



APRIL'S

AT CPASE

SUNDAY MENU SERVED FROM 12:30 EVERY SUNDAY

ALL DAY BRUNCH

April's full English	12.5
2 poached eggs, 2 Old English Cumberland sausages, streaky bacon, black pudding, grilled mushroom & tomato served with homemade toasted sourdough	
April's light English	10
2 poached eggs, streaky bacon, grilled mushroom & tomato served with homemade toasted sourdough	
Plant power breakfast (VG)(DF)	11
Vegan black pudding, grilled mushroom & tomato, crushed avocado, curly kale served with homemade toasted sourdough	
Steak & eggs (GF)	12
5oz rump steak served with 2 poached eggs, grilled mushroom & tomato	

CRUSHED AVOCADO

Our famous crushed avocado	7
Served on homemade toasted sourdough. Ask to add fresh chilli or chilli flakes	
Add:	
2 Cheshire poached eggs / Streaky bacon (GF)	2
Roast tomato / Mushroom / Curly kale / Baked beans (GF)	1.5
Halloumi (GF) / Black pudding / Vegan black pudding / 2 Old English Cumberland sausages / Sriracha spiced tofu / Chorizo	2.5
Feta (GF)	1
Smoked salmon (GF)	3.5

(DF) - Dairy free (GF) - Gluten free (all bread can be substituted to GF) (VG) - Vegan *Nuts - contains nuts
Please advise your waiter if you have any allergies.





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STARTERS & NIBBLES

Homemade toasted sourdough with extra virgin olive oil & balsamic vinegar	4
Antipasti of olives	4
Cumberland sausage & chorizo bites	7
Pea & mint houmous with crunchy vegetables & homemade sourdough	6.5
Potted smoked mackerel pâté with watercress & homemade sourdough toast	7.5
Soup of day served with homemade toasted sourdough	5

MAINS

Thai red curry with red pepper, sugar snap peas, kale & coconut & lime rice served with a grilled flatbread <i>(DF)</i>	14
Add Chicken or prawns	3
8oz rump steak au poivre with tenderstem broccoli & honey glazed carrots <i>(GF)</i>	18
Lemon & rosemary pan fried sea bass fillets with asparagus, green beans & vine tomatoes <i>(GF)(DF)</i>	17.5
Spinach & ricotta tortellini in a creamy sun blushed pesto sauce served with a rocket & parmesan salad & a side of homemade toasted sourdough <i>*Nuts</i>	14

A ROAST

15 each

All our roasts are served with rosemary roast potatoes, honey glazed carrots, cauliflower & broccoli cheese, turmeric roasted parsnips, garden peas, homemade Yorkshire pudding & roast gravy

Please choose from:

Lemon & thyme roasted chicken with stuffing

Bar grilled rump steak

Broccoli & leek nut roast (dish can be made vegan please specify)

A CHILDRENS ROAST

(suitable for children up to 12 years old) 9.5 each

Same options as above but smaller portions

SIDES

4.75 each

- Salt & pepper potato wedges *(GF)(DF)*
- Sweet potato wedges *(GF)(DF)*
- Mashed potato *(GF)*
- Beetroot, feta, watercress & walnut salad *(GF) *Nuts*
- Sautéed curly kale, sugar snap & garden peas *(GF)(DF)*
- Tenderstem broccoli *(GF)(DF)*
- Mixed leaf salad *(GF)(DF)*
- Asian Slaw *(GF)(DF)*

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