



WILDE BRUNCH

Menus

WILDE BRUNCH

"I can't stand people who do not take food seriously." Oscar Wilde

All-day brunch menu served daily from 9:00 am

Sorry, no food item substitutes during busy times.

BUTTERMILK PANCAKES 7.0

Mixed wild berries, bananas & real maple syrup.

Add grilled smoked bacon 2.0

VEGAN COCONUT YOGURT WITH HOUSE GRANOLA 7.0

Mixed seeds, mixed wild berries & real maple syrup.

FULL ENGLISH BREAKFAST 9.5

Grilled cumberland sausage (gf), grilled smoked bacon, fried old burford browns eggs, hash browns, baked beans, marinated mushrooms & complimentary buttered toast.

Add Scottish black pudding 2.0

VEGAN BREAKFAST BOWL VE 9.0

With Persian roasted cauliflower, baba ganoush, marinated mushrooms, chickpea 'stew' roasted herb tomato, toasted almonds, sourdough & vegan butter.

BUBBLE N SQUEAK GF 8.5

With two poached old burford browns eggs, house hollandaise & grilled herbed tomato.

REGGIE THE VEGGIE V 11.5

Halloumi on grilled toast, poached old burford eggs, baba ganoush, house hollandaise & mixed leaves.

ON GRILLED TOAST 6.5

Scrambled or poached old burford browns eggs.

BREAKFAST SOURDOUGH BAPS 5.5

Cumberland sausage.

Grilled smoked bacon.

Double fried old burford eggs.

AVOCADO OR BABA GANOUSH ON SOURDOUGH TOAST 7.0

Add two old Burford browns eggs 2.0

CHEFS SIGNATURE SOUP 7.0

With herbed-cROUTONS.

Small portion 5.0

Add organic sourdough bread & butter 1.2

TOASTED BAGELS 8.5

Seasoned smashed avocado & grilled smoked bacon.
John Ross smoked salmon & cream cheese.

THE BENNIES WITH TOASTED BREAD

Two old Burford brown eggs with house hollandaise.

Choose either: Baked ham 8.5

Or Royal John Ross smoked salmon 9.5

WELSH RAREBIT 7.5

The real McCoy! With three British cheeses, Worcester sauce, English mustard & real ale, grilled on sourdough.

Add fried old Burford browns egg 1.2

GOURMET SOURDOUGH SLIPPER BAPS 8.0

With French fries & leaves with dressing.

Tuna mix melt.

Cornish Brie and grilled bacon.

Ruben with shaved pastrami and mild mustard, cheese & dill pickle.

BLT: With grilled smoked bacon.

CHICKEN CAESAR SALAD 11.5

With roast chicken, smoked anchovies, chopped romain, anchovie dressing & herb croutons. Served with fries.

GRILLED HALLOUMI SALAD 11.5

Romain, slow-roasted peppers & marinated artichokes. Served with fries.

SANDWICHES 5.5

On soft brown or soft white bread with rocket.

Mature cheddar & pickle.

Gourmet tuna mix.

Ham & cheese.

Add fries 2.5

HOMEMADE SAUSAGE ROLLS 4.5

Pork with cheese & marmite.

Pork with sage & apple.

Vegan with marinated spinach.

Add fries 2.5

TRUFFLE & PARMESAN FRENCH FRIES WITH AIOLI 5.5

LITTLE ONES MENU

Children's suitable for under 12's

BAKED BEANS ON TOAST 3.0

CUMBERLAND SAUSAGE, BAKED BEANS & FRIES 5.9

PIZZA PITTA GRATED CHEESE AND HOUSE TOMATO SAUCE 5.0

MINI SANDWICHES WITH CRISPS 4.0

Cheese / Baked Ham / Tuna Mix

All our food is cooked from scratch, by our Michelin-starred head chef and his experienced team, please allow us time to prepare it.

If you have any food intolerances or special dietary requirements, please ask the manager for advice before ordering.

WILDE BRUNCH

Canapè Menu 2020

6 CANAPES PER PERSON £10.00
MINIMUM 30 HEADS

Sweetcorn fritters with avocado and lime

Tuscan Meatballs with roasted pepper sauce

Vegetable spring rolls

Devils on horseback

Char-grilled tiger prawns with rose harissa and lime yoghurt

Lamb koftas with lemon and herb yoghurt

Chicken schnitzel with chilli dressing

**Smoked salmon - cream cheese
cracked black pepper - lemon zest**

Pea and mint filo tart with goat cheese and red cress

Items listed may change due to seasonal produce.

*Vat and service to be added.

Please email wildebrunchcafe@gmail.com with details.

WILDE BRUNCH

Buffet Menu 2020

MENU ONE / £7.00 PER HEAD

Selection of classic sandwiches and crisps.
Selection of homemade cakes.

MENU TWO / £10.00 PER HEAD

Selection of classic sandwiches and crisps.
Vegetable quiche.
Homemade sausage rolls.
Coleslaw, greek salad and mixed leaves.
Selection of cakes.

MENU THREE / £13.50 PER HEAD

Selection of classic sandwiches and crisps.
Quiche Lorraine / Vegetable quiche.
Homemade sausage rolls.
Selection of cheeses with grapes
and chutney.
Coleslaw, Greek salad and mixed leaves.
Selection of cakes.

MENU FOUR / £18.00 PER HEAD

Honey glazed gammon ham with a
fruity chutney.
Poached salmon with lemon mayonnaise.
Coleslaw / Greek salad
Tomato & red onion salad.
Selection of cheeses with crackers
and grapes.
Selection of cakes.

MENU FIVE / £20.00 PER HEAD

Selection of sandwiches.
Selection of mixed quiches.
Homemade chicken schnitzel with garlic
yogurt dip.
Homemade sausage rolls.
Baked sliced gammon with chutney platter
or cheese board with crackers.
Nachos with homemade guacamole and
salsa dip.
Served with mixed leaves and greek salad.
Selection of homemade cake.

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Tea & Coffee £2.00 per head.

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BBQ Menu 2020

**MINIMUM 25 PEOPLE
BBQ & EQUIPMENT IS PROVIDED**

**£6.5 PER ITEM
MIX TWO ITEMS FOR £12.0**

Served in sourdough bap with salad and cheese.

100% Angus beef burger
Homemade chicken Schnitzel burger
12hr Pulled pork
Grilled halloumi and smashed avocado
Homemade vegan burger

£20.0 PER PERSON

½ Chicken in garlic & lemon
BBQ Ribs
Garlic Butter Grilled Calamari
Roasted Potatoes
Selection of homemade Italian Salads
Sourdough Bread

Items listed may change due to seasonal produce.
*Vat and service to be added.
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WILDE BRUNCH

Hot Dishes

MINIMUM 25 PEOPLE
PRICES FOR A MAIN MEAL START
FROM £5.0 PER PERSON.

Our experienced Michelin star Head Chef, Alex Bentley caters for any occasion. From a homemade rustic lasagne to a five course dinner at your home.

Our team are able to organise the perfect meal for you and your guests, delivered or served by our professional staff.

REVIEWS FROM CUSTOMERS

'Just a quick note to say thank you to James, Siobhan and the team for putting a massive effort into the event on Friday night. I know that everyone had a great evening and we were so pleased with every aspect of it... the preparation, service, food and wine etc. Thank you again.' **Sarah L**

'What a fantastic team and how incredible to have Chef Bentley cook in my home, my friends were very impressed, and my kitchen was left spotless. I can't wait for my next dinner party.' **Colin P**

'WOW! I had organised Wilde Brunch to cater my 50th party. It was a very informal gathering, and I can't believe how fabulous the caterers were, from the delicious BBQ to the service, it really was 5 stars! I felt very lucky having such professional caterers. Thank you.' **Elizabeth T**

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