

MENU

BREAKFAST

NFK FULL ENGLISH (V/VE)

Sausage, NFK belly bacon, grilled tomato, marmite butter roasted portobello mushroom, house beans, hash brown, eggs, toast 15

ADD BLACK PUDDING +1.50

ADD BUBBLE CAKE + 2

NOVA GREEN BREAKFAST (V/VE) (NG)

Grilled tomato, Marmite mushroom, house beans, halloumi, avocado, steamed greens, poached eggs, sweet potato 14.75

AMERICAN BREAKFAST

THICK CUT BACON OR GRILLED HALLOUMI (V)

Scrambled eggs, 2 pancakes, maple syrup & hash browns 15

MEXICAN BREAKFAST

Chorizo Sausages, crispy sweet potato, avocado, fried eggs, chipotle beans, toasted cheese tortilla, sour cream & salsa 16

BREAKFAST BAP (V/VE)

Sausage patty, crispy bacon, hash brown, fried egg, breakfast sauce 12.75

ADD BLACK PUDDING + 1.50

ADD CHEESE + 75p

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES

(V) VEGETARIAN ONLY ON REQUEST (VE) VEGAN ONLY ON REQUEST (NG) NON GLUTEN CONTAINING INGREDIENTS ON REQUEST

SWEET START

BANANA BREAD TOAST

Homemade toasted banana bread, caramelised bananas, Greek yoghurt, pumpkin praline & toasted Pumpkin seeds 12.50

SEASONAL FRUIT

3 fluffy pancakes, topped with fresh fruit and compote, Greek yoghurt & maple syrup, nutty cornflake granola 12.50

TOAST

HOMEMADE BREAD

SEEDED GRANARY OR FOCACCIA

SMOKED TROUT & COURGETTI BENEDICT (NG)

Toast topped with Smoked Trout, steamed spinach & courgetti, poached eggs with burnt butter hollandaise, chives 16.75

AVOCADO TOAST (V)(NG)

Grilled toast topped with Sliced Avocado, guacamole, pink onions, seeds, 2 poached eggs, fresh herbs, harissa 13.75

BACON/HALLOUMI +3.50

SMOKED TROUT +4

WILD MUSHROOM TOAST

Toast topped with creamy scrambled eggs & sauted wild mushrooms & parmesan 13.75

BRUNCH

SPICY CHICKEN WAFFLE (V)

Spring onion waffle topped with crispy fried chicken in a sticky sesame sauce with pickled cucumber a poached egg, crispy chilli oil & hollandaise 14.75

STEAK & EGG HASH (NG)

Grilled steak, spinach, peppers, sweet potato, fried egg, chimmi churri 15

BUBBLE & SQUEAK CAKES (V)

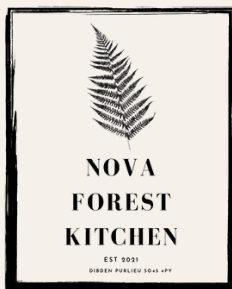
GLAZED HALLOUMI

OR

GLAZED STEAKY BACON & BLACK PUD

Crispy bubble & squeak cakes, onion jam, topped with poached eggs & green peppercorn hollandaise 14.75

SERVED 09:00-12:00



LUNCH MENU

BRUNCH

SMOKED TROUT & COURGETTI BENEDICT (NG)

Granary toast, Smoked Trout, spinach, courgetti, poached egg, hollandaise, chives 16.75

AVOCADO TOAST (V)(NG)

Sliced Avocado, guacamole, pink onions, seeds, 2 poached eggs, fresh herbs, harissa 13.75

BACON/HALLOUMI +3.50

SMOKED TROUT +4.50

SPICY CHICKEN WAFFLE (V)

Spring onion waffle, sticky sesame chicken, pickled cucumber, poached egg, crispy chilli oil, hollandaise, sesame 14.75

BUBBLE & SQUEAK CAKES (V)

GLAZED HALLOUMI

GLAZED STEAKY BACON & BLACK PUD

Crispy bubble & squeak cakes, onion jam, topped with poached eggs & green peppercorn hollandaise 14.75

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY
ALLERGIES

(V) VEGETARIAN ONLY ON REQUEST

(VE) VEGAN ONLY ON REQUEST

(NG) NON GLUTEN CONTAINING INGREDIENTS ON REQUEST

BURGERS & GRILL

STEAK & FRIES

8oz grilled flank steak served with peppercorn sauce, crispy onions, garlic & parmesan fries
rocket & tomato salad
22.75

SUPERNOVA BURGER

2 smashed patties topped with cheese & crispy bacon & shallots in a butter toasted milk bun with bacon jam, NFK burger sauce, lettuce, tomato, gherkin served with fries.
18.75

HOT HONEY CHICKEN BURGER

Crispy buttermilk chicken dredged in sticky sesame sauce in a toasted milk bun with sriracha mayo, asian slaw & pickled cucumber served with fries
17.25

SMASHROOM BURGER (VE)

southern fried mushroom topped with halloumi or vegan cheese in a toasted bun with guacamole, chimmi churri, roasted peppers, rocket, tomato and gherkin. Served with fries
17.75

NFK FOCACCIA SANDWICH

AL PASTOR PORK

Mexican Style slow cooked pork with melted Mexican cheddar, pineapple salsa & nacho crumb.
11.50

STEAK & TRUFFLE

Grilled bavette steak topped with truffle aioli, peppery rocket, parmesan & caramelised red onion chutney
12.25

BOMBAY BHAJI (VE)

Fried spiced vegetable bhaji with mango chutney, mint aioli, mango salad & Bombay mix.
10.75

SALADS

HALLOUMI & PUMPKIN

Grilled halloumi, roasted pumpkin & beetroot, roasted hot honey peaches, spinach rocket, toasted pumpkin seeds hot honey dressing 14.75

SATAY MANGO CHICKEN

Crispy fried chicken breast, peanut satay sauce, served on mango salad with cucumber, red onion, fresh herbs and a zesty lime dressing, finished with crushed peanuts and chilli 19.75

FRIES & SIDES

PLAIN FRIES 4.50

LOADED FRIES 7.00

LOADED CHICKEN & FRIES BASKET 12.50

CHOOSE A FLAVOUR:

BUFFALO & BLUE CHEESE

PICKLES & CHIVES

STICKY SESAME & SRIRACHA

Pickled cucumber, spring onion & chilli

TRUFFLE & PARMESAN

Crispy shallot & chives

GARLIC & HERB MOZZARELLA

Homemade crispy mozzarella sticks served with a rich tomato sauce
6.75

BURNT BUTTER MAC & CHEESE

Macaroni in a creamy burnt butter 3 cheese sauce, topped with garlic crumb & chives
7.50

JUICES & SMOOTHIES

FRESH ORANGE	5.00
FRESH APPLE JUICE	5.00
VIT C HIT	6.00
(ORANGE, CARROT, GINGER)	
DETOX JUICE	6.00
(APPLE, CUCUMBER, CELERY)	
STRAWBERRY SMOOTHIE	6.00
(STRAWBERRY, BANANA, APPLE)	
TROPICAL SMOOTHIE	6.00
(PASSION FRUIT, PINEAPPLE, MANGO)	

THICK MILKSHAKES 6.00

REAL ICE CREAM THICK SHAKES TOPPED WITH WHIPPED CREAM

CHOCOLATE
VANILLA

MATCHA

ICED MATCHA LATTE 5.00
ADD SYRUP 0.70

HOT MATCHA LATTE 4.75
ADD SYRUP 0.70

ICED COFFEE

ICED LATTE 4.75
ADD SYRUP 0.70

TIRAMISU ICED LATTE 6.00
DOUBLE ESPRESSO, BROWN SUGAR SYRUP,
MILK, MASCAPONE COLD FOAM

FRAPPE 6.00
MADE WITH VANILLA ICE CREAM, MILK,
ICE, ESPRESSO
ADD SYRUP 0.70

DRINKS MENU

NOVA FOREST KITCHEN

COFFEE	REGULAR	LARGE
ESPRESSO	3.00	3.50
AMERICANO	-	3.75
CORTADO	3.75	-
LATTE	3.75	4.25
CAPPUCCINO	3.75	4.25
MOCHA	4.00	4.50
CHAI LATTE	3.50	4.25
DIRTY CHAI LATTE	4.25	4.75
HOT CHOCOLATE	-	4.75
SYRUPS	0.70	
VANILLA, CARAMEL, BROWN SUGAR, HAZELNUT, PISTACHIO		

TEA & HERBAL BREWS 3.50
POT OF TEA
Breakfast, earl grey, decafe, fresh mint

SEASONAL SPECIALS 6.00

PUMPKIN SPICED LATTE
Double Espresso, Homemade Pumpkin
spiced syrup, Milk, Mascarpone Cold
Foam

BROWN BUTTER MAPLE SEA
SALT LATTE
Double Espresso, Homemade Brown
Butter Maple Syrup, Milk, Mascarpone
Cold Foam, Sea Salt Flakes

APPLE PIE MATCHA
Matcha, Homemade Caramel Apple Syrup,
Milk, Whipped Cream, Biscuit Topping

COCKTAILS

BLOODY MARY	10.50
VODKA TOMATO JUICE TOBASCO CELERY SALT	
PASSIONFRUIT MARTINI	11.00
VODKA PASSOA VANILLA PASSION FRUIT	
SPICY PINEAPPLE FROZEN	12.00
MARGARITA	11.00
TEQUILA TRIPLE SEC HOT HONEY PINEAPPLE LIME	
ESPRESSO MARTINI	12.00
VODKA KAHLUA ESPRESSO BROWN SUGAR SYRUP	

SPIRITS 25ML		MIXERS
GIN	3.50	TONIC, SODA WATER,
VODKA	3.50	LEMONADE 2.50
RUM.	3.50	
TEQUILA	3.50	

WINE	125ml	175ml	250ml	Bottle
WHITE				
NEW ZEALAND SAUVIGNON BLANC	6.50	9.25	12.50	34.25
RED	6.25	8.75	11.75	34.00
ARGENTINA MALBEC				

BEER	
MORETTI	4.25
ABV 4.6% 330ML	
VIBRANT PUPA	6.00
ABV 4.5% 420ML	
ASPALLS	5.75
ABV 5% 500ML	
HEINEKEN 0%	4.25

SOFT DRINKS

COKE	3.50
DIET COKE	3.25
OLD JAMAICAN GINGER BEER	3.25
HOMEMADE ELDERFLOWER LEMONADE	4.50