

POLIDOR 68

BRUNCH

served until 4:30 pm

wild mushrooms on toast.....	£11.00
<i>wild mushrooms in a creamy tarragon sauce, served on a wedge of toasted pain au lait (v)(gf**) (add poached eggs for +£1.50)</i>	
full english breakfast.....	£12.00
<i>egg, streaky bacon, sausage, beans, mushrooms, black pudding, hash brown, tomatoes, sourdough toast</i>	
full veggie breakfast.....	£12.00
<i>egg, smashed avocado, vegan sausage, beans, mushrooms, halloumi, hash brown, tomatoes, sourdough toast (v)</i>	
bramble french toast.....	£11.50
<i>pain au lait fried in vanilla batter, topped with blackberry compote and chantilly cream (v)</i>	
le supreme.....	£9.50
<i>fried egg, streaky bacon, sausage, hash brown, cheddar, brioche bun (gf**)</i>	
beetroot-smoked salmon toast.....	£10.50
<i>with chive cream cheese and a caper & lemon dressing (gf**)</i>	
avocado toast.....	£8.00
<i>citrus, chilli, & lime smashed avocado on grilled sourdough toast (ve) (gf**) (add poached eggs (v) for +£1.50)</i>	
scrambled tofu.....	£10.00
<i>tofu scrambled with black salt, coriander & parsley, served on sourdough toast and topped with tomatoes & mushrooms (ve)</i>	
steak and eggs.....	£13.00
<i>6 oz. rump steak served with fried eggs and a hash brown (gf**)</i>	
croque monsieur.....	£10.50
<i>prosciutto and gruyere on toasted pain au lait (gf**) (add a fried egg for +0.50)</i>	
toast and preserves.....	£3.00
<i>your choice of toasted sourdough or pain au lait, served with butter and jam (v)</i>	
breakfast pastries.....	£4.50
<i>ask your server about today's selection from The Butterholic</i>	

HOT DRINKS

served all day

espresso.....	£2.10	hot chocolate.....	£3.60	pot of tea.....	£3.20
double espresso.....	£2.50	matcha latte.....	£3.30	teas available:	
americano.....	£2.80	turmeric latte.....	£2.80	english breakfast	
latte.....	£3.20	chai latte.....	£3.20	earl grey	
cappuccino.....	£3.30	add syrup.....	£0.50	green	
flat white.....	£2.80	caramel, pumpkin spice, hazelnut,		peppermint	
cortado.....	£2.60	vanilla, or cherry		lemon & ginger	
mocha.....	£3.60	alternative milk.....	£0.30	rooibos	
extra shot.....	£0.50	coconut, soya, almond or oat		camomile	
				assam	
				darjeeling	
				hibiscus	

(v) - vegetarian, (ve) - vegan, (gf**) - gluten-free option available, (n) - nuts
please let us know of any food allergies

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NIBBLES

served from 12:30 pm

gordal olives (ve) (gf).....	£4.50
cornichons (ve) (gf).....	£3.50
hummus and croutes (ve) (gf**).	£5.00
plattsville sourdough with marmite butter (v).....	£5.00

DELI BOARDS

served from 12:30 pm

cheese board.....	£12.50
<i>a selection of european cheeses with croutes, celery, grapes, and chilli jam (v)(gf**)</i>	
charcuterie board.....	£12.50
<i>a selection of cured meats with croutes, cornichons, and picalilli (gf**)</i>	
vegan board.....	£12.50
<i>hummus, croutes, mojo rojo, roquito peppers, cornichons, falafel, fried cauliflower florets, pickles, and gordal olives (ve) (gf**)</i>	

SMALL PLATES

served from 12:30 pm

moroccan king prawns.....	9.50
<i>served in a spicy tomato and 'nduja sauce (n) (gf**)</i>	
crispy chicken bites.....	£8.00
<i>served with a sticky sweet and sour glaze, spring onions, and sesame seeds (gf**)</i>	
crispy cauliflower bites.....	£8.00
<i>served with a sticky sweet and sour glaze, spring onions, and sesame seeds (ve) (gf**)</i>	
sun-dried tomato and olive tapenade.....	£6.50
<i>served with french stick croutes (ve) (gf**)</i>	
moules mariniere.....	£9.50
<i>served with plattsville sourdough (gf**)</i>	
tomato & basil soup.....	£6.00
<i>served with cheesy croutes (v) (gf**) (ve with sourdough)</i>	
sharing baked camembert.....	£14.00
<i>served with french stick croutes, apricot compote, and toasted almonds (v) (n) (gf**)</i>	

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