



East Avenue bakehouse

Autumn/Winter at East Avenue Bakehouse September-January

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.



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 from 8am Monday – Friday and from 9.30am 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

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

– Sliced avocado (v) £2.00

Tomato and Avocado Toast (vg)

Grilled beef tomato on toast topped with sliced avocado and drizzled with herb oil. £5.75

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

Porridge

Freshly made, served with a topping of your choice (v) £3.95

- Dehydrated apple and cinnamon

- Toasted almonds and honey

- Homemade seasonal fruit jam

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

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 from 9.30am 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 natural yoghurt and homemade granola pot. 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 natural yoghurt and a natural yoghurt and homemade granola pot. 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 BAKEHOUSE KITCHEN

Served from 12pm Monday to Saturday

Lunch Plates

Soup of the Day (v)

Served with Bakehouse bread. £4.95

Bakehouse Hash

Smoked bacon lardons, potato and sautéed leeks topped with a fried egg and smoked crumb. £6.50

Warm Winter Salad (vg)

Roast root vegetables, beetroot and spinach with toasted sunflower & pumpkin seeds. £6.50

Beetroot & Barbera Cured Cod

Served with beetroot hung yoghurt and bakehouse bread. £6.95

Butternut Squash Gratin (v)

With sautéed onions, spinach and crumbled goat's cheese. £6.75

Confit Goosnargh Duck Salad

With fresh orange & cranberries and balsamic drizzle. £8.25

Rarebit (v)

House recipe Lancashire cheese rarebit on toast with a rocket salad, chutney and balsamic drizzle. £6.25

Steak Trencher

Seared rump steak, rosemary field mushrooms, sautéed onions on lightly herbed trencher bread and finished with a mustard cream dressing. £10.95

Woodland Trencher (v)

Mushrooms and spinach in a tarragon cream sauce, served on a herbed trencher bread with crispy kale. £7.95

Barnhouse Trencher

Thyme roasted chicken and smoked bacon, sautéed leeks and roast roots, on a herbed trencher bread topped with rocket, thyme & garlic mayo and a poached egg. £9.25

Old Rainford Sausage & Mash

With onion gravy. £10.95

Grilled Sandwiches

made with seasonal produce and homemade bread. Please ask for today's options.

Snacks & Sides

Bread Board (v)

A variety of today's bread with dips and oils

– For one £3.50

– To share £4.50

Sausage Roll

Old Rainford and black pudding sausage roll, served with rocket and carrot chutney. £3.25

Herb Roasted New Potatoes (v/gf) £3.00

Side of Seasonal Veg (v/gf) £3.00

Autumnal Slaw (v/gf) £3.00

Corn on the Cob (v) £3.00

Served hot with a paprika crumb

Desserts

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

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 from 12pm.

1 course £11.95 / 2 courses £14.95 / 3 Courses £18.95

(Last Sunday of the month Slow Food instead)

Bookings

Please call 0151 708 6219 or

email bookings@eastavenuebakehouse.co.uk

FOOD ALLERGIES AND INTOLERANCES: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. Food may contain traces of nuts and gluten. There is gluten in the environment.