

MENU

All made using the type of ingredients you'd like to use at home, including free-range eggs, organic milk, Maldon Sea Salt and Virgin Olive Oil

Breakfast	out
Plum Compote with Yoghurt & hazelnut granola	2.75
Filled Breakfast Brioche	5.50
Sally White Free-range Pork Sausage Rolls	2.95
Handmade Breakfast Pastries	from 2.00
Sourdough Sandwiches	
Lambton & Jackson Smoked Salmon	3.95
Own Baked Ham & Cheddar Cheese	3.95
Herb Roast Chicken Breast	3.95
Cheddar Cheese, Tomato & Pickle	3.95
Lunchtime Savouries	
Proper Quiche made with free range eggs & double cream	3.95
Free range egg tortilla	3.95
Filled Lunch Brioche	5.50
Daily Hot Dish	5.50
Roast Scottish Salmon Fillet	5.50
Sally White Sausage Roll – “the best sausage roll in London”	2.95
Handmade Scotch Eggs	3.95
Salad – prepared daily	
“Gourmet” mixed salad	3.95

HANDMADE CAKES AND BROWNIES FROM 2.75

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 “I love them – delicious baking of the best kind; simple, fresh and moreish!” Jeremy Lee at Quo Vadis Soho

HOT DRINKS

We used Monmouthshire based Heartland Coffee, who roast and deliver to us on a weekly basis. Our coffees are based on a generous double shot of espresso, with filtered water and organic milk

Americano, Double Espresso, Long black, Macchiato	2.00
Cappuccino, Latte, Flat White	2.50
Iced Coffees	3.50
Mocha – double espresso, Belgian chocolate & steamed organic milk	3.00
Hot Chocolate – dark Belgian chocolate, steamed organic milk	2.50
Teas & infusions	2.00
Add non dairy milk or flavoured syrups	0.50

FOOD ALLERGIES & INTOLERANCES

If you require detailed information about any product, please ask a member of staff and be reminded that our food is made onsite, in a kitchen where many common allergens are used

ONLINE ORDERING & CATERING

www.sallywhite.co.uk