



East Avenue bakehouse

GROW March-June

Spring at East Avenue Bakehouse

Our menu changes seasonally.

We use only the best local produce and our kitchen team have created a menu to showcase their passion for modern British food.

We source our own wines, bake our own bread and everything that we serve has been researched and chosen by us from our network of friends and suppliers.

Breakfast available;

Monday to Friday
8am - 12pm

Saturday and Sunday
9.30am - 4.30pm

Lunch Menu available;

Monday to Saturday
12pm - 4.30pm

Evening Menu available

Friday and Saturday
5.30pm - 10pm

Roasts

Available Sunday 12 - 8pm



Private hire available

Please email jo@eastavenuebakehouse.co.uk for more information or ask a member of the team.

A discretionary 10% service charge is added to groups of 6 or more.

Please note: Service charge is not included on your bill

(v) Vegetarian (vg) Vegan
(gf) Gluten Free (n) Contains nuts

BREAKFAST

Served 8am - 12pm on Monday to Friday and 9.30am - 4.30pm on Saturday and Sunday

Toast (v)

2 slices of buttered Bakehouse toast. £1.95

Breakfast Bread Board (v)

A selection of toast with preserves and butter. £3.95

Bacon or Sausage Butty

British bacon or local sausage on freshly made bread from our bakery. £4.50

Family Tradition

The perfect breakfast sandwich, British smoked streaky bacon, avocado, cracked black pepper & mayonnaise on granary bread. £6.00

Eggcellent (v)

Because we love eggs any which way and with extras. Two free range eggs; poached, fried, or scrambled on toast. £4.00

Sides and Extras:

- Rosemary & sea salt sautéed mushrooms (v) £1.95
- Plum tomatoes (v) £1.50
- Bury black pudding or vegetarian black pudding (v) £1.95
- Local Old Rainford sausage or British bacon £1.95
- Scottish smoked salmon £3.25
- Wilted spinach (v) £1.50
- Extra free range egg (v) £0.75
- Home made baked beans pot (v) £2.95

Bakehouse Benny

Freshly made English muffin topped with two free-range eggs, your choice of gammon, spinach or salmon and finished with hollandaise sauce.

- With gammon or spinach(v) £6.95

- With Scottish smoked salmon £7.95

Rise and Shine (v/n)

Home made granola with raisins and almonds topped with natural yoghurt and an apple and blackberry compote. £4.95

Or served with almond/soya milk (vg/n)

The Ultimate

Smoked bacon lardons, Bury black pudding, plum tomatoes and sautéed mushrooms on a home made trencher bread topped with a poached egg and hollandaise sauce. £7.50

The Ultimatum (v)

You veggies spoke and we listened. A vegetarian version of our breakfast favourite 'The Ultimate' featuring our house special vegetarian black pudding. £7.50

Tomato and Avocado Toast (vg)

Home made tomato relish on sour dough toast, topped with avocado and drizzled with olive oil. £5.75

Loch Fyne Smoked Salmon & Eggs

Two free-range eggs poached, scrambled or fried with smoked salmon on your choice of Bakehouse toast. £7.25

WEEKEND BRUNCH

Served 9.30am - 4.30pm on Saturday and Sunday

The Bold Street Brunch (n)

A selection from our breakfast range; freshly made toast and mini pastries, a poached egg and British bacon, local sausage, and a granola pot topped with natural yoghurt and fruit compote. Served with a glass of orange juice. £11.25

Make your brunch boozy, swap orange juice for a glass of Prosecco or Bloody Mary £15.95

The Vegetarian Bold Street Brunch (v/n)

A selection from our breakfast range; freshly made toast and mini pastries, poached eggs and avocado, cheese, and a granola pot topped with natural yoghurt and fruit compote. Served with a glass of orange juice. £10.95

Make your brunch boozy, swap orange juice for a glass of Prosecco or Bloody Mary £15.25

LUNCH / SMALL PLATES

Served 12pm - 4.30pm on Monday to Saturday

Bakehouse Rarebit (v)

Home made Lancashire cheese rarebit on sourdough toast with rocket & balsamic salad and carrot chutney. £5.75

Black & White Pudding (n)

Sautéed onions and a fried duck egg. Topped with watercress and a chunk of sourdough toast for dipping. £6.50

Recommended accompanying wine *Filippa Rosata*

Radish & Sorrel Salad (n/v/gf)

Walnut hummus. £5.95

Rolled Lamb Breast

Fondant bread, lambs lettuce, ash spring onion and lamb jus. £7.25

Recommended accompanying wine *Jealous Sisters Pinot Noir*

Soup of the Day (v)

Bakehouse bread. £ 4.95

Honey Roast Carrots (v/gf/n)

Sunflower seeds, cumin yoghurt and spinach. £5.75

Recommended accompanying wine *Filippa Cortese*

Poached Rhubarb (v)

On toast with buffalo mozzarella, lovage, honeycomb. £6.25

Monday - Friday Lunch 12 - 4.30pm

Any two of the above small plates with any soft drink. £12 or with a small glass of house wine. £15

Specials

We offer a daily changing specials board to keep on offer the freshest seasonal fish and local produce.

Bakehouse Benny

Freshly made English muffin topped with two free-range eggs, your choice of gammon, spinach or salmon and finished with hollandaise sauce.

- With gammon or spinach(v) £6.95

- With Scottish smoked salmon £7.95

Steak Trencher

Seared rump steak, rosemary field mushrooms, sautéed onions on a lightly toasted trencher bread and topped with a light mustard cream dressing. £10.45

Recommended accompanying wine *Barbera D'Asti*

Woodland Trencher (v/n)

Wild & button mushrooms with sorrel pesto on a lightly herbed trencher bread and topped with samphire. £8.35

Bread Board

A variety of today's bread with dips and oils.

- For one £3.50

- To share £4.50

Garlic Sausage & Tomato Stew

A rich stew topped with tender stem and purple sprouting broccoli.

Small £6.00 / Large £12.00

Braised Cider Mussels

Spinach, red onion and bakehouse bread. Small £7.50/ Large 13.75

8oz Rainford Rump Steak (gf)

Herb roasted new potatoes, purple sprouting broccoli and carrot. £18.95

SIDES, £2.95 each

- Olives

- Herb Roasted New Potatoes

- Seasonal Vegetables

- Rocket & Parmesan Salad with Balsamic

DINNER

À La Carte Menu

Join us on Friday and Saturday evenings from 5.30pm-10pm.

We offer a uniquely British and seasonal dinner menu designed by our talented team of chefs.

Roasts

On Sundays we welcome you to join with us in the great British tradition of the roast dinner.

We use the best local and seasonal produce. Our roasts are available 12-8pm. 1 course £10.95 / 2 courses £14.95 / 3 Courses £16.95

Desserts: Please ask for today's selection of freshly made seasonal desserts.

Recommended accompanying wines *Filippa Moscato perfect for light and fruity desserts and Bric Cenciurio Birbet for rich and chocolate desserts.*