



Lime Wharf Cafe



BREAKFAST MENU

(SERVED 8.30am-11.30am MON-SUN)

Did you know that most of our ingredients are locally sourced? Our eggs are free range, our meat is from Huntleys Butchers, our Bread is from Judges Bakery, all fruit and veg is supplied by David Catt. Please ask if you'd like to know more.

Enjoy a **BLOODY MARY** with your Breakfast 6 (VG, GF)

MUSHROOMS ON TOAST 10

Chef's selection of Sauté Mushrooms, served on Sourdough Toast (VG)

Chef's Suggestion: Add Egg, Bacon or Chorizo

LWC EGGS BENEDICT 13

Toasted Muffin with Serrano Ham, 2 Poached Eggs, Spinach & Hollandaise Sauce (GFA)

EGGS ROYALE 13

Toasted Muffin with Scottish Smoked Salmon, 2 Poached Eggs & Hollandaise Sauce (GFA)

CHEF'S FAVOURITE 10

Bap generously filled with Chorizo, Bacon, Melted Cheese, Fried Egg & a dash of Tabasco (GFA)

BUTTIES (GFA, DF)

Meaty Option 6.50 Veggie Only 5
Bap filled with two of the following:
Egg : Bacon : Sausage : Field Mushroom

Mexican Eggs 14.25

Eggs, Scrambled with Tomatoes, Spring Onion, Chilli, Coriander. Served with Spicy Chipotle Beans, Avocado, LWC Chilli Jam & Flatbread (V, DF, GFA)

Great with extra Chorizo or Halloumi

PERSIAN EGGS 12.00

Slow Scrambled Eggs, fresh Baby Spinach, soft Onions, Medjool Dates & Spices. Topped with fresh Natural Yoghurt, Almond Dukkah. Served on Sourdough (V, GFA)

EXTRAS	£1.50:	Tomato. Egg. Beans. Mushroom. Black Pudding
	£2.75:	2x Toast. 2x Bacon. 1x Sausage
	£3.25:	Serrano Ham. Halloumi
	£4.00:	Smoked Salmon. Chorizo Leon

FULL ENGLISH 12.95

Sausage, Bacon, Egg, Mushroom, Tomato, Blackpudding, Beans (DF, GFA)

LWC BIG BREAKFAST 15

As above with extra Sausage, Bacon & Egg

Veggie Big Breakfast 14

Fried Egg, Field Mushroom, Tomatoes, Ramiro Pepper, Padron Pepper, Chipotle Beans, Smashed Avocado & Toast (V,DF,GFA)

Chef's Suggestion: Add Halloumi

Served with Choice of Sourdough, Multi-Seed or Gluten Free Toast

CHILLI INFUSED LABNEH 12

Labneh - Strained Yoghurt with Avocado and Roasted Cherry Tomatoes. Served on Judges Sour Dough with Middle Eastern Apricot and Date Jam (V)

GREEK YOGHURT POT 6.50

Berry Compôte with Greek Yoghurt. Topped with Homemade Granola (V)
Coconut Yoghurt avail. as vegan option (VG)

HOMEMADE GRANOLA 7.50

Toasted Oats, Chopped Nuts, Seeds, Dried Fruit & Coconut. Sweetened with Maple Syrup, Agave & Honey & served with Natural Yoghurt or Milk (V)

Chef's Suggestion: Oat Milk or Coconut Yoghurt to make this dish vegan (VG)

CHURROS CON CHOCOLATE 7.00

PLEASE MAKE OUR MANAGER ON DUTY AWARE OF ANY SEVERE FOOD ALLERGIES BEFORE ORDERING ANYTHING FROM OUR MENU. HOWEVER, OUR KITCHEN IS NOT A NUT FREE ZONE.

V = Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free GFA