

Menu

BREAKFAST

PICO DE GALLO ON TOAST

8

Toasted sourdough topped with avocado, fresh tomato, coriander and chilli

HASH ROYALE

12

Smoked salmon, sourdough, hash brown, soft cheese, poached eggs, hollandaise

AVOCADO & POACHED EGGS

10

Toasted sourdough, crushed avocado, poached eggs

CHORIZO EGGS

9

Chorizo folded eggs on sourdough

SWEET POTATO ROSTI

11

Sweet potato rosti, with avocado, poached eggs topped with hollandaise,

CHORIZO HASH

12

Chorizo & potato pan fried with balsamic vinegar, red onions, topped with a poached egg & hollandaise

CHORIZO TURKISH EGGS

11

Hung Greek yogurt, pan fried chorizo, poached eggs, topped with chilli & dill butter, and sourdough

ASPARAGUS & DUCK EGGS

13

Free range eggs folded with spring asparagus, shredded duck & herbs served with pitta bread

SANDWICH

AVOCADO & MUSHROOM BURRITO

11

Avocado, sweet potato, rocket, mushroom, - vegan

CHICKEN BURRITO

12

Coriander lime rice, black beans, sour cream, pico de gallo, sweet corn, cheese and chicken

THE BRAZILIAN

15

Grilled steak with rocket, parmesan, egg & chimichurri on brioche bun

BACON SANDWICH

12

Streaky bacon, lettuce, pico de gallo, avocado and egg, and salad

BRUNCH

FRY UP

14

Smoked bacon, chorizo, tomatoes, baby potatoes, mushrooms, sourdough, poached eggs & chimichurri

STEAK & EGG

17

Grilled sirloin steak, served with fries, fried egg and chimichurri

HUEVOS RANCHEROS

12

Tomatoes and peppers in a chilli sauce and black beans, topped with pico de gallo, poached eggs, feta, avocado and sourgough

CHICKEN BENEDICT

14

Deep fried, chicken fillets, bacon, served with poached eggs, hollandaise sauce, sourdough

CASHEW CRUNCH SALAD

14

Warm salad with quinoa, red cabbage, kimchi, soya beans, rocket, carrots, potatoes, broccoli, cashews, chilli, sesame dressing
choose one topping: duck, avocado, chicken, halloumi, salmon or tuna.

VEGETARIAN FRY UP

13

Grilled halloumi, avocado, tomatoes, baby potatoes, mushrooms, sourdough, poached eggs & chimichurri

Sides

HASH BROWNS 4

SWEET POTATO FRIES 4.5

BACON / CHORIZO 4.5

AVOCADO 5

BLACK BEANS 4

FRENCH FRIES / RICE 3.5

CHIMICHURRI POTATOES 4

PANCAKES

SALTED CARAMEL & OREO - £11

w/ mix berries, vanilla ice cream, salted caramel & oreo crumble

MIXED BARRIES - £10

w/ mix berries, banana, mix berries jam and creme fraiche

BACON & MAPLE - £11

w/ cheddar cheese, fried egg, bacon, maple syrup and creme fraiche



DINNER MENU

SERVED FROM 12PM-10PM

STARTERS

OLIVES

house marinated olives - £3

SALT AND PEPPER CALAMARI

flash fried calamari dusted with our secret salt and pepper mixture and served with a chimichurri aioli - £7.5

LITTLE BIRDS

citrus chicken fillets deep fried, choose bbq or hot sauce- £8

TRUFFLE & BOLETUS CROQUETTES

black truffle & boletus mushroom croquettes- £8.5

ROMEO & JULIET (GF)

pan fried halloumi slices, with guava jam - £6

COXINHA

deep fried chicken croquettes with spicy aioli - £7

PORK BELLY

Colombian style crispy pork belly, chipotle mayo & lime - £8

CHICKEN HEARTS

slightly spice grilled chicken hearts, coated with cassava flour and parmesan cheese - £7

TO SHARE

SHARING PLATTER

mixed selection of our best startes, little birds, coxinha, truffle croquette, prawns, grilled halloumi, grilled chorizo, olives and sourdough - £24

MEATY PLATTER

grilled steak, chorizo, pork belly, fried chicken fillets, barbacoa loaded fries - £29

SIDES

HASH BROWNS 4

SWEET POTATO FRIES 4.5

BACON / CHORIZO 4.5

BLACK BEANS 4

FRENCH FRIES / RICE 3.5

CHIMICHURRI POTATOES 4

SPRING GREENS 3.5

MAINS

ARGENTINIAN PRAWNS

Pan fried Argentinian red king prawns, with white wine and chilli, and grilled asparagus - £18

CLASSIC FEIJOADA (DF)

Black beans casserole with pork, chorizo, sausage, served with rice, spring greens and farofa, - (vegan option available) £15

CASHEW CRUNCH SALAD

Warm salad with quinoa, red cabbage, kimchi, soya beans, rocket, carrots, potatoes, broccoli, cashews, chilli, sesame dressing
choose one topping: duck, avocado, chicken, halloumi, salmon or tuna. - £14

FLORENTINE FISH CAKE

Smoked haddock, spinach and potatoes filled with a rich creamy Cheddar cheese sauce, served with tenderstem broccoli, chilli, soya beans & cherry tomatoes - £17

SIRLOIN

Sirloin steak, served with roasted potatoes, salad and béarnaise sauce - £18

TRUFFLED POLENTA (VG)

Crispy truffled polenta, served with wild mushrooms ragout, walnuts and rocket pesto - £15

IT'S A PARTY BURGER

Hand made beef patty, slaw, lettuce, bacon, cheese, egg & fries - £14

CHICKEN BURGER

Chicken fillets coated on spicy flour mix, slaw, bacon, cheese, sriracha mayo & fries - £12

HOUSE BURGER

Hand made beef patty, lettuce, onion, house burger sauce, cheese, gerkin & fries £13

HALLOUMI BURGER

Pan fried halloumi, hash brown, greek yogurt, rocket & fries - £12

DESSERT

LEMON CHEESECAKE

Biscuit Base with a layer of Lemon Cheesecake topped with a Lemon and Orange Marbled Glaze - £6

CHOCOLATE VEGAN & GLUTEN TRUFFLE CAKE

Chocolate biscuit base with a rich chocolate truffle mousse - £6

ORANGE CAKE & CHOCOLATE SAUCE

Home made orange cake, vanilla ice cream, chocolate sauce - £6