YMCA Café Menu
December

We pride ourselves on using fresh, locally sourced + seasonal ingredients

Breakfast + Brunch
all-day from 9am

Smashed Avocado + Poached Eggs (V) (GFO) – £6.50
on toasted sourdough bread

Creamy Mushrooms + Spinach (VE) (GFO) - £6.50
on toasted sourdough bread with truffle oil
Add a poached egg + £1

The Bacon Cob (GFO) - £3.75
Top notch dry-cured back-bacon in a milk Cob

The Sausage Cob - £3.75
Locally produced proper sausage in a milk cob

Fried Egg Cob (V) (GFO) - £3.50
Warning! Can be runny! Served in a Milk Cob

Spinach + Mushroom Cob (V) (GFO) - £3.50
It does what it says on the tin. Served in a Milk Cob
Add fried egg + £1

Toast (VE) (GFO) - £2 Sourdough, White or Wholemeal
served with butter, Jam or Marmite

Toasted Tea Loaf (V) - £2.70
fruit + spice makes this the ultimate toast

Savoury Cheese + Mustard Scone - £4.50

With Lincolnshire Poacher Cheese + Chutney

let our team know of any allergies + dietary requirements

Lunch
from 11.30am

Soup of the Day (GFO) - £4.50
Our homemade soup with freshly baked artisan bread

The Chicken Cob + Spuds (GFO) - £8.50
Hot Roast Chicken breast, Stuffing + Cranberry on a
Rosemary roll. Baby potatoes + gravy

Giant Pigs in Blankets - £9.50
Three proper pork sausages, wrapped in bacon.
Mash potatoes, festive braised red cabbage + gravy

Roast Chicken (GFO) - £9.50
chicken breast. Mash potatoes, Sautéed sprouts with smoked bacon +
gravy

Winter falafel salad (VE) - £9
Falafel. spiced roasted sweet potato, walnut + Feta.
mixed leaf salad + cranberry vinaigrette

Quiche of the Day - £8
Our seasonal homemade quiche.
buttered potatoes + salad

Kids

Focaccia Pizza (V) - £3.50

Margherita topping on freshly baked focaccia

Kids Cob - £3.50
choose from cheese or ham filling

Sausage + Mash - £4.50
choose beans or peas + gravy

Chicken + Mash - £4.50
choose beans or peas + gravy

(V) – Vegetarian (VE) – Vegan
(GFO) – Gluten Free Option Available on Request

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