



The Waffle House

EST. 1978

All our waffles are made fresh to order.
We use organic flours, organic milk and free-range eggs.

A discretionary 10% service charge will be added to your final bill

BREAKFAST Served until 12 Noon

Please choose a White or a Gluten & Dairy Free* waffle (vegan friendly)

THE WAFFLE HOUSE BIG BREAKFAST 12.45

Scrambled free-range eggs with chives, roasted field mushroom and griddled tomato, free-range smoked streaky bacon and free-range Cumberland sausage

THE VEGGIE BREAKFAST (v) 9.95

Scrambled free-range eggs with chives, roasted field mushrooms, griddled tomato, organic breakfast beans and cheese

SAUSAGE, BREAKFAST BEANS & CHEESE 9.75

Free-range Cumberland sausage served with organic breakfast beans and topped with grated cheddar cheese

ADD SCRAMBLED EGG 2.00

SMOKED SALMON & SCRAMBLED EGGS 10.95

Organic smoked salmon layered over moist scrambled free-range eggs with chives

ADD FRESH SLICED AVOCADO 2.25

VEGAN BREAKFAST (v) 9.95

Silken tofu omelette with roasted field mushroom, roasted tomato and organic breakfast beans

MUSHROOMS & SCRAMBLED EGGS (v) 8.95

Sautéed sliced field mushrooms and moist scrambled free-range eggs with chives

BLUEBERRY & BACON 9.75

Wild blueberries and free-range smoked streaky bacon served with your choice of waffle

BACON WAFFLE STACK 9.95

Two waffles with free-range smoked streaky bacon, served with butter & syrup

SAVOURY Available from Midday

Please choose a White or a Gluten & Dairy Free* waffle (vegan friendly)

GARLIC BUTTER (v) (available all day) 4.25

A golden waffle with garlic butter - delicious as a starter or side order

CHEESE SAUCE & CHESTNUT MUSHROOMS (v) 7.75

Rich, cheddar cheese sauce with chestnut mushrooms sautéed in tamari

HAM, CHEESE SAUCE & MUSHROOMS 10.50

Free-range ham layered with our home-made cheddar cheese sauce and chestnut mushrooms sautéed in tamari

BBQ PULLED PORK 11.95

Blythburgh free-range pork shoulder slow cooked for 12hrs with smoked spices then hand shredded, served with slaw, pickles, and our home made BBQ sauce

HUMMUS & AVOCADO (v) 9.95

Fresh hummus made with organic chickpeas, tahini and olive oil, layered with wild rocket, sun-dried tomato and organic olives, drizzled with a sweet chilli and balsamic dressing and topped with an avocado fan

CHILLI CON CARNE 11.25

Organic minced beef cooked with pinto and kidney beans in a spicy tomato sauce. Served with sour cream, grated cheddar and tortillas

ADD OUR FRESH HOME-MADE GUACAMOLE FOR 2.25

HOME-MADE SEASONAL SOUP (v) 6.95

Please see the blackboards for today's soup. Served with a freshly baked waffle and butter

EXTRA PORTIONS OF COLESLAW, SHREDDED HAM, CHEESE, MUSHROOMS AND AVOCADO - AVAILABLE FOR 2.25 EACH

SWEET Available from 10 AM

Please choose a White or Gluten & Dairy Free* waffle (vegan friendly)

FRESH WHIPPED CHANTILLY CREAM 2.00

DAIRY VANILLA ICE CREAM 2.00

JUDES ICE CREAM (VEGAN) 3.00

BANANA FLAPJACK (v) 6.95

Sliced fairtrade banana and crumbled organic oat flapjack topped with rich, home-made butterscotch sauce

BANANA (v) 5.95

Sliced fairtrade banana dusted with cinnamon sugar

CHOCOLATE (v) 5.95

A fresh waffle topped with our delicious home-made organic chocolate sauce

ADD CHOPPED & ROASTED HAZELNUTS FOR 1.50

PLAIN WAFFLE WITH BUTTER AND SYRUP (v) 3.95

Just as it comes, crisp and hot out of the iron

PECAN NUT & BUTTERSCOTCH SAUCE (v) 6.95

Finest chopped pecan nuts baked inside the waffle and covered with our rich home-made butterscotch sauce

BANOFFEE (v) 6.95

Sliced fairtrade banana smothered with homemade toffee sauce and sprinkled with flaked organic milk chocolate

HOT DUTCH APPLE (v) 6.95

Delicious bramley apples cooked with plump organic sultanas and mixed sweet spices

EXTRA PORTIONS OF GREEK YOGHURT, SLICED BANANA WITH CINNAMON SUGAR OR HOME-MADE CHOCOLATE SAUCE AVAILABLE FOR 2.00 EACH

CHILDREN'S MENU Please speak to your server regarding options for children.

ALLERGEN INFORMATION

* Gluten & Dairy Free (vegan friendly) waffles are cooked on shared waffle irons where cross-contamination may occur. If you have any food allergies please discuss your requirements with your server so that we can help you to choose safely from our menu. We cannot guarantee that any menu item is completely allergen-free.

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 WaffleHouseStAlbans  @TheWaffleHouse2  WaffleHouseStAlbans

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*Alcohol served from 11 AM

COCKTAILS* All 6.00



GIN BRAMBLE

Sipsmith gin, lemon juice, sugar syrup, blackberry liqueur, fresh blackberries and a lemon slice



ESPRESSO MARTINI

Fresh made single origin espresso shaken over ice with Ciroc vodka and Kahlua Liqueur



BLOODY MARY

Ciroc vodka, pressed tomato juice, spices, celery stalk, and a lime wedge



ORANGE & RASPBERRY MIMOSA

Freshly squeezed orange and lemon juice topped with Prosecco, fresh raspberries, rosemary and an orange slice.



TOFFEE APPLE PUNCH

Kraken spiced rum, cloudy apple juice, caramel syrup, lemon and an apple slice



PASSION FRUIT MARTINI

White Rum, Passoa liquor, lime juice, vanilla sugar and Prosecco

SPIRITS* All prices per 25ml

HAVANA 3 YEAR WHITE RUM	3.25
KRAKEN SPICED RUM	3.00
CIROC PREMIUM VODKA	3.50
GLENMORANGIE SINGLE MALT WHISKEY	3.95
EDWARDS SCOTTISH RHUBARB GIN	3.95
SIPSMITH LONDON DRY GIN	3.50

MIXERS

FEVER TREE SLIM TONIC (200ml)	2.25
FEVER TREE TONIC (200ml)	2.25
CAWSTON CLOUDY APPLE JUICE (200ml)	2.75
R WHITES LEMONADE (200ml)	2.00

BEER & CIDER*

	PINT	HALF PINT
CAMDEN HELLS LAGER 4.6%	4.50	2.25
GOOSE ISLAND MIDWAY SESSION IPA 4.6%	4.50	2.25
ORCHARD PIG REVELLER CIDER 4.5%	4.50	2.25
BEAVERTOWN NECK OIL IPA 4.3%	330ML CAN	3.95
CURIOSITY APPLE CIDER 5.2%	330ML BOTTLE	3.95
ESTRELLA LAGER 4.6%	330ML BOTTLE	3.95
BIERRA MORETTI ALCOHOL FREE LAGER 0%	330ML BOTTLE	3.75

WINE*

	125ml	175ml	BOTTLE
TRASTULLO PROSECCO 11%	6.00		29.95
PANIZA BIANCO SAUVIGNON 12.5%	4.00	4.75	19.95
TRASTULLO PINOT GRIGIO 12%	4.25	5.25	20.95
BELLE ETOILE SAUVIGNON BLANC 11.5%	4.75	5.50	22.95
COUSINO MACUL CHARDONNAY 14%	5.00	6.00	24.95
BELLE ETOILE ROSE 12%	5.00	6.00	24.95
PANIZA TINTO TEMPRANILLO/GRENACHE 13.5%	4.00	4.75	19.95
WILLIAM ROBERTSON SHIRAZ 13.8%	4.25	5.25	20.95
BELLE ETOILE MERLOT 13.5%	4.75	5.50	22.95
VEGA NUEVO RIOJA 13%	5.00	6.00	24.95

SOFT DRINKS

COKE (330ml glass bottle)	2.75
DIET COKE (330ml glass bottle)	2.75
STILL WATER (330ml)	2.00
SPARKLING WATER (330ml)	2.00
PURE ORANGE JUICE	2.50
FRESH JUICE OF THE DAY - see specials boards	3.95
FRESH HOME-MADE LEMONADE	3.25
Freshly squeezed lemon juice and sugar topped with sparkling mineral water	
FRUIT SMOOTHIE OF THE DAY - see specials boards	3.95
GINGER SODA	3.25
Organic ginger cordial mixed with fresh lime and sparkling mineral water	

WAFFLE HOUSE MILKSHAKES

All made fresh to order using dairy vanilla ice cream, fresh fruit and a splash of organic milk

REGULAR (2 scoops)
3.75

LARGE (3 scoops)
4.95

Choose from: Banana, vanilla, chocolate, malted chocolate or coffee (espresso shot)

HOT DRINKS

We use speciality hand-roasted coffee that's ethically sourced through direct trade with growers, organic whole milk, fairtrade teas and fairtrade chocolates. Freshly ground decaffeinated beans are available for all coffees.




	REGULAR	LARGE
CAPPUCCINO	2.85	3.70
CAFÉ LATTÉ	2.85	3.70
FLAT WHITE	3.00	
ESPRESSO (double shot)	2.25	
MACCHIATO (double shot)	2.45	
MOCHA	3.05	4.15
AMERICANO (black or white)	2.30	3.15
AFFOGATO	3.70	
(double espresso over a scoop of dairy vanilla ice cream)		
FAIRTRADE HOT CHOCOLATE	2.90	3.95

ADD FRESH WHIPPED CREAM TO ANY OF THE ABOVE FOR 0.75

FRESH MINT TEA	2.45
POT OF TEA (served in a tea set)	2.40

Choose from: English Breakfast, Earl Grey, Darjeeling or herb teas

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