



HOLKER HALL
& GARDENS

CAFE MENU

BREAKFAST

	£
- Round of Fat Flour toast, butter and jam	2.5 GFA / V
- Luxury toasted cranberry teacake, butter and jam	4 V
- Home made porridge, toasted almonds and berries	5 V
- Holker breakfast rolls - Smoked back bacon, cumberland sausage or two free range fried eggs served in a freshly baked roll	5 GFA
- Holker breakfast stack - Smoked back bacon, cumberland sausage and poached eggs, on toasted sourdough, with a homemade hash brown, Wild and Fruitful cumberland sauce	10

SOUP AND SARNIES

- Home made soup of the day, toasted sourdough	5.5 V / GFA
- Freshly made sandwiches on Fat Flour artisan bread Choose from: Honey roast ham and wholegrain mustard Tuna mayonnaise with fresh chives Mature cheddar cheese with Wild and Fruitful Keswick ale chutney Cajun spiced chicken mayonnaise Prawn marie rose All served with crunchy salad and homemade slaw Add soup of the day or a portion of fries	8.5 GFA (v) 3

BRUNCH

- Smoked mackerel on french toast, watercress, apple remoulade, dill	13
- Piri Piri Spiced Hummus, hasselback potatoes and crudities	11 GF / VE
- Whole baked camembert with honey, walnuts and rosemary, hasselback potatoes, celery and apple (enough to share)	15 GF / V
- Ham hock terrine, picallili, baby pickles, capers and sourdough	13 GFA
- Palo Santo smoked beef brisket, hash and eggs, roasted fennel	16 GFA
- Holker estate venison burger, served in a toasted pretzel bun topped with cheese, salad, fries and slaw	17 GFA
- Sides of Skin on Fries or Sweet Potato Fries	4 GF