



Breakfast @ Nemos

Served 9am – 12noon

Full English

Regular £9.50
1 Butchers sausage, 1 Bacon, 1 Egg cooked to your liking, baked beans, 1 hash brown, black pudding, sauté mushroom, grilled tomato & a slice of white or brown toast & butter

Large £12.50
2 Butchers sausage, 2 Bacon, 2 Egg cooked to your liking, baked beans, 2 hash brown, black pudding, sauté mushroom, grilled tomato & a slice of white or brown toast & butter

Vegetarian

Regular £9.50
1 Vegetable Sausage, 1 vegan Bacon, sauté mushroom, grilled tomato, baked beans, 1 hash brown & a slice of white or brown toast & butter

Large £12.50
2 Vegetable Sausage, 2 Vegan Bacon, sauté mushroom, grilled tomato, baked beans, 2 hash browns & a slice of white or brown toast & Butter

Eggs £8.95

Benedict- Home-cooked ham, 2 poached eggs, Hollandaise, English Muffin

Royale- Smoked salmon, 2 poached eggs, Hollandaise, English Muffin

Florentine- Baby spinach, 2 poached eggs, Hollandaise, English Muffin

Avocado Benedict- Avocado, 2 poached eggs, Hollandaise, English Muffin

Soft Boiled Eggs £4.75

soft boiled eggs with 2 slices of white or brown buttered soldiers

Something On Toast £5.50

2 Slices of white or brown toast topped with either, baked beans, mushrooms, cheese or eggs to your liking

Avocado On Toast £5.50

1 Slice of white or brown toast, topped with avocado, grilled mushroom, sliced tomato & poached egg

Toast £2.25

2 Slices of white or brown toast served with butter & Jam or marmalade

3 egg Omelettes £7.95

Fluffy and perfectly cooked, our three-egg omelette is made to order with your choice of fresh fillings. Ham, cheddar cheese, spinach, tomato & mushroom. Served with white or brown toast or a side of golden hash browns.

Smoked Salmon & Eggs £8.95


Ribbons of smoked salmon folded into buttery scrambled eggs served with a slice of white or brown toast.

Kippers £8.95

Kippers served with a slice of buttered toast & squeeze of lemon And eggs cooked to your liking with your kippers, fried, poached or scrambled

3 fluffy Pancakes £5.50

Fluffy pancakes topped with either banana, golden syrup & whipped cream OR Crispy bacon with Maple syrup (Vegetarian bacon available)



If you have any dietary requirements or allergens, please advise us at the time of booking or ordering, so we can accommodate. However, whilst every effort is made by our catering team to manage the risk, the omission of allergens cannot be absolutely guaranteed.



Granola pots

£4.95

Natural yogurt topped with homemade granola- (oats, walnuts, hazelnuts, pecans & maple syrup) and topped with berry compote & honey

Acai Bowl

£5.95

Served in a bowl and topped with a variety of fresh fruit, granola, seeds, desiccated coconut & peanut butter or almond butter

Breakfast Baps or sandwiches on white or brown

Egg	£2.50
Bacon	£3.00
Bacon & Egg	£3.65
Bacon & Sausage	£4.25
Sausage	£3.00
Sausage & Egg	£3.65
Sausage, Bacon & Egg	£4.95
Vegetarian Sausage	£3.50
Vegetarian Bacon	£4.80
Vegetarian Sausage & Egg	£4.80
Vegetarian Bacon & Sausage	£4.95

Extras

£1.40

Sausage
Bacon
Egg
Mushrooms
Hash brown
Grilled tomato
Black Pudding

Hot Drinks

Tea/Decaffeinated	£2.20
Black tea with or without milk	
Tea/Herbal	£2.20
Black, Earl Grey, Lemon & Ginger, Green, Camomile, Peppermint and fruit flavours	
Espresso	£2.50
Double Espresso	£3.50
Americano/Decaffeinated	£2.60
Cappuccino	£3.00
Double shot of espresso topped with frothed milk and a dusting of chocolate	
Latte	£3.00
Frothed, steamed milk topped with a double shot of espresso	
Mocha	£3.20
Our luxury hot chocolate blended with single shot of espresso topped with foamed milk	
Hot Chocolate	£3.00
Our luxury hot chocolate blended with warmed frothed milk dusted with chocolate	
Luxury Hot Chocolate	£3.40
Our luxury hot chocolate topped with whipped cream & marshmallows	
Liqueur Coffee	
Whiskey	£5.25
Brandy	£5.25
Baileys	£5.25
Syrup	£0.30
Vanilla, Caramel, Gingerbread, Hazelnut or Chocolate Orange	
Oat Milk	£0.30

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