

HERMANOS CAFE BAR

SERVED MONDAY TO FRIDAY 11AM – 3PM

MANOS BRUNCH BENEDICTS **£5.00**

ORGANIC, FREE RANGE POACHED HENS EGG SERVED WITH A TOASTED ENGLISH CRUMPET OR ARTICHOKE ROSTI (GF)
WITH A CHOICE OF THE FOLLOWING -

- CHORIZO, MANOS SALSA & CHILLI (GF)
- WILTED SPINACH LEAVES & HOLLANDAISE (GF)
- FLAKED HAM HOCK & MUSTARD HOLLANDAISE (GF)
- REFRIED BEANS, CHEESE & HERMANOS SALSA (GF)
- SCOTTISH SMOKED SALMON & MANOS SALSA & SOUR CREAM (GF)

PULLED PORK PERNIL **£5.25**

SLOW COOKED BELLY & SHOULDER OF LOCAL PORK MARINATED IN SOMERSET GARLIC, MALDON SALT & CHILLI. SERVED WITH A LEIGH WOODS** WILD GARLIC SALSA VERDE ON ORGANIC BREAD (GF)

HAGGIS TOASTIE **£5.25**

CHEF SCOTT'S OWN FAMILY HAGGIS RECIPE WITH ORGANIC BREAD, TOPPED WITH BRISTOL ALE RAREBIT (GF)

THE VEGETARIAN **£5.25**

SEE BLACKBOARD FOR WEEKLY SPECIAL

HAND CUT CHIPS **£2.50**

CON QUESO (CHIPS WITH CHEESE) **£3.50**

SOUP **£4.95**

A BOWL OF HOMEMADE SOUP SERVED WITH CRUSTY BREAD (SEE BLACKBOARD FOR TODAY'S OFFERING)

SOUP & BREAD **£6.95**

A BOWL OF HOMEMADE SOUP SERVED WITH A SMALL FILLED BAGEL (SEE BLACKBOARD FOR TODAY'S OFFERING)

(GF – GLUTEN FREE)

OUR MENU IS ALMOST COMPLETELY GLUTEN FREE!

WE CARE DEEPLY ABOUT OUR PRODUCTS AND WHERE POSSIBLE,
USE LOCALLY SOURCED INGREDIENTS FROM INDEPENDENT SUPPLIERS.

HERMANOS CAFE BAR

SELECT 3 SMALL PLATES FOR ONLY **£10.00**

SHREDDED PORK BELLY, **£4.00**
SERVED WITH A WHITE BEAN RAGU

PURPLE SPROUTING BROCCOLI, **£4.00**
SERVED WITH A SMOKEY MUSTARD HOLLANDAISE

MUSHROOM & LEMON THYME BROTH, **£4.00**
TOPPED WITH A POACHED HENS EGG

JERUSALEM ARTICHOKE & PEA ROSTI, **£4.00**
SERVED WITH BALSAMIC AND ONION JAM

BREAST OF WYE VALLEY LAMB, **£4.00**
SERVED WITH A MINT & HAZELNUT PUREE

SALT & PEPPER CALAMARI, **£4.00**
SERVED WITH ROASTED SOMERSET GARLIC AIOLI

LIME & SOY MACKEREL, **£4.00**
SERVED WITH PICKLED FENNEL & KOHLRABI

WE WILL ALWAYS OFFER YOU A DELICIOUS RANGE OF SEASONAL, HAND-PICKED INGREDIENTS AND A GREAT RANGE OF VEGAN & VEGETARIAN OPTIONS.

OUR CHEF BRINGS BUCKET LOADS OF EXPERIENCE ENERGY AND PASSION FOR GOOD FOOD TO LUNCHTIMES AT HERMANOS – MANY OF THE INGREDIENTS HE WILL HAVE PICKED BY HAND ** (LEIGH WOODS ONE OF HIS MANY FORAGING SPOTS!) AND WE ARE HUGELY EXCITED TO BE WORKING TOGETHER.

LET'S BLOW THAT TRUMPET AND SAY THAT WE REALLY BELIEVE THAT WE ARE AN EXCITING AND QUALITY-DRIVEN INDEPENDENT (RARE THING THESE DAYS!) ESTABLISHMENT SO...

**A BIG THANK YOU TO YOU,
FOR YOUR CUSTOM AND YOUR SUPPORT!**