FR

Vegan Courgette with Lime and Basil

Va GF FR

Vegan Lemon Polenta with Blueberry Compote

Va GF

Vegan Pear and Hazelnut

Va GF

Vegan Apple Pie

Va GF

Truffle Cake

V GF

Lola's Bakery Layer Cakes

£4.75

Carrot Cake

V GF

Natural Red Velvet

V GF NF

Victoria Sponge

V GF NF

Lola's Vegan Fudge

Va GF NF FR

Vegan Lemon and Raspberry

Va GF

Cake of the Week

(For allergens please ask waiter)

Mini Cheesecakes

£4.50

Original

V GF NF

Blueberry

V GF NF

Chocolate

V GF NF

Gluten Free Scones

V GF

£2.75

Jam & Butter/Clotted Cream

V GF

£3.95

Cinnamon Buns

V GF

£3.50

The menu items From Our Kitchen are served till 4pm midweek and 6pm weekends

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Sweet treats are served till 8pm

FROM OUR COUNTER

All these menu items are served from our counter and subject to availability
Please ask our member of staff as to what we have or pop up and have a look for yourself...

TOASTED CIABATTA

Served with a Side Salad of Your Choice	
Tuna Ciabatta	£7.50
Tuna with herb garlic butter, copers and Barbers English mature cheddar	
Mozzarella, Tomato, Rocket, and Pesto [V]	£7.50
Garlic Mushrooms, Caramelised Onions, Swiss Cheese [V]	
£7.50	
Smoked Bacon, Brie and Cranberry Chutney	£7.50

FILLED ROLLS

Served with a Side Salad of Your Choice	
Smoked Salmon With Cream Cheese And Dill	£6.95
Smoked salmon with dill and cream cheese, sliced boiled egg, served in a charcoal brioche roll	
Tuna With Fresh Green Salad	£6.95
Tuna mayonnaise with salad, served in a charcoal brioche roll	
Mozzarella With Basil And Tomato [V]	£6.95
Buffalo mozzarella, tomato and basil, served in a charcoal brioche roll	
Cheese Ploughman's [V]	£6.95
Barbers Cheddar, tomato and piccalilli, sliced boiled egg, served in a campaillou roll or granary baguette	
Ham And Cheese Ploughman's	£6.95
Ham, Barbers Cheddar and piccalilli, sliced boiled egg, served in a campaillou roll or granary baguette	
Quinoa And Sweet Potato Houmous Burger [VE]	£6.95
Served in a campaillou roll with sweet potato, houmous and chickpeas	
Chicken Mayo	£6.95
Free-range chicken, sun-dried tomato mayo with basil pesto, fresh tomatoes and salad. Served in a charcoal brioche roll	
Vegan Mediterranean [VE]	£6.95
Avocado, black olive tapenade, sun dried tomatoes and spinach leaves served in a vegan campaillou roll	

SOUP OF THE DAY

Served with Organic Bread	£5.00
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Please ask your waiter for details

SAVOURY TARTS

Served with a Side Salad of Your Choice	
Mushroom and Red Onion Cheese Tart [V]	£6.50
Mushrooms and red onions roasted with thyme and rosemary, baked into a tart with free-range eggs, mature cheddar and herbs	
Super Green Tart With Tenderstem Broccoli and Tomato [V]	£6.50
Tenderstem broccoli, cherry tomatoes, feta cheese and rocket, baked into a tart with free-range eggs	
Tart of the Day	£6.50

SEASONAL SALADS

Choose from our counter to mix & match and create your own salad plate	
Classic Chicken Caesar Salad	
with Lola's home-made Caesar dressing	
Green Salad [VE] GF	
Green leaves with seasonal vegetables and a light dressing	
Greek Salad [V] GF	
Traditional Greek salad with herb dressing feta cheese, olives, cucumber and tomatoes	
Tuna Nicoise GF	
Tuna chunks, lettuce, eggs, olives and tomato, with a lemon dressing	
Pesto Pasta Salad [V]	
Served with sun dried tomatoes and mozzarella	
Today's Daily Special Salad	
Please ask your waiter for details	
Green Side Salad [V]	£3.25



The menu items above are served till Close

OUR HOT AND COLD DRINKS

ORGANIC COFFEES double shot

Drink it with: organic milk (whole or skimmed), soya milk, almond milk, coconut milk. Decaffeinated available.

Espresso	Single £1.80	Double £2.40
Cappuccino		£3.00
Latte		£3.00
Chai Latte		£3.00
Flat White		£2.70
Americano		£2.30
Macchiato	£1.80	£2.40
Caffé Mocha		£3.25
Blended Iced Coffee		£3.25
Babycino		£0.50

ORGANIC TEAS per single pot

English Breakfast / Earl Grey	£2.00
Green Tea / Rooibos	
Fruit Tea	
Chamomile / Peppermint	
Fresh Mint	

HOT CHOCOLATE

Belgian Hot Chocolate	£2.95
Deluxe Hot chocolate	£3.45
With marshmallow and chocolate sauce	

HOT OR ICED TONICS

Bullet Proof Coffee	£3.50
Espresso, coconut oil, grass fed butter	

Matcha Tea Latte [N]	
matcha green tea, almond milk, honey (optional)	

Golden Milk [N]	
Unsweetened almond milk, fresh turmeric, fresh ginger, honey	

Hot Cacao Tonic [N]	
Cacao powder, almond milk, honey	

SOFT DRINKS 33cl 75cl

Still / Sparkling Water	£1.95	£3.95
Fentiman's Botanical Drinks	£2.25	
Victorian Lemonade, Wild English Flower, Rose Lemonade		
Cawston Sparkling Drinks	£1.75	
Apple & Rhubarb, Cloudy Apple, Elderflower		
Kombucha Remedy Sparkling Drinks	£3.75	
Original , Apple Crisp , Ginger , Rasperry Lemonade, Cherry Plum		

JUICES

All our juices and smoothies are vegan and made with organic fruit and vegetables. GF [VE][FRS]

Work-Out Refresher	£4.95
Celery, cucumber, apple, lemon	
Power House	£4.95
Beetroot, carrot, cucumber, apple, lime, mint, ginger	
Fresh Organic Carrot Juice	£4.25
Organic Cold Press Orange Juice	£2.75
Organic Cold Press Apple Juice	£2.75

SMOOTHIES

Pineapple Passion	£4.95
Pineapple, passion fruit juice, lime	
Daily Booster	£4.95
Carrot, banana, pineapple, ginger, turmeric	

SHAKES

Berry Magic [N] [FRS] [VE]	£3.50
Raspberries, strawberries, blueberries, blackberries, date syrup, coconut yoghurt, almond milk	

Green Monster [N] [FRS] [VE]	
Banana, spinach, date syrup, almond milk	

Choka Chocolate [N] [FRS] [VE]	
Cocoa powder, medjool date, almond milk, coconut yoghurt	

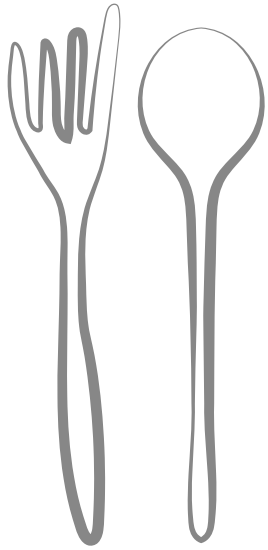
CUPCAKE MILKSHAKES £4.50

Add your Favourite Cupcake to organic ice cream and milk...
for an irresistible treat [N]

WINES	12.5cl	75cl
Organic House Red	£3.95	£16.95
Organic House White Wine	£3.95	£16.95
Organic House Rose Wine	£3.95	£16.95
Prosecco	£3.95	£16.95
BEER	330ml	
IPA Beer	£4.25	
<i>Please note wines and beers can only be served with a full meal and to customers over the age of 18. ID may be requested.</i>		

[VE] Vegan [N] Contains Nuts [FRS] Refined Sugar Free

MENU



LOLA'S

· B A K E R Y ·

[GF] Gluten Free* - [VE] Vegan - [V] Vegetarian - [N] Contains Nuts - [DF] Dairy Free - [FRS] Refined Sugar Free

* An ingredient we use where our supplier has guaranteed this product is Gluten Free, but may be cross contaminated with other products in our kitchen.

Please inform a member of our team if you suffer from any food allergies. All of our bread and baked goods use organic flour. Due to cross contamination, our food may contain traces of nuts and gluten.
At busy times we apologise that we may not be able to alter or adjust our dishes. 12.5% optional service charge will be added to your bill.