

ELS



CAFE & BISTRO BAR

BREAKFAST

"GO HALAL" – Halal Option available

FULLY STOKEY 14.9

Two grilled free range eggs, streaky bacon, Cumberland sausage, hash brown, cherry tomatoes, cheesy portobello mushrooms, beans & sourdough

VEGAN SOCIETY (V) (VG) 13

Smashed avocado, hash browns, Lentil & parsley salad, grilled cherry tomatoes, Portobello mushrooms
Served with or sourdough bread

MEDI SOCIETY (V) (Halal) 15.9

Grilled halloumi & feta cheese, 2 fried free range eggs, Mediterranean sausage, grilled cherry tomatoes, roasted mixed peppers & portobello mushrooms, feta cheese pastry, honey, jam, olives and cucumber

PETITE 10.9

One sunny side up free range egg, Cumberland sausage, 2 bacon rashers, hash browns, beans. Served with 1 slice of sourdough toast.

BREAKFAST BURRITO 14.9

12" Tortilla served with rosemary salted chips, scrambled eggs, sliced avocado, chorizo, seasoned sautéed peppers and sour cream
"GO VEG" – Swap Chorizo for Grilled Portobello Mushrooms

VEG MUNCH (V) 12.9

Two free range eggs, halloumi, grilled portobello mushrooms, hash brown, vegetarian sausage, grilled cherry tomatoes, Apple + dill marinated beetroot

OMELETTE (PLAIN) 8.9

ADDITIONAL TOPPINGS £1.5
Cheese, Mushrooms, Peppers, Onion, Spinach, Tomato, Bacon £1, Chorizo £1
Served with rosemary salted chips and seasonal salad

SWEET BRUNCH

ORGANIC GRANOLA

(V) (GF) (N) 7.9

Organic gluten free granola with rich Greek yogurt
Served with banana, berries, shredded coconut, milled nuts topped with a homemade berry pure (NUTS)
ADD: Peanut butter +1.2

PORRIDGE (GF) (VG) (N) 7.9

Blended rolled gluten free, oats with semi-skimmed milk, served with season fruits, nuts & honey or maple syrup

THE FRENCH (V) (N) 11.9

Two slices of pan fried thick cut "eggy" brioche bread topped with icing sugar, maple syrup, seasonal fruit and milled nuts

PANCAKES

GO Cinnamon (V) 10.9

Homemade fluffy pancakes with sliced banana, pistachios topped with maple syrup, icing sugar & vanilla ice cream

THE SAGITTARIUS 15.9

Feeling free spirited?

Go for ELS sweet & savoury combo

Two homemade pancakes with maple syrup and mixed fruit sprinkled with icing sugar, two streaky bacon, Cumberland sausage, one free range egg

Want to switch to French Toast? +1

Make it Halal?

Turkey Rashers or Beef Sausage

Want to "GO VEGGIE"?

No meat – Halloumi, and
Apple & Dill Marinated salad

BRUNCH

AVOCADO ON SOURDOUGH

(V) (N) (HALAL) 8.9

Smashed avocado seasoned with organic olive oil, lemon & mint on sourdough toast

WITH: Smoked Salmon, Halal Turkey Rashers, or Bacon 11.9

FRIED CHICKEN & WAFFLE 13.9

Sweet Belgian waffles topped with a free range sunny side up egg, southern fried chicken, fresh berries drizzled with maple syrup and powdered sugar

HUMMUS ET AL (V) (N) 9.9

Fresh hummus, smashed avocado seasoned with organic olive oil, lemon & mint, milled nut sprinkle on sourdough toast with a side of apple + dill marinated

ADD: Feta Cheese 2.2

ROYALE 12.9

Smoked Salmon, two free range poached eggs & hollandaise sauce served on English muffin

EGGS BENEDICT 11.9

Poached eggs, streaky bacon hollandaise sauce on English muffin

PESTO (V) 9.9

Sliced mozzarella cheese, sun-dried tomatoes served on sourdough toast with pesto & basil seasoned with organic olive oil, salt and pepper

SHAKSHOUKA 7.9

Sautéed tomatoes, peppers and onions topped with two free range

ADD: Sucuk, Feta Cheese, Mozzarella (Kaşar) +£2

CILBIR 12.5

2 Poached eggs on top of garlic yoghurt, spinach with chilli pepper sauce, served with sourdough

EGGS ON FIRE 12.5

2 poached eggs, avocado, topped with chorizo, chilli oil and feta crumbles on toasted sourdough

EXTRAS

Poached/ Fried Egg	1.7	Hash brown	2.3
Turkey / Bacon Rashers (X3)	3	Chorizo	3.5
Cumberland Sausage	2.3	Feta	2.5
Baked Beans	2	Halloumi	3
Smoked Salmon	3.5	Sourdough Bread / Toast	1.9
Smashed / Sliced Avocado	3	Sautéed Baby Spinach	1.5
Portobello Mushroom	2	Hollandaise Sauce	1.2

Please speak to a member of staff about allergies. (V) Vegetarian (VG) Vegan, (GF) Gluten Free (N) Contains Nuts

WRAPS CIABATTA BAGELS

All served with chips and seasonal salad
(Excluding takeaway orders)

HALLOUMI & AVOCADO (V) 11.9
Grilled halloumi, sliced avocado,
grilled peppers, mixed leaves and
tomato in choice of bread

“GO MEATY” – Chicken & Avocado +1

VEGAN WRAP (V) (VG) 10.9
Falafel, hummus, grilled peppers,
tomato and mixed leaves

THE ESCALOPE 11.9
Breaded chicken breast, mixed leaves,
cheddar, tomato, caramelized or
raw red onion with homemade ELS sauce

THE SPICY (V) 11.9
Grilled halloumi and mushrooms with spinach,
tomato, peppers, red onion & sriracha sauce

**SPICY TUNA
AVOCADO WRAP 11.9**
Tuna mayonnaise, smashed avocado,
peppers, tomato, cheese, red onion,
jalapeños & sriracha sauce

SALMON BAGEL 10.9
Smoked Salmon, cream cheese & cucumber

SWEET CHILLI CHICKEN 11.9
Tender grilled chicken, sautéed peppers,
lettuce & cucumber in a sweet chilli dressing
wrapped up in a flour tortilla

SALADS

CHICKEN CAESAR SALAD 12.9
Grilled chicken breast, romaine salad,
topped with croutons, parmesan cheese &
caesar dressing

FETA SALAD 11.9
Fresh greens, tomatoes, cucumbers,
red onions, feta cheese, olives and
homemade Greek vinaigrette dressing

HALLOUMI & AVOCADO 11.9
Grilled Halloumi, sliced avocado,
fresh greens, cucumber and croutons
finished with organic olive oil dressing
Add: Parmesan Cheese +£1

PRAWN, APPLE & AVOCADO 13.9
Cooked prawns, apple pieces,
avocado with a bed of mixed leaf,
salad & cherry tomato

SALMON BOWL 13.9
Salmon, mixed leaves, cherry tomatoes,
peppers with pomagranate dressing

SUPER BOWL 11.9
Orange, pomagranate, avocado, feta cheese,
chickpeas, lentils & chia seeds

FALAFEL BOWL 11.9
Lettuce, tomato, cucumber, red onions,
red cabbage, chickpeas & green lentil

BURGERS

Served with rosemary salted chips
and seasonal salad

THE CLASSIC ONE 12.9
Homemade beef burger in a brioche bun with
cheddar cheese, lettuce, tomato, gherkin & red
onion finished with ELS special sauce

CHICKEN BURGER 12.9
Breaded chicken breast in a brioche bun with
cheddar cheese, lettuce, tomato & drizzled mayo

THE ROASTED 12.9
Roast chicken breast marinated over night in
special ELS marinade combined with cheddar
cheese, lettuce, tomato

THE CHORIZO 14.9
Homemade burger layered with chorizo in a
brioche bun with cheddar cheese, lettuce,
tomato, gherkin & red onion

THE VEG 10.9
Grilled halloumi & portobello mushroom
in a brioche bun with lettuce, tomato & red onion

KUMPIR 9.9
Baked jacket potatoes with melted cheese &
butter and a choice of 3 Cold Meze toppings

JACKET POTATO
All served with coleslaw & seasonal salad

Toppings: Cheese, Beans, Tuna & Mayo,
Chicken & Mayo, Bacon, Mushrooms,
Ham & Sucuk
PLAIN 6.5

WITH ONE TOPPING 7.9
WITH 2 TOPPINGS 8.5
WITH THREE TOPPINGS 9.5

À LA CARTE

CREAMY POLLO PENNE 13.9
Chicken in a creamy sauce with
mushrooms, white wine & parmesan

ARRABBIATA 13.9
Spicy tomato sauce paired with prawns or chicken,
garlic, parsley topped with parmesan cheese

ALFREDO 13.9
Chicken or prawns in a creamy sauce,
cooked with onions, garlic, mushrooms paired
with a touch of pesto and white wine
Swap protein for Tofu

SPAGHETTI BOLOGNESE 13.9
Homemade tomato sauce, minced beef
finished with spaghetti

CHICKEN MILANESE 13.9
Homemade escalope chicken on a rich tomato
sauce, with a hint of fresh chilli

FILLET SEABASS 21.9
Grilled Sea Bass served with mashed potato
and creamy mixed vegetables

SALMON 22.9
Grilled Salmon served with mashed potato
and creamy mixed vegetables

RIB EYE 25
Delicate Rib Eye Steak cooked on the grill
served with chips, cherry tomato, mixed vegetables
and a choice of peppercorn or diane sauce

VEG MOUSSAKA 14.9
Thin layers of arranged aubergines, potatoes,
courgettes, garlic, onions, mixed peppers and
béchamel sauce, finished with grated cheese.
Served with seasonal salad

LASAGNE 14.9
Homemade beef lasagna
Served with fries and seasonal salad

BITES N NIBBLES

FALAFEL (V) (VG) (HOMEMADE) 7.9
Served with hummus and seasonal salad

CALAMARI 9
Freshly battered calamari served with
seasonal salad and tartar sauce

CREAMY GARLIC MUSHROOMS (V) 6.9
Sautéed mushrooms sitting in creamy garlic
seasoned with salt n pepper

PAN FRIED PRAWNS 9.9
De shelled tiger prawns cooked with garlic & herbs

HONEY FRIED CHICKEN 9.9
Southern fried boneless chicken finished
with a hot honey glaze

FILO PASTRY 7.5

HALLOUMI 6.9

SUCUK 6.9

SWEET POTATO FRIES 4

TRUFFLE CHIPS 7

CHARCUTERIE BOARD for 2 20
A beautifully arranged assortment of meats, cheese,
nuts, crackers, fresh fruits, fruit preserves and jams

DAILY SOUP 7

Served with sourdough toast

COLD MEZE CREATE YOUR OWN DIY COLD PLATTER

(4 FOR £12)
• Mixed Olives 3 • Hummus 3.5
• Tarama 3.5 • Cacik 3.5 • Kisir 3.5
• Spinach tarator 3.5 • Shakshouka 3.5

KIDS MENU

SWEETIE 5.9
2 Pancakes, berries and maple syrup / nutella

KIDS GO DIRTY 7.9
Pancakes, bacon rashers, 1 hash brown & beans

TOMATO PENNE 6.9
Homemade tomato sauce with blended
vegetables on plain penne pasta.

NC DONALDS 5.9
Choice of 4 nuggets or fish fingers & chips
Followed with sliced apples

ELS

CAFE & BISTRO BAR



ESPRESSO

Decaf **1**, alternative milk **0.5** and various syrup options **0.8**

AVAILABLE FOR ALL DRINKS

DOUBLE ESPRESSO **2.5**

LATTE **3.2** | FLAT WHITE **3.2** | CAPPUCCINO **3.2**

CORTADO **3.2** | AMERICANO **3** | MACCHIATO **3**

MOCHA **3.5** | HOT CHOCOLATE **3.5**

MATCHA LATTE **3.6** | TUMERIC LATTE **3.6**

BABYCCINO **1**

ICED **4**

SALTED CARAMEL | HAZELNUT MOCHA

SPICED GINGER | FLAMING ORANGE | STRAWBERRY CREAM

TEA **2.9**

BRITISH BREAKFAST TEA

EARL GREY | GREEN CHUN MEE

PEPPERMINT | FRESH MINT & LEMON

CAMOMILE | LEMON & GINGER

SPECIALITY

ORANGE BLOSSOM OOLONG & YERBA MATÉ INFUSION **3.9**

SOFT DRINKS

COKE **3** | DIET COKE **3** | COKE ZERO **3**

SPRITE **3** | FANTA **3**

SODA WATER **3.5** | TONIC - SLIM LINE TONIC **3.5**

ELDERFLOWER TONIC **3.5**

COCKTAILS

MARGARITA ~ GO SPICY WITH OUR TAJIN VERSION 11

Tequila, Orange Liqueur, Fresh Lime, in a salt-rimmed glass

PORNSTAR MARTINI 11

Vanilla Vodka, passion fruit and a shot of prosecco

ESPRESSO MARTINI 11

Vodka, kahula coffee liqueur, sugar syrup and Windmill Street coffee

APEROL SPRITZ 10

Aperol, prosecco and fever tree soda - Italy's icon!

LIMONCELLO SPRITZ 10

Limoncello, prosecco, fever tree soda

BELLINI 11

Vodka, Achers, peach puree & prosecco

NEGRONI 11

Gin, Campari & vermouth Rosso

NON ALCH

VIRGIN PINA 8

Coconut puree, pineapple juice & cream

VIRGIN PASSION 8

Passion fruit puree, peach puree, lime & lemonade

PERONI 0% ALCOHOL 5

Ask your server for the ELS cocktail of the month

SHOTS

TEQUILLA - ROSE **5** | BABY GUINNESS **5**

JÄGERMEISTER **5** | LIMONCELLO **5**

COCONUT TEQUILLA **6**

PATRON TEQUILA SILVER **9**

DON JULIO 1942 **18**