NOVA FOREST KITCHEN

EST 2021

MENU

BREAKFAST

NFK FULL ENGLISH (V/VE)
Sausage, NFK belly bacon, grilled tomato, marmite butter roasted portobello mushroom, house beans, hash brown, eggs, NFk Granary toast 15
ADD BLACK PUDDING +1.50
ADD BUBBLE CAKE + 2

NOVA GREEN BREAKFAST (VE) (NG)
Grilled tomato, Marmite mushroom, house beans, halloumi, avocado, steamed greens, poached eggs, sweet potato 14.75

AMERICAN BREAKFAST
STREAKY PORK BELLY BACON
GRILLED HALLOUMI
Waffles with maple butter & fried egg & hash brown 14.75

MEXICAN BREAKFAST (V/VE)
Chorizo Sausages & peppers, crispy sweet potato, avocado, fried eggs, chipotle beans, toasted cheese tortilla, sour cream & salsa 16

BREAKFAST SANDO (V/VE)
House baked NFK focaccia, grilled sausage, crispy bacon, fried egg, breakfast sauce 11.50
ADD HASH BROWNS + 2.50
ADD BLACK PUDDING + 1.50

SWEET START

BANANA & PECAN BREAD
Homemade toasted banana bread, praline , caramelised banana, mascarpone & candied pecans 13.75

APPLE & BLUEBERRY FRENCH TOAST
Croissant French toast, topped with brown butter apples, blueberry compote, vanilla mascarpone, oaty cinnamon crumble 14.75

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 (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 (NG)
Toast topped with creamy scrambled eggs & sautéd wild mushrooms & parmesan 14.75

BRUNCH

SPICY WAFFLE
CRISPY FRIED CHICKEN
OR
CRISPY FRIED MUSHROOMS
Spring onion waffle topped with your choice glazed with sticky sesame sauce with pickled cucumber, poached egg, crispy chilli oil & hollandaise 14.75

STEAK & EGG HASH (NG)
Grilled steak, spinach, peppers, sweet potato, fried egg, chimmi churri 16.75

BUBBLE & SQUEAK CAKES
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

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

NOVA FOREST KITCHEN

EST 2021

LUNCH MENU

BRUNCH

SMOKED TROUT & COURGETTI BENEDICT (NG)
Granary toast, Smoked Trout, spinach, courgetti, poached egg, hollandaise, chives 16.75

AVOCADO TOAST (V/VE)(NG)
Sliced Avocado, guacamole, pink onions, seeds,2 poached eggs, fresh herbs, harissa 13.75

BACON/HALLOUMI +3.50

SMOKED TROUT +4.50

SPICY WAFFLE
CRISPY FRIED CHICKEN

CRISPY FRIED MUSHROOMS (V/VE)

Spring onion waffle topped with your choice glazed with sticky sesame sauce with pickled cucumber, poached egg, crispy chilli oil & hollandaise 14.75

BUBBLE & SQUEAK CAKES
GLAZED HALLOUMI (V)

GLAZED STEAKY BACON & BLACK PUD

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

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BURGERS & GRILL

STEAK & FRIES (NG)
Grilled steak served with peppercorn sauce, crispy onions, wild mushrooms, truffle fries
22.75

SUPERNOVA BURGER (NG)
2 smashed patties topped with cheese & crispy bacon & shallots in a butter toasted bun with bacon jam, NFK burger sauce, lettuce, tomato, gherkin served with fries.
19.25

HOT HONEY CHICKEN BURGER (NG)
Crispy buttermilk chicken dreched in sticky sesame sauce in a toasted bun with sriracha mayo, asian slaw & pickled cucumber served with fries
18.75

SMASHROOM BURGER (V/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
18.25

NFK FOCACCIA SANDWICH

FESTIVE FEAST
Roasted turkey breast, pig in blanket stuffing, crispy bubble cake, sprout slaw, camembert, cranberry sauce, gravy dipping pot
16.75

STEAK & TRUFFLE (NG)
Grilled steak topped with truffle aioli, peppery rocket, parmesan & red onion chutney
16.75

PARMIGIANA (V/VE)(NG)
CRISPY FRIED CHICKEN OR CRISPY FRIED MUSHROOMS
topped with melted mozzarella, garlic butter, rocket served with marinara sauce
15.75

SALADS

WINTER CAMEMBERT SALAD (V)(NG)
Baked camembert, Brussels sprouts, Granny Smith apple ,cranberry, rocket, candied pecans, maple dijon dressing
16.75

ADD BACON LARDONS 3.00

STICKY SESAME & MANGO (NG)
CRISPY FRIED CHICKEN (NG) 17.75

GRILLED STEAK (NG) 19.75

CRISPY MUSHROOMS (NG)(V/VE) 16.25

Your choice glazed with sticky sesame sauce & served on Thai inspired mango salad with a soy & sesame dressing

FRIES & SIDES
PLAIN FRIES 4.50

LOADED FRIES 7.00

LOADED CHICKEN & FRIES BASKET 13.50

CHOOSE A FLAVOUR:

BUFFALO & BLUE CHEESE (V)(NG)

PICKLES & CHIVES

STICKY SESAME & SRIRACHA (V/VE)(NG)

Pickled cucumber, spring onion & chilli

TRUFFLE & PARMESAN (V)(NG)

Crispy shallot & chives

GARLIC & HERB MOZZARELLA
Homemade crispy mozzarella sticks served with marinara sauce
6.75

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

DRINKS MENU

NOVA FOREST KITCHEN

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, ESPRESSSO

ADD SYRUP 0.70

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

VODKA | TOMATO JUICE | TABASCO | CELERY SALT

10.50

PINEAPPLE PICANTE

TEQUILA | TRIPLE SEC | PINEAPPLE | HOT HONEY

12.50

GIN FLOWER SOUR

BOMBAY | ST GERMAIN | VOILET | LEMON

12.50

BROWN BUTTER ESPRESSO

VODKA | KAHLUA | ESPRESSO | BROWN BUTTER SYRUP

12.50

SPIRITS 25ML

GIN	3.50
VODKA	3.50
RUM.	3.50
TEQUILA	3.50

MIXERS

TONIC, SODA WATER, LEMONADE 2.50

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