

# BRUNCH MENU

SATURDAY 10 - 3 / SUNDAY 10 - 12:30

## START

### SOURDOUGH TOAST

Homemade preserves (v/ve) 3.5

### GRANOLA

Yoghurt or soy milk, seasonal fruit, honey and pistachios (v/ve) 4.5

### HOT PORRIDGE

Poached pear, seasonal fruit, seeds, nuts (v/ve) 5

## VEG

### WILD MUSHROOMS ON TOAST

Squash puree, goats cheese, nut crumble and poached eggs (v/ve) 9.5

### SMASHED BROCCOLI

Chunky broccoli hummus, whipped Lancashire cheese, mint, hazelnuts, pickled carrot, charred beetroots, sourdough toast (v/ve) 7.5  
Add 2 eggs (v) 9

### CAULIFLOWER, CHICKPEA AND KALE HASH

Vegetable hummus, pomegranate, mint, tahini. With eggs or spicy tomato chutney (v/ve) 8.5

### ELNECOT OMELETTE

Slow-cooked seasonal vegetables, homemade pickles, kick-ass cheddar, natural yoghurt (v) 8.5

## EGGS

### EGGS ANY WAY WITH SOURDOUGH TOAST

Two eggs (scrambled, fried, boiled, poached) 4.5

### GREEN EGGS AND HAM

Soft scrambled eggs on sourdough toast with Manchester air dried royale ham and herbs 8.5

### GREEN EGGS AND SAM

Soft scrambled eggs on sourdough toast with Manchester smoked salmon and herbs 9.5

## TREAT

### SELECTION OF PASTRIES

Manchester Bread Factory From 3

### ELNECOT SUPERFOOD BAR 4

## MEAT

### SLOW COOKED ELNECOT PORK SHOULDER

Sourdough toast, poached eggs, pomegranate, apple and mint 9.5

### OX CHEEK BENEDICT

Hollandaise, spiced peach sauce, micro coriander 10

### ELNECOT BREAKFAST SANDWICH

Potato brioche, grandads sausage, bacon, fried egg, tomato relish, kick-ass cheddar, spiced peach sauce 8

## BOTTOMLESS

Choose from the following drinks\* 20

### PROSECCO

### AMSTEL

BELLINI - prosecco, elnecot fruit puree

EARL GREYHOUND - gin, earl grey and grapefruit

AGUA DE VALENCIA - prosecco, gin and fresh orange juice

BLOODY MARY - vodka, tomato juice and spices

## DRINKS

### FRESHLY SQUEEZED ORANGE JUICE 3.5

### ELNECOT SUPERFOOD SMOOTHIE

Banana, blueberries, yogurt, soya milk, chia seed and dates 4

### ANCOATS COFFEE COMPANY

For a range of coffees please see our drinks menu

### MANCHESTER'S TEA FROM THE MANOR

Breakfast tea 2.5 or speciality teas 3

## EXTRAS

SMOKED SALMON 3.5

STREAKY BACON 2.5

EGG 1

BURY BLACK PUDDING 2

SOURDOUGH TOAST 1.5

WILD MUSHROOMS 3.5

GRANDADS OLDE ENGLISH SAUSAGE 2

# ELNECOT

   @elnecot

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY PLEASE SPEAK TO YOUR SERVER ABOUT THE INGREDIENTS IN YOUR MEAL

\*2 HOUR TIME LIMIT FROM TIME OF BOOKING. LAST BOTTOMLESS BOOKING SATURDAY 2:15 & SUNDAY 12:15

ALL OF OUR EGGS ARE FREE RANGE (V) VEGETARIAN (VE) VEGAN. GLUTEN FREE OPTIONS AVAILABLE - ASK YOUR SERVER FOR DETAILS