

ALL DAY BREAKFAST & LUNCH

SERVED 09:00 - 16:00



APRIL'S
KITCHEN

APRIL'S BREAKFAST CLASSICS

April's full English 12.5

2 poached eggs, 2 Old English Cumberland sausages, smoked streaky bacon, black pudding, grilled mushroom & tomato served with toasted sourdough

Plant power breakfast (VG)(DF) 11.5

Vegan black pudding, grilled mushroom & tomato, crushed avocado & kale served with toasted sourdough & vegan spread

Steak & eggs (GF) 12

7oz flat iron steak, served with 2 poached eggs, grilled tomato & mushroom

Huevos rancheros 9.5

Baked eggs in a rich spicy tomato sauce served with kale, a side of crushed avocado & toasted sourdough

Pesto poached eggs 9.5

Chargrilled broccoli, kale, poached eggs & basil pesto served on toasted sourdough

3 egg omelette (GF) 9

With a choice of 2 fillings:

Mushroom / Tomato / Kale / Cheese / Onion

+2 each: Chorizo / Streaky bacon / Smoked salmon

April's crushed avocado (VG)(DF) 7.25

Served on toasted sourdough (ask to add fresh chilli or chilli flakes)

Additions:

+1.75 each: Grilled tomato / Mushroom / Kale / Baked beans (VG)(GF) / Feta (GF)

+2.5 each: 2 Cheshire poached eggs / Streaky bacon (GF) / Halloumi (GF)
/ Black pudding / Vegan black pudding (VG)

+3 each: 2 Old English Cumberland sausages / Chorizo (GF) / Smoked salmon

American style pancake stack (GF) 9.5

With a choice of 2 of following toppings:

Smoked streaky bacon / Mixed berries / Chocolate spread / Maple syrup

Overnight oats (VG)(DF) 7

Oats, acai, summer fruits, coconut, flax seeds, chia seeds & granola

Granola bowl (VG)(DF) 5.5

Coconut yoghurt & mixed berries topped with homemade granola

Warm porridge oats 6

Made with a choice of milk: Semi skimmed / Skimmed / Oat / Coconut / Almond & 2 toppings: Honey / Maple syrup / Mixed seeds / Granola / Blueberries

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SANDWICHES

(All our sandwiches are served with a side of vegetable crisps)

Hoisin duck wrap (DF)	10
Duck breast, hoisin, watercress, carrot, red onion, red pepper & sesame seeds served with a tortilla wrap	
Crab salad baguette	11
White crab, lemon aioli, cucumber, rocket & chilli served in a seeded baguette with a fennel salad	
Caprese ciabatta	10
Vine plum tomato, buffalo mozzarella, basil leaves & balsamic served in a toasted ciabatta	
Smoked salmon bagel	10
Smoked salmon, dill crème fraîche, watercress, cucumber & capers served in a toasted seeded bagel	
April's club sandwich	10
Grilled chicken, smoked streaky bacon, melted cheese, baby gem, vine tomatoes & mayo served in a toasted ciabatta	
Beetroot falafel wrap (VG)(DF)	9
Homemade beetroot falafel, vine tomatoes, kale & houmous served in a spinach tortilla wrap	
Add skinny fries (VG)(GF)(DF)	4.5
Add homemade soup of the day (see specials board for flavours)	4.5

BUDDHA BOWL

15

All served with a base of tenderstem broccoli, kale, beetroot, cherry tomatoes & turmeric pickled cauliflower

Choose your grain:

Coconut & lime rice (VG)(GF)(DF)
Soy & ginger noodles (VG)(DF)
Giant lemony cous cous (VG)(DF)

Choose your protein:

Korean spiced chicken (GF)(DF)
Sea bass with a burnt lemon dressing (GF)(DF)
7oz flat iron steak with chimichurri (GF)(DF)
Grilled beetroot falafel (VG)(DF)

Top with:

Walnuts *Nuts
Chia seeds
Pumpkin seeds



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(DF) - Dairy free (GF) - Gluten free (all bread can be substituted to GF) (VG) - Vegan *Nuts - May contains nuts. If you have a food allergy or intolerance please let us know before ordering. All our food is freshly prepared to order, in a kitchen where nuts, gluten and other allergies are present. Full allergy information on each dish is available upon request.