

BREAKFAST

At Applegarth Farm we take pride in our efforts towards sustainable eating and cooking, embodying the farm to fork culture in every way we can. Our dishes are packed with fresh ingredients that are locally sourced.

PLATES

Farmhouse Breakfast *Cumberland Sausage, Streaky Bacon, Black Pudding, Eggs Your Way, Flat Cap Mushroom, Roasted Tomato, Sautéed Potatoes, Toast* **£14** (DF/GFO)

Garden Breakfast *Grilled Halloumi, Smashed Avocado, Houmous, Eggs Your Way, Flat Cap Mushroom, Roasted Tomato, Sautéed Potatoes, Toast* **£14** (VEO/DFO)

Applegarth Smashed Avocado *Feta, Tomatoes, Sriracha, Toast* **£9** (V/VEO)

Eggs Benedict *Honey Roasted Ham, Hollandaise Sauce, English Muffin* **£10**

Eggs Florentine *Spinach, Hollandaise Sauce, English Muffin* **£9** (V)

Eggs Royale *Smoked Salmon, Hollandaise Sauce, English Muffin* **£11**

Wild Mushroom & Spinach Toast *Creamy Garlic Sauce & Poached Eggs* **£9** (V/VEO)

Bacon Sandwich / Sausage Sandwich *Add a Fried Egg for £1.50* **£8**

Eggs Your Way *Poached, Scrambled or Fried Eggs on Toast* **£8** (V)

Buttermilk Pancakes *Blueberry Compote, Maple Syrup & Whipped Cream* **OR** *Streaky Bacon and Maple Syrup* **£10/£12**

Toast with Butter & Jam or Marmalade **£4.50**

Plain Crossaint / Pain au Rasin / Pain au Chocolat **£3.50**

EXTRAS

Cumberland Sausage **£2** / *Streaky Bacon* **£2** / *Black Pudding* **£2** / *1 Egg* **£1.50** / *Mushroom* **£1.50** / *Tomato* **£1.50** / *Avocado* **£2** / *Grilled Halloumi* **£2** / *Houmous* **£2** / *Sauteed Potatoes* **£2**

BOWLS

Overnight Oats *Organic Rolled Oats, Cows Milk or Soya Milk, Vanilla Extract, Maple Syrup, Chia Seeds, Blackberry Compote* **£6** (V/VEO)

Orchard Bircher *Natural Yoghurt, Cooked Apple, Cinnamon, Raisin Museli and Honey* **£6** (V)

Morning Delight *Natural Yoghurt, Winter Berry Compote, Mixed Nuts, Granola and Honey* **£6** (V)

PBB Bowl *Natural Yoghurt, Peanut Butter, Sliced Banana, Chia Seeds and Honey* **£7** (V/GF)

Please ask a member of our staff about allergen information.

V - Vegetarian, VE - Vegan, GF - Gluten Free, DF - Dairy Free, GFO/DFO/VEO - Gluten Free Option, Dairy Free Option, Vegan Option

DRINKS

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COFFEE

Espresso/Macchiato £2.65
Cortado £3.15
Americano £3.25
Flat White £3.45
Cappuccino £3.65
Latte £3.65
Mocha £3.85
Iced Coffee £3.75

Decaffeinated coffee available upon request

Flavoured syrups: Vanilla, Caramel, Hazelnut £0.50 extra / Alternative milks: Oat, Almond, Soya, Coconut £0.40 extra

OTHER HOT DRINKS

Yorkshire Breakfast Tea / Decaf Tea £2.95
Fresh Mint Tea £3.15
Fresh Ginger & Lemon £3.15
Hot Chocolate *Regular* £3.65 / *Kids* £3.15
Babychino £2.15
Matcha / Turmeric / Chai Latte £3.75

SMOOTHIES *All £6.50*

T-Oatly Mocha *Double Espresso, Oats, Banana, Cocoa Nibs, Oat Milk*
Chia Up *Double Espresso, Oats, Banana, Cocoa Nibs, Oat Milk*
Grasshopper *Avocado, Apple, Ginger, Lime, Cucumber, Kale, Coconut Water, Celery*
Su-Pear Charge *Pear, Dates, Almond Butter, Cinnamon, Cardomon, Almond Milk*
Citrus Punch *Pineapple, Ginger, Turmeric, Black Pepper, Orange Juice*

LOOSE LEAF TEAS

Earl Grey Creme *All £3.15*
Great British Cuppa
Sunny Sencha Green Tea
Dozy Girl Chamomile
Peppy Mint
Rooibos
Strawberry & Pomegranate

FRESH JUICES *All £5.50*

Orange / Apple / Grapefruit
Triple Charge *Apple, Carrot, Ginger*
Vit C Booster *Grapefruit, Carrot, Orange, Turmeric, Cayenne*
Lean & Green *Kale, Lemon, Ginger, Cucumber, Apple, Celery*
Apple Tart *Apple, Mint, Kiwi, Lime*

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