# TRY samething SPECIAL



# Seasonal CLASSICS

FROM OUR KITCHEN TO YOU





# & RHUBARB STRUDEL

Apple, raspberry and rhubarb encased in puff pastry and served with warm custard and whipped cream.

#### Want MORE?

Add a scoop of ice cream or dollop cream.

the first cities to develop coffee culture, one of the oldest and most revered across the globe. As a tribute to

our menu. Enjoy the traditional taste of our Warm Apple, Raspberry & Rhubarb Strudel, or indulge with a Vienna Coffee or Hot Chocolate.

#### ONE FOR the road!

Did you know that the decadent Vienna coffee started life as a takeaway? Known in Vienna as an Einspänner, this delicious beverage with its signature whipped cream on top, was initially created to keep the coffee warm and prevent spillage while riding a horse-drawn carriage. At Dôme our Vienna Coffee and Hot Chocolate all come with cream, a dusting of chocolate and we've replaced the carriage with

# The VIENNAS COFFEE & HOT CHOCOLATE

Black - A single shot of espresso, topped up with hot water and finished off with fresh whipped cream and a dusting of chocolate.

Regular or Large.

White - A single shot of espresso, topped up with gently steamed milk and finished off with fresh whipped cream and a dusting of chocolate.

Regular or Large.

Hot Chocolate - Dôme drinking chocolate, topped up with gently steamed milk and finished off with fresh whipped cream, a dusting of chocolate and two marshmallows. Regular or Large.





Dôme's Milky Way: Choose from full cream or skim milk. Lactose intolerant or prefer plant-based milks? Ask for lactose free dairy milk, soy, oat or almond milk.

#### Bubble & SQUEAK WITH CRISPY BACON

Two vegetable bubble and squeak patties served with two pieces of crispy bacon, two poached eggs, smoky beans and wilted spinach.

#### SOUNDS LIKE A proper meal to me!

This British classic is how a meal should be - proper tasty! Starring vegetable patties made from the king of roasted vegetables, the potato, then combined with cabbage, corn, carrot and peas. "Why Bubble and Squeak" you may ask? The name comes from the pan-fried sounds the patties make while cooking. The result being golden patties that are crunchy on the outside and soft and delicious on the inside.

Our Bubble & Squeak comes topped with two poached eggs served on smoky beans and a side of wilted spinach. However, don't stop there...feel free to add bacon, grilled tomato, or smoked salmon!

\*We endeavour to cater for gluten intolerance. However, as food is prepared in a kitchen where gluten is present we cannot guarantee the complete absence of allergens



Two vegetable bubble and squeak patties served with two poached eggs, smoky beans and wilted spinach.





#### Extra HUNGRY?

Add a little more!



Smoked Salmon



Grilled Tomato

#### Berry delighted TO MEET YOU!

When berries, chocolate and dollop cream meet our toasted fruit loaf, expect the ultimate sweet toastie experience. Made with apricots, raisins, sultanas and mixed spice, our fruit loaf comes alive when it's partnered with its sweet counterparts in our Decadent Fruit Toastie. Finished with a drizzle of maple syrup, this indulgent combination is berry delightful indeed.

#### Decadent FRUIT TOASTIE

Golden toasted fruit loaf filled with mixed berries, chocolate, dollop cream and drizzled with maple syrup.

HAVE IT your way

Add two slices of crispy bacon to your Fruit Toastie.





# CHESY PANINI with Rich Famata Soup An open panini topped with melted mozzarella and parmesan cheese, paired with a rich tomato soup swirled with sour cream and a side of rocket pesto.



# Octato Rosti with CRISPY BACON

Two crispy potato rostis served with crispy bacon, two poached eggs, wilted spinach and creamy hollandaise sauce. Our Potato Rosti is gluten friendly!





#### Potato Rosti with POACHED EGGS

Two crispy potato rostis served with two poached eggs, wilted spinach and creamy hollandaise sauce.



# Potato Rosti with GRILLED TOMATO

Two crispy potato rostis served with grilled tomato, two poached eggs, wilted spinach and creamy hollandaise sauce.

#### Patata Rasti with SMOKED SALMON

Two crispy potato rostis served with smoked salmon, two poached eggs, wilted spinach and creamy hollandaise sauce.

## NOW THAT'S A wrap!

One country's wrap is another's tortilla. Or naan. Or pita. Or piadina. So who gets the credit for inventing this not so bready way to enjoy your favourite fillings? History points to the ancient Egyptians being the pioneers of wrap and roll.

# Crispy CHICKEN WRAP

Buttermilk chicken, cos lettuce, Cheddar cheese, tomato, red onion and Sriracha mayonnaise, wrapped in a soft flat bread. Served with crisps.





HAVE IT your way



Add a slice of crispy bacon.

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# All aboard the GRAVY TRAIN

While it is known as a British favourite, the term "gravy" was actually stolen from the French! The word first appeared in numerous medieval French cookbooks as gravé. Back then it simply consisted of the natural cooking juices that flowed from roasting meat. Our gravy is a rich onion-based recipe that pairs beautifully with slow cooked roast lamb.

#### PULLED LAMB Rall

Slow cooked roast lamb with onion gravy in a toasted bun. Served with crunchy chips, dill pickle and relish.

Why not swap your chips to ONION RINGS OR WEDGES?

# SALMON NOURISH Bourl

Roast pumpkin, chickpeas, avocado, quinoa, brown rice, cherry tomato, cos lettuce, coriander, pomegranate seeds, feta cheese, Green Goddess dressing and topped with an oven baked fillet of salmon.

# WARM UP

Who said salads couldn't be enjoyed in winter? By combining the freshness of tomato, lettuce, and pomegranate with the comforting flavours of roasted pumpkin and oven baked salmon, we've transformed salads from a summer staple to a winter warmer. All served on a bed of quinoa and brown rice, these nourishing bowls are sure to keep you satisfied.

# NOUPLELLO

## NOURISH Bourl

Roast pumpkin, chickpeas, avocado, quinoa, brown rice, cherry tomato, cos lettuce, coriander, pomegranate seeds, feta cheese with a Green Goddess dressing.

# Now GLUTEN FRIENDLY\*

We can create your Pulled Lamb Roll and all our burgers with our gluten friendly buns. When ordering please ask for the gluten friendly option.



#### A little EXTRA

Add an extra side of our Rich Onion Gravy.

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