

# Daytime Menu

## FORAGE September-November

### Autumn at East Avenue Bakehouse

We are open for breakfast, lunch and dinner and 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;

8am - 12pm Monday to Friday  
9.30am - 4pm Saturday & Sunday

### Daytime Menu available;

12pm - 4pm Monday to Sunday



### Breakfast

#### Toast (v)

2 slices of buttered Bakehouse toast. £1.95

#### Breakfast Bread Board (v)

An assortment of today's bread, toasted with jam, honey and butter. Single £3.95 / to share £4.95

#### EA Butty

British bacon or local sausage on fresh bread of your choice. £3.50

#### Family Tradition

British bacon, avocado, cracked black pepper and mayonnaise on granary bread. £4.95

#### Eggcellent (v)

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

#### Served with;

- Sautéed mushrooms (v) £4.75
- British bacon or local sausage £5.25
- Smoked salmon £5.45

#### Bakehouse Benny

Freshly made English muffin, poached egg, gammon, smoked salmon or spinach topped with homemade hollandaise sauce. Classic! £6.50

#### Rise and Shine (v)

Bowl of fresh fruit salad topped with homemade granola, natural yoghurt and honey. £4.95

#### The Ultimate

Homemade light herb trencher bread topped with local black pudding, bacon lardons, plum tomatoes, sautéed mushrooms, a poached egg and hollandaise sauce. £6.75

#### 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

### Brunch

#### The Bold Street Brunch

9.30am - 4pm Saturday & Sunday

A selection from our breakfast range; toast and jam, freshly baked goods, egg and bacon, local sausage and a fresh fruit salad pot topped with home made granola and natural yoghurt. Served with tea or coffee and a glass of orange juice. £10.95

#### The Vegetarian Bold Street Brunch (v)

9.30am - 4pm Saturday & Sunday

A selection from our breakfast range; toast and jam, freshly baked goods, egg, avocado, cheese and a fresh fruit salad pot with home made granola and natural yoghurt. Served with tea or coffee and a glass of orange juice. £9.50

### Grazing & Sharing

#### Bread Board

A variety of today's bread with dips and oils.  
- For one £3.50  
- To share £4.50

#### Lamb Trencher

Best lamb rump, courgette and carrot ribbons, radishes and watercress topped with a mint yoghurt dressing.  
- For one £9.95  
- To share £15.95

#### Recommended accompanying wine

*Jealous Sisters Pinot Noir*

#### Steak Trencher

Seared steak, field mushrooms, sautéed onions and a horseradish and crème fraîche dressing.  
- For one £9.95  
- To share £15.95

#### Woodland Trencher (v)

Sautéed wild mushrooms, spinach and tarragon cream topped with vegetable crisps and dehydrated kale (v).  
- For one £8.35  
- To share £12.65

#### The Feast Platter

Meat lovers get stuck in. Seared rump steak, sticky pork ribs, Cannon & Cannon British charcuterie selection and home made pork scratchings. Accompanied by bacon relish and a bread selection from today's bake. £16.00

#### Feast Platter recommended accompanying wine

*San Bastian Barbera D'Asti*

#### The Autumn Platter (v)

Quail Scotch egg, roasted baby beetroot with yoghurt and walnut, mini corn on the cob, rarebit. Accompanied by a bread selection from today's bake with homemade dips. £14.25

#### The Marina Platter

Mini catch of the day with potato wedges, pan fried king prawns with chilli & parsley, fresh smoked salmon and smoked mackerel pâté. Accompanied by a bread selection from today's bake with homemade dips. £16.95

#### Recommended accompanying wine

*Jealous Sisters Sauvignon Blanc*

#### The Cheese Board

Three of Liverpool Cheese Company's best, with homemade chutney and our own artisan breads. £7.25

### Small Plates

#### Rarebit (v)

Our artisan sourdough toast topped with homemade rarebit using Liverpool Cheese Co's Lancashire cheese and Cheshire Chutney's wholegrain mustard with beer. £4.95

#### Shredded Duck Salad (gf)

Warm shredded duck with chicory, orange, rocket and cranberries. £7.25

#### Recommended accompanying wine

*Elisa Rosé*

#### Chicken Livers

Sautéed chicken livers with bacon lardons, onions, spinach and dehydrated apple. £6.95

#### Recommended accompanying wine

*Filippa Chardonnay*

#### Butternut Squash Gratin (v)(gf)

Roast butternut squash with onions garlic and spinach, topped with goat's cheese. £5.95

#### Recommended accompanying wine

*Filippa Chardonnay*

#### Chef's Special (gf)

Braised haunch of wild venison with prunes, wrapped in British streaky bacon, with mashed potato and hedgerow gravy. £8.65

#### Bakehouse Benny

So good we put it on the menu twice. Freshly made English muffin with poached eggs topped with homemade hollandaise sauce and your choice of gammon, smoked salmon or spinach. £6.50

#### Sides, All £2.95

- Olives
- Potato Wedges
- Seasonal Vegetables
- Seasonal Salad
- Beer Sticks: 3 spicy charcuterie sticks made from British pork and chilli - accompany our local craft ales perfectly

#### Desserts

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

#### FOOD ALLERGIES AND INTOLERANCES:

Before you order your food and drinks please speak to our staff if you want to know about our ingredients.

Please note service charge is not included on your bill.

(v) Vegetarian (gf) Gluten Free

Food may contain traces of nuts.

# Evening Menu

## FORAGE September-November

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### Evening menu available;

5.30pm - 9.30pm Wednesday to Saturday

5.30pm - 9.00pm Sunday



### Small Plates

#### Seasonal Soup (v)

Made with seasonal produce and served with Bakehouse bread. £4.25

#### Shredded Duck Salad (gf)

Warm shredded duck with chicory, orange, rocket and cranberries. £7.25

*Recommended accompanying wine*

*Elisa Rosé*

#### Chicken Livers

Sautéed chicken livers with bacon lardons, onions, spinach and dehydrated apple. £6.95

*Recommended accompanying wine*

*Filippa Chardonnay*

#### Butternut Squash Gratin (v)(gf)

Roast butternut squash with onions garlic and spinach, topped with goat's cheese. £5.95

*Recommended accompanying wine*

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#### Chef's Special (gf)

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- For one £9.95

- To share £15.95

*Recommended accompanying wine*

*Jealous Sisters Pinot Noir*

#### Steak Trencher

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- For one £9.95

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*Feast Platter recommended accompanying wine*

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*Recommended accompanying wine*

*Jealous Sisters Sauvignon Blanc*

#### The Cheese Board

Three of Liverpool Cheese Company's best, with homemade chutney and our own artisan breads. £7.25

### Large Plates

#### Prime 8oz Rainford Rump Steak (gf)

With smoked paprika potato wedges and seasonal salad. £16

*Recommended accompanying wine*

*Cascina Perno Barbera D'Asti*

#### Pressed Pork Belly (gf)

Roasted with new potatoes, charred savoy cabbage and pork and apple jus. £12.95

*Recommended accompanying wine*

*Nove Nove Merlot*

#### Roast Partridge (gf)

With bacon, leek and potato hash, plums, heritage carrot puree and plum and ale sauce. £14.95

*Recommended accompanying wine*

*Gamba de Pernice*

#### Pumpkin Dumplings (v)

With roast pumpkin, sage butter and toasted almonds. £8.95

#### Fish of the Day

We use fresh seasonal and sustainable fish and plan our special according to the season and daily catch. Please ask for today's dish.

### Sides, All £2.95

- Olives

- Potato Wedges

- Seasonal Vegetables

- Seasonal Salad

- Beer Sticks: 3 spicy charcuterie sticks made from British pork and chilli - accompany our local craft ales perfectly

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