



CAFE · BAKERY · RESTAURANT

MARPLE BRIDGE

DAYTIME MENU

Monday – Saturday 8am – 3pm

Sunday 9am – 2pm

Homemade Granola (v) Walnuts, hazelnuts, coconut, sunflower seeds, flaked almonds, pumpkin seeds, dried cranberries. Served with Greek yoghurt, fresh fruit & honey.	8.0	Ham & Three Cheese Toastie (v available) With onion chutney Add house chips for 4.5	9.0
Full English Breakfast Bacon, sausage, black pudding, hash brown, eggs (any way), roast mushroom, roast tomato, beans, toast. <i>(Any changes to this dish may result in longer wait times)</i>	14.9	Soup of the Day With Libby's bread & butter.	8.0
Veggie Full English Breakfast (v) Veggie sausage, hash brown, roast mushroom, roast tomato, eggs (any way), beans, toast. <i>(Any changes to this dish may result in longer wait times)</i>	14.9	Hummus (v) Roasted red pepper, tomato, spring onion, crispy chickpeas, served with corn tortilla.	8.5
Eggs on Toast (v) Eggs any way on toasted Libby's bread.	7.5	Smoked Salmon on Rye Bread Chives, cream cheese, home-made pickled cucumber.	13.9
Avocado on Toast (v) With two poached eggs.	10.7	Steak Sandwich Rump steak, caramelized onions on brioche bun, with wholegrain mustard mayo, bearnaise sauce, rocket & house chips.	15.5
Eggs Benedict Two poached eggs, shaved ham, hollandaise, toasted brioche bun.	11.0	Fish Finger Sandwich Tartare sauce, mushy peas, gem lettuce in Libby's brioche bun & house chips.	11.9
Eggs Royale Two poached eggs, smoked salmon, hollandaise, toasted brioche bun.	13.0	Asian Sesame Chicken Salad Shredded carrot, red onion, green beans, Chinese cabbage, toasted cashew nuts, ginger chilli dressing.	11.9
Mushroom Benedict (v) Two poached eggs, mushrooms, hollandaise, toasted brioche bun.	10.5	Libby's Falafel Salad (v) Giant couscous, roasted Mediterranean vegetables, hummus, tahini dressing & flatbread.	11.0
Bacon, Sausage or Veggie Sausage Barm Served on Libby's brioche bun.	7.5		

FROM OUR COUNTER

Warm Croissant Jam & Butter (v) Nutella (v)	5.5	Sausage Roll	6.5
Nutella & Fresh Berries (v) +2.0 Ham & Cheese +2.0		Quiche of the Day	7.0
Libby's Homemade Teacake (v)	3.5		

Both above served with a side salad.
Add house chips 4.5

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.

Bookings are now available upstairs for parties of 6 or more. Tel No. 0161 427 2310



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DRINKS

COFFEE

Cappuccino	3.6
Latte	3.6
Americano	3.5
Double Espresso	3.4
Single Espresso	3.0
Flat White	3.6
Mocha	4.0
Hot Chocolate	3.8
White Hot Chocolate	4.0
Chai Latte	3.9
Dirty Chai Latte	4.0

SOFTS

OJ/ Apple / Pineapple / Grapefruit Juice	4.0
Coca Cola / Diet Coke	4.0
Fever Tree Lemonade	3.9
Fever Tree Soda	3.9
Fever Tree Grapefruit Soda	4.0
Fever Tree Ginger Beer	3.9
Fever Tree Tonic Water	3.9
Fever Tree Light Tonic Water	3.9
Still Mineral Water	3.5 / 5.5
Sparkling Mineral Water	3.5 / 5.5

LIQUEURS

Amaretto	3.8
Limoncello	3.5
Frangelico	3.8
Cointreau	3.8
Kahlua	3.8
St Germain	3.8
Aperol	3.8
Campari	3.8

RUM

Havana Club 3yr	4.5
Goslings	4.5
Sailor Jerry	4.3
Koko Kanu Coconut	3.5

TEA

Breakfast	3.0
Earl Grey	3.0
Green	3.0
Lemongrass + Ginger	3.0
Peppermint	3.0
Red Berry + Flower	3.0
Redbush	3.0
Chamomile	3.0
Jasmine	3.0

BEER + CIDER

Cruzcampo Pint (Spain)	6.0
Timothy Taylor's Hopical Storm (England)	6.5
Modelo Especial 355ml (Mexico)	5.5
Aspall Cyder 500ml (England)	6.5

GIN

Tanqueray Gin (Scotland)	3.5
Tanqueray No 10 Gin (Scotland)	4.2
Arber Rhubarb Gin (Wales)	4.8
Kokoro Gin (Japan)	4.0
Hendrick's Gin (Scotland)	4.4
Malfy Blood Orange Gin (Italy)	4.0
Opihr Gin (England)	3.8

BRANDY

Courvoisier	4.0
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VODKA

Ketel One	4.0
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TEQUILA

El Jimador Reposado	4.0
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WHISK(E)Y

Makers Mark	4.5
Glenfiddich 12yr	6.3

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