

THE BRUNCH Served till 3pm

1. GRANOLA	6	6. MEDITERRANEAN BREAKFAST	10
<i>Yoghurt & honey topped with strawberries</i>		<i>Grilled halloumi, feta cheese, egg, fresh tomatoes, cucumber, olives, avocado, honey clotted cream, served with sourdough</i>	
2. SMASHED AVOCADO WITH EGGS	9	7. MENEMEN	9
<i>On sourdough with poached eggs</i>		<i>2 baked eggs, chopped tomatoes, Charleston peppers & onions with herbs, served with sourdough toast</i>	
<i>Add bacon 2.5 / smoked salmon 3</i>		<i>Add sucuk 1.5 Add spinach & feta 2</i>	
3. SMOKED SALMON & EGGS	10	8. VEGAN TIME	10
<i>Smoked salmon & scrambled eggs on sourdough</i>		<i>Asparagus, sautéed mushrooms, spinach on sourdough</i>	
4. FULL ENGLISH BREAKFAST	10.5	9. THREE BUTTERMILK PANCAKE	9
<i>Free-range egg, bacon, Cumberland sausage, mushrooms, tomato, hash brown, beans & Sourdough - only one item can be altered</i>		<i>with maple syrup and seasonal berries</i>	
5. VEGETARIAN BREAKFAST	10	EXTRAS Avocado / Bacon / Hellim - 2.5 each	
<i>Free-range egg, veggie sausage, mushrooms, avocado, tomato, hash brown, beans & sourdough</i>		Egg / Hash Brown / Mushroom / Tomato - 1.7 each	
<i>- only one item can be altered</i>		Feta Crumble - 1.7	

THE TOASTIES

BACON, CHEDDAR & TOMATO	6.5
BEETROOT, FETA, WALNUT (V)	6
AVOCADO, MOZZARELLA, TOMATO (V)	6
SUCUK, CHEDDAR, TOMATO	6.5
CLUB SANDWICH TOASTI	7.5
<i>Chicken, bacon, lettuce, tomato, mayo</i>	

THE COLD STARTERS

Served from 12pm

HUMMUS (VEGAN)	5
QUINOA TABBOULEH (VG, GF)	5
<i>Quinoa, parsley, tomato, herbs, fresh mint</i>	
AVOCADO MOZZARELLA (V)	5.5
<i>Tomato topped with avocado, mozzarella, served with homemade basil pesto</i>	

THE HOT STARTERS

SUCUK	5
<i>Grilled garlic salami</i>	
GRILLED HALLOUMI (V)	5.5
FALAFEL (VG)	6
<i>Served with hummus</i>	

THE SIDES

OLIVES (VG)	3.5
CHIPS (V)	3.5
HALLOUMI FRIES WITH A CHILLI SAUCE DIP	6.5

HOT DRINKS

We use double shot for all our coffees

ESPRESSO	2.2	CAPPUCCINO	2.9
MACCHIATO	2.4	MOCHA	3
AMERICANO	2.5	HOT CHOCOLATE	2.9
FLAT WHITE	2.9	TEAPIGS	2.2
LATTE	2.9	FRESH MINT TEA	2.2

SMOOTHIES

STRAWBERRY & BANANA	4.2
STRAWBERRY & BLUEBERRY	4.2
MANGO & PINEAPPLE	4.2
AVOCADO, SPINACH, MINT, LIME, OATLY	5

THE MAINS

HOMEMADE BURGER & SKIN ON CHIPS	11
<i>8oz beef burger with cheese, gherkins, caramelised onions, lettuce and tomato in artisan brioche bun</i>	
BUTTERMILK CHICKEN BURGER & SKIN ON CHIPS	10.5
<i>Lettuce, tomato & spicy mayo.</i>	
HALLOUMI AVOCADO BURGER (V)	9.5
<i>Lettuce, tomato & red onions with skin on chips</i>	
CHICKEN & HALLOUMI SALAD	9.5
<i>Chicken breast with grilled halloumi and mixed leaf salad, cherry tomatoes, olives & pomegranate</i>	
AVOCADO BEETROOT SALAD (V)	9
<i>Mixed leaves, cherry tomatoes, feta cheese, olives, sprinkled with pomegranate and walnuts</i>	
QUINOA TABBOULEH & AVOCADO (VG)	8.5
<i>Mixed leaves, cherry tomatoes, olives sprinkled with pomegranate</i>	
MEDITERRANEAN SALAD (V)	8.5
<i>Mixed leaves, cherry tomatoes, olives, cucumber, feta cheese sprinkled with extra virgin olive oil</i>	
FALAFEL & HUMMUS SALAD WRAP (VG)	7.5
CHICKEN, MIX SALAD, TOMATO, ONIONS WRAP	8
MUSHROOM, HUMMUS, AVOCADO WRAP (VG)	7.5
LENTIL SOUP (VG)	5
<i>Homemade classic lentil soup sewed with sourdough</i>	

All burgers cooked to well-done

COLD DRINKS

FRESH COLD PRESSED ORANGE JUICE	3.7
ORANGE, CARROT, APPLE	4.2
ORANGE, CARROT, GINGER	4.2
ICED LATTE / MOCHA	3.2
SPARKLING / STILL WATER	2
FENTIMANS BOTANIC DRINKS	3
<i>Ginger beer, rose lemonade, lemonade</i>	
COCA COLA, DIET COLA, SPRITE CLASSIC BOTTLE	2.7

BEERS

BREWDOG PUNK IPA ALC 5.6% 330ML	5
BREWDOG PALE ALE ALC 4.5% 330ML	5
<i>Gluten free vegan</i>	
HOP HOUSE LAGER ACL 5% 330ML	5