

HOT DRINKS

COFFEE £1.89

CAPPUCCINO £2.25

LATTE £2.25

AMERICANO £2.15

MOCHA £2.45

ESPRESSO £1.69

HOT CHOCOLATE £2.25

TRADITIONAL ENGLISH TEA £1.79

SPECIALITY TEA £1.79

CHILLED DRINKS

COCA-COLA, DIET COKE,
FANTA, SPRITE £1.99

FRESHLY SQUEEZED
ORANGE JUICE £1.85

MALVERN WATER £1.85
Still or sparkling

MILK - SEMI SKIMMED £1.29

WHITE WINE (125ml)

2007 CHARDONNAY,
YALUMBA Y SERIES,
UNWOODED, AUSTRALIA £3.20
ABV 13.5%

2007 PINOT GRIGIO,
CASTELL FIRMIAN,
TRENTINO 3.30
ABV 12.5%

2008 SAUVIGNON BLANC,
CASA LAPOSTOLLE,
RAPEL VALLEY, CHILE £3.30
ABV 13.5%

2007 CHENIN BLANC,
KANU, SOUTH AFRICA £2.95
ABV 13.5%

RED WINE (125ml)

2008 MALBEC, FINCA LA COLONIA,
MENDOZA, ARGENTINA £2.75
ABV 14%

2007 MERLOT, GRAN HACIENDA,
SANTA RITA, RAPEL, CHILE £2.95
ABV 14%

2007 MONTEPULCIANO D'ABRUZZO,
MONDO DEL VINO, ITALY £2.95
ABV 13.5%

2006 SHIRAZ VIOGNIER,
YALUMBA Y SERIES, AUSTRALIA £3.25
ABV 14%

BEER

CARLSBERG £1.95
275ml bottle ABV 3.8%

CARLSBERG EXPORT £2.65
275ml bottle ABV 5%

TURBORG PILSNER £2.65
275ml bottle ABV 4.6%

TETLEY'S SMOOTHFLOW £2.95
440ml can ABV 3.6%

LITTLE CHEF

MENU



If you're happy, tell everyone,
if you're not tell us:
Little Chef
Unit 22 Jessops Riverside
800 Brightside Lane
Sheffield S9 2RX
T 0114 256 7100

BREAKFAST

Served until 11am

THE ALL NEW OLYMPIC BREAKFAST £6.95

Served all day

Two Little Chef outdoor-bred British pork sausages, two rashers of Wiltshire-cured back bacon, two griddled free-range eggs, a slice of Ramsay of Carluke black pudding, a roasted field mushroom served with either Heinz baked beans or a char-grilled tomato. A slice of toasted bloomer bread and butter.

THE EARLY STARTER £5.50

A Little Chef outdoor-bred British pork sausage, a rasher of Wiltshire-cured back bacon, a griddled free-range egg served with either Heinz baked beans or a char-grilled tomato and a slice of toasted bloomer bread.

FRESHLY SQUEEZED ORANGE JUICE £1.85

PORRIDGE £4.25

Made with organic steel-cut oats and served with a jug of hot, semi-skimmed milk and unrefined sugar on the side.

Choose from a selection of toppings for 50p each

Granola (sugar and gluten-free, low in salt, naturally sweetened with honey), maple syrup, honey dried blueberries

OMELETTE £5.50

Free-range egg omelette with a creamy centre, served with char-grilled tomato and two slices of toasted bloomer bread.

Add a topping to your omelette:

Farmhouse Cheddar cheese £6.00

Scottish smoked salmon £6.50

SCRAMBLED EGGS £4.50

Creamy, scrambled free-range eggs, served with two slices of toasted bloomer bread.

SCRAMBLED EGGS WITH SMOKED SALMON £5.50

BACON BUTTIE £3.95

Two rashers of Wiltshire-cured back bacon and three rashers of crispy streaky bacon sandwiched between two slices of bloomer bread.

Why not add a slice of award-winning black pudding from Ramsay Butchers of Carluke, Scotland, for a unique sandwich? £4.95

How about combining mayo and ketchup in your bacon buttie?

SAUSAGE SANDWICH £4.25

Our own bangers made to a special recipe from outdoor-bred British pork, sandwiched between two slices of bloomer bread.

KIPPERS £5.50

Smoked Scottish kippers served with a char-grilled tomato and a slice of toasted bloomer bread.

A CHOICE OF TRADITIONAL PASTRIES £2.15 each

All-butter croissant with jam or marmalade, chocolate croissant, cinnamon swirl.

HEALTHY STRAWBERRY, YOGHURT AND GRANOLA BREAKFAST £4.85

Organic, fat-free, pro-biotic yoghurt layered with strawberry compote and crunchy (gluten and sugar-free) granola.

STARTERS

GARLIC BREAD £2.65

CREAM OF MUSHROOM SOUP £3.95

Served with a crusty white roll

PRAWN COCKTAIL £4.50

Prawns with marie-rose sauce on a bed of iceberg lettuce, cucumber and tomatoes, served with a slice of brown bread.

SCAMPI £4.75

Breaded whole-tail scampi from sustainable sources in the Scottish waters, served with tartar sauce and a wedge of lemon.

SCOTTISH MUSSELS £4.95

A pot of rope-grown Scottish mussels in white wine sauce, served with brown bread.

MAIN COURSES

Any dishes served with fries can be upgraded to chunky chips for an extra £1.00

SCAMPI £7.75

Breaded whole-tail scampi from sustainable sources in Scottish waters, served with fries, salad, tartar sauce and a wedge of lemon.

FISH AND CHIPS £8.45

A fillet of hake in crunchy beer batter, served with chunky chips, mushy peas and the smell of the chippy!

BANGERS AND MASH £6.25

Three Little Chef outdoor-bred British pork sausages with onion gravy and served with mashed potatoes.

TAG BOL £7.50

The original spag bol – Bolognese sauce with tagliatelle, served with Parmesan cheese and olive oil.

SPIT ROAST CHICKEN £9.95

Half a chicken roasted on our rotisserie with roast chicken gravy, served with fries and a salad garnish.

CHILI CON CARNE £8.95

Spiced minced beef with tomatoes and kidney beans, served with rice, sour cream and grated Cheddar cheese.

STEAK AND CHIPS £12.95

Char-grilled British beef steak, served with watercress salad, béarnaise sauce and fries.

HAMBURGER £6.95

A char-grilled quarter pounder hamburger made from 100% British organic beef served with sliced tomatoes, gherkins and lettuce in a toasted bun, served with fries.

Cheese burger £7.95

Wiltshire-cured streaky bacon burger £8.05

Wiltshire-cured streaky bacon

and cheese burger £8.95

HEREFORD STEAK AND ABBOT ALE PIE £7.25

An individual, handmade pie with a baked suet crust, served with mushy pea gravy.

CHICKEN TIKKA MASALA £8.95

Tender chicken marinated in yoghurt, lemon and paprika in a coconut, cream and tomato sauce, served with rice.

COQ AU VIN £8.95

Tender chicken thighs braised in a red wine sauce with onion and bacon, served with mashed potatoes.

BRAISED OX CHEEKS £9.75

Ox cheeks slowly cooked in a rich red wine sauce with mushrooms, served with mashed potatoes.

MACARONI CHEESE £6.25

Macaroni in a creamy, mature Cheddar cheese sauce, served with green salad.

BEER AND VEGETABLE CASSEROLE £7.50

A selection of seasonal root vegetables stewed in ale, topped with mustard dumplings and served with chopped parsley, a drizzle of olive oil and grated vegetarian Italian style hard cheese (vegetarian) or if you prefer parmesan cheese.

SIDE DISHES

Fries £1.95

Chunky Chips £2.95

Green salad £2.15

Crusty Roll 75p

Mash Potatoes £1.95

Mixed Vegetables (carrots,

broccoli and sweetcorn) £1.95

Peas £1.95

DESSERTS

JUBILEE PANCAKES £3.75

Handmade pancakes with black cherry compote and a choice of vanilla bean or soft serve ice cream.

WAFFLE £3.75

A classic Belgian waffle, freshly made and drizzled with maple syrup, served with vanilla bean or soft serve ice cream.

BANOFFEE PIE £3.75

Fresh banana purée, toffee sauce and whipped cream on a soft biscuit base.

CHOCOLATE TRUFFLE SLICE £3.75

A layer of rich chocolate truffle cake and passion fruit purée on a soft biscuit base, sprinkled with popping candy.

BLACK FOREST GATEAU MOUSSE £3.75

A layer of chocolate sponge, black cherries, chocolate mouse and lightly whipped cream, topped with chocolate shavings.

KENTISH BRAMLEY APPLE PIE £3.75

An individual, handmade apple pie filled with British Bramley apples and served with cream.

HOT CHOCOLATE PUDDING £3.75

A baked chocolate sponge drenched with hot chocolate sauce, served with cream.

STICKY TOFFEE PUDDING £3.75

Rich date sponge drenched with sticky toffee sauce, served with cream.

TRIFLE £3.75

Made to our own special recipe, a layer of green tea-soaked sponge, blackcurrant jam, custard and fresh whipped cream, finished off with sprinkles of chocolate rice crispies, popping candy and crumble.

HÄAGEN DAZS CHOCOLATE FONDUE (FOR TWO PEOPLE) £9.95

16 balls of different flavoured Häagen Dazs ice cream dipped into melted chocolate sauce. Please see blackboard for ice cream varieties.

STRAWBERRY ICE CREAM SUNDAE £3.75

Soft whip vanilla ice cream with strawberry compote and crunchy granola, topped with freeze-dried strawberries.

Enjoy a scoop of vanilla bean ice cream or soft serve with any dessert for £1.00

AFTERNOON TEA

DUNDEE CAKE £2.95

BAKEWELL TART £2.95

A CHOICE OF MUFFINS £1.95 each

White chocolate and raspberry, triple chocolate chip, multi-seed and berry, filled with cream cheese.

 = Vegetarian dishes

Please Note: All of our dishes may contain nut derivatives. Fish may contain small bones.