



# **The Fulham House**

## **Menu**

[info@thefulhamhouse.uk](mailto:info@thefulhamhouse.uk)

# BREAKFAST & BRUNCH

FULL ENGLISH BREAKFAST	14.5
Fried eggs, sausages, bacon, mushrooms, grilled tomatoes, hash browns, baked beans, toasted bread	
VEGETARIAN BREAKFAST (VG)	13.9
Fried eggs, grilled halloumi cheese, avocado, mushrooms, grilled tomatoes, hash browns, baked beans, toasted bread	
TRUFFLE PARMESAN SCRAMBLED EGGS	14
Scrambled eggs, with truffle cream, parmesan, bacon, chives, mixed seeds, sourdough bread	
TUNA & AVOCADO	14
Smashed avocado, marinated tuna, shallots, dill, fresh celery, vegan mayo, mustard, cherry tomatoes, mixed seeds, on toasted sourdough bread	
BEETROOT HUMMUS AVOCADO (VG) (VE) (DF)	13.9
Beetroot hummus, smashed avocado, marinated crushed chickpeas, chilly flakes, chives, pomegranate, mixed seeds, on sourdough bread	
SMOKED SALMON & AVOCADO	14.5
Poached eggs, crushed avocado, smoked salmon, chives, capers, chilly flakes, on sourdough bread	
THE FULHAM HOUSE SPECIAL (VG)	15.5
Truffle ricotta cheese, poached eggs, baby spinach, crushed chestnuts, pomegranate chilli flakes, mixed seeds, chives, on sourdough bread	
EGGS BENEDICT	12.9
English muffin, poached eggs, streaky bacon, hollandaise sauce, chives, mixed seeds	
PRAWNS BENEDICT	14.2
English muffins, poached eggs, prawn cocktail, avocado, pomegranate, hollandaise sauce, rocket, chilli flakes	
MOROCCON SHAKSHUKA (VG)	14.2
Ragu chickpeas, baked eggs, baby spinach, greek yogurt, chives, chilli flakes, sourdough toast	
SPANISH CHORIZO BAKED EGGS	14.5
Baby potatoes, chorizo, baby spinach, eggs, mozzarella cheese, chives, chilli flakes, sourdough bread	
OMELETTE CHORIZO & MOZZARELLA CHEESE	13
Chorizo, mozzarella cheese, eggs, white bread toast, topped with rocket and tomato salad	
EGGS ON TOAST (VG) - OR- AVOCADO ON TOAST (VG) (VE)	7.9
Choice of either scrambled, fried or poached eggs on toast -OR- Crushed avocado on toast	
TURKISH EGGS (VG)	12.2
Poached eggs with yogurt, chilli flakes, garlic, dill, on sourdough bread	
PORRIDGE (GF) (DF)	10.5
Oat milk, porridge, mixed berries, banana, chia seeds, honey, almond butter	
ORGANIC MUESLI BIRCHER (VG) (VE)	12.5
Oats, green apple, yogurt, banana, blueberries, chia seeds, maple syrup	

## SWEET

FRENCH TOAST (VG)	12.9
French brioche, vanilla ice cream, almond butter, maple syrup, mixed berries jam	
HOMEMADE PANCAKES (VG)	13.4
Fresh homemade pancakes, hazelnut chocolate sauce, mixed berries, banana	
AMERICAN PANCAKES	13.4
Fresh homemade pancakes, bacon, maple syrup, fried egg	

## SALADS

CAESAR SALAD	14.5
Grilled chicken breast, mixed leaves, Caesar dressing, croutons, crispy fried shallots, parmesan chips, chimichurri sauce	
GRILLED HALLOUMI CHEESE (VG)	13.9
Grilled halloumi, chimichurri sauce, couscous, herbed dressing mayo rocket salad, pomegranate, crispy fried shallots, cherry tomatoes	
MOZZARELLA & GRILLED VEGETABLES (VG)	13.9
Mixed vegetables, mozzarella cheese, sliced toasted baguette, black olive paté, rocket salad, mixed seeds, pomegranate	

## WRAPS & SANDWICHES

GRILLED CHICKEN WRAP	14
Grilled chicken, mixed lettuce, avocado, cheddar cheese, herb dressing mayo, french fries	
GRILLED VEGETABLES WRAP (VG)	13.5
Mix grilled vegetables, avocado, feta cheese, baby spinach, herb dressing mayo, french fries	
STEAK SANDWICH	15.5
Grilled steak, truffle mayo, rocket salad, french fries on toast sourdough bread	
TUNA SANDWICH	12.2
Marinated tuna, cheddar cheese, rocket salad, french fries on toasted white bread	
CLUB SANDWICH	12.7
Triple-decker sandwich with layers of toasted bread, ham, bacon, lettuce, tomato, and harissa mayonnaise. Served with fries	
HAM & CHEESE TOAST	12.2
Toasted bread with sliced ham and melted cheese. Served with fries	

### FOOD ALLERGY NOTICE:

ALL OUR DISHES ARE COOKED FRESH TO ORDER AND PREPARED IN AN ENVIRONMENT WHERE ALLERGENS ARE PRESENT. IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES, PLEASE INFORM A STAFF MEMBER BEFORE PLACING YOUR ORDER.

## STARTERS

BRUSCHETTA (VG)	7.5
Toasted sourdough bread, tomatoes, basil, wild mushrooms, olive oil, mixed seeds, truffle ricotta cheese	
SOUP OF THE DAY	7
ZUCCHINI FRITES (VG)	7.5
Crispy golden-fried courgette strips, served with fresh tartare sauce	
SALT & PEPPER SQUID	8.9
Crispy golden-fried squid strips, served with fresh tartar sauce, chives	
CRISPY TEMPURA PRAWNS	10.5
Battered king prawns, deep-fried until golden, served with a sweet chilli dipping sauce, crushed avocado and fresh lime	
MEDITERRANEAN BAKED FETA CHEESE (VG)	8.5
Baked feta cheese, tomatoes, mixed dry herbs, crispy fried shallots olives and sourdough toast	

## MAINS

HOME MADE CLASSIC BEEF BURGER	16
Beef burger, brioche bun, truffle mayo, coleslaw salad, tomatoes, cheddar cheese, gherkins, french fries	
CRISPY CRUMBED CHICKEN BURGER	15.5
Crispy chicken burger, coleslaw salad, tomatoes, cheddar cheese, truffle mayo, brioche bun, gherkins, french fries	
GRILLED SIRLOIN STEAK	23
Served with mixed roasted vegetables, truffle mayo	
GRILLED LAMB CHOPS	19.5
Marinated lamb chops served with mixed roasted vegetables and mint sauce	
CHICKEN MILANESE	17.9
Golden crispy chicken, with rocket salad, capers, parmesan shave and truffle mayo, cherry tomatoes	

### PASTA

PAPPARDELLE WITH DUCK RAGU	17.8
Slow cooked duck ragu on red wine jus and tomatoes sauce, with mixed herbs	
LINGUINE WITH TRUFFLE MUSHROOM SAUCE (VG)	16.8
Creamy wild mushroom sauce with grated parmesan cheese	
SAFFRON & GRILLED WILD MUSHROOM RISOTTO (VG)	16.8
With crispy rice chips	

### FISH

FISH & CHIPS	14.5
Fish & Chips fried in a crispy batter, served with french fries, green peas and tartare sauce	
SALMON FILET	18
Coleslaw salad, tender broccoli, hollandaise sauce	

## SIDES

FRENCH FRIES (GF) (VG) (DF) (VE)	4.5
SWEET POTATO FRIES (GF) (VG) (DF) (VE)	5.5
TRUFFLE FRIES (GF) (VG)	5.5
TENDER BROCCOLI (GF) (VG) (DF) (VE)	5.2
MIX ROAST VEGETABLE (GF) (VG) (DF) (VE)	5.8
BABY GEM SALAD, HERB DRESSING (VG)	5.8

## ADD ON EXTRAS

CRISPY BACON (2 RASHERS)	3.5
SMOKED SALMON	4.2
CHORIZO	3.5
AVOCADO	2.5
EGG	2
GRILLED HALLOUMI	2.5
MUSHROOMS	2.5
HASH BROWN	1.5

## KIDS MENU

CHICKEN NUGGETS & CHIPS	7.5
KIDS PASTA BOLOGNESE	7.5
FISH FINGER & CHIPS	7.5
SAUSAGE & CHIPS	7.5

## DESSERTS

HOME MADE TIRAMISU	5.5
CHOCOLATE BROWNIE & VANILLA ICE CREAM	5.5
ICE CREAM SCOOP: Vanilla, Chocolate, Strawberry	2.25
FRESH HOMEMADE BAKLAVA WITH ICE CREAM	6

## SUNDAY SPECIAL

BEEF ROAST	24.9
Roasted potato, carrot & broccoli, gravy, yorkshire pudding	

### DIETARY CODES

GF - GLUTEN FREE VG - VEGETARIAN VE - VEGAN DF - DAIRY FREE

## COFFEES

	SMALL	LARGE
Americano		3
Latte		3.5
Cappucino		3.7
Flat White		3.3
Espresso	2.8	3.3
Macchiato	2.8	3.1
Mocha		3.7
Matcha Latte		4
Beetroot Latte		3.6
Turmeric Latte		3.6
Chai Latte		3.6
Iced Latte		3.6
Hot Chocolate		3.6

### Milk alternatives

Oat/Almond/Coconut/Soya	0.7
-------------------------	-----

## TEAS

English Tea	3
Peppermint Tea	3
Lemon-Ginger Tea	3
Earl Grey Tea	3
Green Tea	3

## FRESH JUICES

FRESHLY SQUEEZED ORANGE JUICE	5.5
BEETING HEART Beetroot, Apple, Ginger, Lemon	5.5
SWEET GREEN Cucumber, Apple, Kale, Mint	5.5
GOLDEN GLOW Carrots, Apple, Ginger, Turmeric	5.5

## SMOOTHIES

PINA COLADA Pineapple, Banana, Coconut milk, Chia seeds	6.5
CHOCOLATE SMOOTHIE Banana, Dates, Cocoa Powder, Milk	6
STRAWBANA BLISS Strawberry, Banana, Milk	6

## SOFT DRINKS

Coca Cola	330ml	2.7
Diet Coke	330ml	2.7
Fanta	330ml	2.7
San Pellegrino Lemonde		3.2
Appletiser		3.2

	SMALL	LARGE
Still Water	2.6	3.3
Sparkling Water S/L	2,6	3.3

## BEERS

Corona	330ml	4.5
Moretti	330ml	4.5
Heineken	330ml	4.5
Henneken (non-alcoholic)	330ml	3.5
Fruit Cider	500ml	6

## WINES

	175ml	250ml	Bottle
<b>WHITE:</b>			
Pinot Grigio	7	8.5	22
Sauvignon Blanc	8	9.5	25
Chardonnay	9	10	27
<b>RED:</b>			
Shiraz	7	8.5	22
Malbec	8	9.5	25
Rioja	9	10	27
ROSE	7	8.5	22
PROSECCO	6		21

## COCKTAILS

MIMOSA Prosecco, Orange Juice	8
APEROL SPRITZ Aperol, Prosecco, Soda	8.5
MOJITO White Rum, Lime, Mint, Soda, Sugar	9

## SPIRITS

	25ml	50ml
Vodka	4.5	7.2
Rum	4.5	7.2
Tequila	4.5	7.2
Glenfiddich Scotch Whiskey	5.5	8
Jack Daniels Whisky	5	7.5
Jameson Irish Whisky	5	7.5
Gordons Gin	4.5	7.2
Hendricks Gin	5	7.5
Martini	4	7