

BRUNCH

8am - 4pm

Grains & Sweets

- PORRIDGE** with banana, honey & toasted pecans (gf, **) 8.5
- HOMEMADE GRANOLA & GREEK YOGHURT** with berry compote (gf) 9
- ACAI BOWL** topped with banana, blueberries, granola, coconut (ve, gf, df) 10
- BUCKWHEAT PANCAKES** with lemon mascarpone, berry compote & maple syrup (gf, v) 12

Toasted

- SMASHED AVOCADO ON SOURDOUGH TOAST** with tomato chutney, rocket, mixed seeds & chilli flakes (ve, df, *) 10
See the sides section below for additions
- BRIOCHE BUN** with choice of: 11
- Sausage, a fried egg, avocado, rocket & tomato ketchup (df)
- Streaky bacon, a fried egg, avocado, rocket & tomato ketchup (df)
- Halloumi, a fried egg, avocado, rocket & tomato ketchup (v)
- SMOKED SALMON BAGEL**, avocado, cream cheese, capers & rocket 11
- TOASTED SOURDOUGH** with jams, honey or Marmite (v, *) 3.2

Eggs

- CLARENCE COURT EGGS** - scrambled, poached or fried with sourdough toast (v, df, *) 8.7
See the sides section below for additions
- EGGS BENEDICT** with honey-glazed ham & hollandaise 12
- EGGS ROYALE** with smoked salmon & hollandaise 12.5
- EGGS FLORENTINE** with spinach & hollandaise (v) 11.5
- 'SPICY SCRAMBLE'** Clarence Court eggs, tomato, spinach, chilli, coriander, feta & jalapeños with smashed avocado & rocket on sourdough toast (v, *) 13
- ENGLISH BREAKFAST** of poached, scrambled or fried eggs, streaky bacon, pork sausages, roasted cherry tomatoes, Portobello mushroom & sourdough toast (df, *) 14
- VEGETARIAN BREAKFAST** of poached, scrambled or fried eggs, roasted cherry tomatoes, avocado, halloumi, Portobello mushroom, sautéed spinach & sourdough toast (v, df, *) 13.5
- QUESADILLAS IN A FLOUR TORTILLA**, served with avocado sour cream: 14
- Beef mince, red peppers, kidney beans, jalapeños & cheddar
- Roasted vegetables, kidney beans, jalapeños & cheddar

Brunch Sides

- Poached / scrambled / fried eggs (v, gf, df) 3.2
- Streaky bacon (gf, df) 3.5
- Pork sausages 3.5
- Smoked salmon (gf, df) 5
- Halloumi (v) 4.5
- Avocado with chilli flakes (ve, gf, df) 3.5
- Portobello mushrooms (ve, gf, df) 3
- Roasted cherry tomatoes (ve, gf, df) 3
- Sautéed spinach (ve, gf, df) 3.5
- Homemade baked beans 4.2
- Extra hollandaise (gf) 1.5
- Homemade hot sauce (ve, gf, df) 1.5
- Gluten free bread (ve, gf) +1.5

LUNCH

8am - 4pm

Small Plates

- SOUP OF THE DAY** with toasted sourdough (*) 8.5
- CRISPY HALLOUMI FRIES** with harissa mayo 9.5
- Toasted Sandwiches** in ciabatta with a rocket salad
- HAM WITH MELTED CHEDDAR** & caramelised onion, mustard mayo & rocket (*) 11
- HALLOUMI WITH ROASTED RED PEPPER**, courgette & spring onion & avocado-cashew 'butter' (v) 11
- SOUP & TOASTED SANDWICH** 14

Mains

- WINTER SALAD** of roasted beetroot & sweet potato, baby kale, rocket, feta, pickled walnuts & harissa dressing (gf) 14.5
- SESAME-SEARED TUNA SALAD** with green beans, avocado, carrot, rocket, roasted cashew nuts, heritage tomatoes & miso-sesame dressing (df) 16
- LENTIL & BUTTERNUT SQUASH CURRY** with pak choi, coriander, coconut & crispy onions, served with wild rice (ve, gf) 16
- BAVETTE STEAK SANDWICH** in toasted ciabatta with caramelised onions, mustard mayonnaise & rocket, served with fries (df) 15.5 16.5
- POPPYSEED BAGEL** with smoked salmon, avocado, capers, rocket & cream cheese 11

Lunch Sides

- Truffled fries with parmesan (v) 6
- Sweet potato wedges with harissa mayo (v, df) 6
- Rocket & parmesan salad with house dressing (v, gf, **) 4.5

Bottomless Brunch

60 MINUTES OF BOTTOMLESS PROSECCO & A BRUNCH DISH

£40 per person

Whole tables only, sides are additional, license times apply

gf = gluten free
df = dairy free
* = can be gluten free if requested
** = can be dairy free if requested
v = vegetarian
ve = vegan

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages.

Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Seating Policy

We operate on a 1 hour seating policy for each table during our busy times. Also, as we are a restaurant, we kindly request that customers do not use laptops during our busy food service times. Many thanks for understanding.

Hally's is a cashless café.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

We can only allow 1 change per dish - many thanks for understanding.

Drinks

ORGANIC COLD PRESSED JUICES

STRONG GREEN 8
Cucumber, spinach, kale, celery, parsley, romaine,
lemon & ginger

GLOW 8
Carrot, apple, orange, celery, lemon, ginger & turmeric

SMOOTHIES

COOL BEANS 7.5
Dark Arts espresso, honey, vanilla, banana, cashews &
almond or dairy milk

VERY BERRY 7.5
Berries, banana, oats, dates, cashews & almond or dairy milk

FRUIT LOOP 7.5
Strawberry, pineapple, banana, apple & ginger

SOFT DRINKS

Sparkling / still mineral water 2.2/3.5
Apple / orange juice 4.5
Virgin Mary 6.5
Lemony lemonade 3.8
Coke / Diet Coke / Coke Zero 3.5
Jarr Kombucha 5
Elderflower pressé 3.5

LOOSE LEAF TEA

Mayfair English breakfast 3.5
Russian Earl Grey
Japanese sencha green
Jasmine blossom
Rooibos
Egyptian camomile
Fresh mint
Lemon, ginger & honey infusion

COFFEE

Dark Arts - single origin

Espresso (dbl) 3
Macchiato 3.3
Americano / Long black 3.2
Flat white / Cortado 3.5
Cappuccino / Latte 3.9
Mocha 4.2
Hot chocolate 3.8
- add marshmallows & chocolate sauce +50p
Iced latte / Americano / Mocha 4.5
Babyccino (sit in) 0.5

LATTE ALTERNATIVES

Spiced chai 4
Matcha
Turmeric
Beetroot & cacao
All available iced! 4.5

Extra shot +1
Large size +50p
Oat / soy / almond /
coconut milks +50p

Beer, Cocktails & Wine

BEER & CIDER

Peroni Nastro Azzurro 5.5
Peroni Nastro Azzurro 0.0% 4.5
Curious Apple cider 5

COCKTAILS

BLOODY MARY 11
MIMOSA 10
APEROL SPRITZ 11
HENDRIKS & TONIC (dbl) 11.5
FROZEN MARGARITA 12.5
DARK ARTS ESPRESSO MARTINI 12.5

WHITE WINES

	175ml	250ml	bottle
BODEGAS NEKEAS BLANCO, Navarra, Spain, 2021	7.6	10.5	29
RAYMOND MORIN SB/19 SAUVIGNON BLANC, Loire, France, 2021			35
DOMAINE MATHIAS MÂCON VILLAGES 'ROCHES BLANCHES', Burgundy, France, 2020			48

RED WINES

LES TERRES BASSES ROUGE, Château Laballe, Southwest, France, 2020	7.6	10.5	29
MARY TAYLOR X JEAN MARC BARTHEZ BORDEAUX ROUGE, Entre Deux Mers, France, 2018			34
MAAL REBELIÓN MALBEC, Vista Flores, Argentina, 2019			45

ROSE

MAISON VENTENAC TRÈVE ESTIVALE ROSÉ, Cabardès, France, 2022	8.1	11.5	35
--	-----	------	----

SPARKLING

	125ml	bottle
AGRICOLA ALBA CUVÉE BRUT, Veneto, Italy, NV	9	38
CHAMPAGNE LEVASSEUR RUE DU SORBIER BRUT, France, NV		68

*We offer private hire - send
us an email to hear more!*

Guests with allergies & intolerances should make a member of the team aware before placing an order for food or beverages. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Seating Policy

We operate on a 1 hour seating policy for each table during our busy times. Also, we kindly request that customers do not use laptops during our busy food service times. Many thanks for understanding.

Hally's is a cashless café.

Prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

We can only allow 1 change per dish - many thanks for understanding.