

BRUNCH MENU

BREAKFAST

VEGGIE BREAKFAST v 14.45

2 VEGGIE SAUSAGE, GRILLED HALLOUMI, AVOCADO, FRIED EGG, HASH BROWN, MUSHROOMS, GRILLED TOMATO, CHOICE OF BEANS / TARKA (SPICED) BEANS AND TOAST.

ENGLISH BREAKFAST 13.45

2 SAUSAGE, 2 BACON, FRIED EGG, HASH BROWN, GRILLED TOMATO, MUSHROOMS, CHOICE OF BEANS / TARKA (SPICED) BEANS AND TOAST.

FULLY LOADED BREAKFAST 17.95

3 SAUSAGES, 2 BACON, 2 FRIED EGGS, HASH BROWN, MUSHROOMS, GRILLED TOMATO, WITH A CHOICE OF BEANS / TARKA (SPICED) BEANS AND AVOCADO ON TOAST.

ALOO PARATHE v 6.25

SOFT, PAN-FRIED FLATBREAD FILLED WITH SPICED MASHED POTATOES, SERVED WARM WITH COOLING YOGHURT AND TANGY PICKLE.

MIXED PARATHE v 6.95

SOFT, PAN-FRIED FLATBREADS FILLED WITH SPICED POTATO, FENUGREEK AND CAULIFLOWER, SERVED WARM WITH YOGHURT AND TANGY PICKLE.

EGG & CLASSICS

DESI OMELETTE 7.45

FLUFFY SPICED OMELETTE WITH ONIONS, TOMATOES, PEPPERS, CORIANDER AND GREEN CHILLIES FOR A WARM HOMESTYLE FLAVOUR.

EGG PARATHA ROLL 8.95

SOFT PARATHA WRAPPED AROUND A SPICED OMELETTE WITH ONIONS AND CORIANDER FOR A COMFORTING HANDHELD BITE.

SMOKED SALMON BAGEL 11.45

A TOASTED SEEDED BAGEL WITH SMOKED SALMON, ROCKET AND PICKLED ONIONS, FINISHED WITH CHIVE CREAM CHEESE, CUCUMBER AND LEMON.

EGGS BENEDICT 12.45

TWO PERFECTLY POACHED EGGS SERVED ON TOASTED MUFFINS, FINISHED WITH RICH, VELVET HOLLANDAISE SAUCE.

EGGS ROYALE 12.95

POACHED EGGS ON TOASTED ENGLISH MUFFINS WITH SMOKED SALMON, FINISHED WITH RICH HOLLANDAISE SAUCE.

LIGHT BITES

SOURDOUGH & HUMMUS VE 5.45

TOASTED SOURDOUGH SERVED WITH SMOOTH, SEASONED HOUSE HUMMUS FOR A SIMPLE, FRESH, LIGHT BITE.

BUFFALO WINGS 10.45

CRISPY WINGS TOSSED IN OUR SPICY MANGO HABANERO SAUCE, SERVED WITH COOL BLUE CHEESE ON THE SIDE.

SAMOSA CHAAT v 7.45

CRISPY SAMOSAS TOPPED WITH YOGHURT, CHUTNEYS, ONIONS AND CHAAT SPICES FOR A SWEET, SPICY AND FLAVOUR-PACKED FINISH.

PAPRI CHAAT v 7.95

CRISP WAFERS LAYERED WITH POTATOES, YOGHURT, CHUTNEYS AND CHAAT SPICES FOR A TANGY, REFRESHING BITE.

GOL GOPPE VE 6.95

CRISPY FRIED BALLS (PURIS) FILLED WITH POTATOES AND CHICKPEAS, SERVED WITH TANGY MINT WATER.

HOUSE CRAFTS

AVOCADO CROAST 10.95

PRESSED, GOLDEN, FLAKY CROISSANT FILLED WITH CREAMY AVOCADO, POACHED EGG TOPPED WITH ROCKET LEAVES AND PARMESAN CHEESE.

SWEET HEAT HALLOUMI BAP v 10.45

GOLDEN TOASTED BRIOCHE ROLL LOADED WITH GRILLED HALLOUMI, CARAMELISED ONIONS, ROASTED PEPPERS AND SWEET CHILLI JAM.

RUSTIC VEG PANINI v 10.75

GRILLED ZUCCHINI AND TENDER ROASTED EGGPLANT LAYERED WITH SMOKY RED PEPPERS, CREAMY HUMMUS AND ZESTY BASIL PESTO, TOPPED WITH FETA CHEESE AND PEPPERY ROCKET LEAVES ON A TOASTED PANINI.

TIKKA FUSION TACO 10.45

TENDER CHICKEN TIKKA, FRESH ONIONS, TOMATO AND AVOCADO WITH SOUR CREAM, TUCKED INTO OUR TAKE ON A CRISP, FLAVOUR-PACKED TACO.

OPEN BURRITO BOWL 11.95

TENDER CHICKEN PIECES, SPICED RICE, BLACK BEANS, ROASTED PEPPERS, FRESH CORN AND CRISP GREENS, FINISHED WITH CREAMY YOGHURT AND TANGY SALSA.

PROSCIUTTO & BURRATA STACK 13.95

WARM TOASTED CIABATTA-STYLE ARTISAN BREAD FILLED WITH DELICATE PROSCIUTTO, CREAMY BURRATA, WILTED GREENS, BASIL PESTO AND A RICH TOMATO CREMA.

BURGERS & WRAPS

BUTTERMILK STACK BURGER 13.45

A TOWERING CRISPY BUTTERMILK CHICKEN BURGER WITH MOLTEN CHEESE, CARAMELISED ONIONS, GHERKINS, ROCKET, TOMATO, CUCUMBER, MAYONNAISE STACKED IN A BRIOCHE BUN.

CHIPOTLE LAMB SMASH 14.95

A JUICY 8OZ LAMB PATTY LAYERED WITH MOLTEN CHEDDAR, CRISPY BACON AND CARAMELISED ONIONS, FRESH ROCKET AND FINISHED WITH A SMOKY BBQ GLAZE. ALL STACKED IN A TOASTED BRIOCHE BUN FOR A DEEP, BOLD, FLAVOUR-PACKED BITE.

TIKKA FLAME WRAP 10.95

TENDER CHICKEN TIKKA WRAPPED IN WARM NAAN WITH FRESH SALAD, MELTED CHEESE SAUCE, AND HOUSE SAUCES FOR A RICH, STREET-STYLE FLAVOUR HIT.

PANEER TIKKA WRAP v 11.25

CHARGRILLED PANEER TIKKA WRAPPED IN WARM NAAN WITH FRESH SALAD AND HOUSE SAUCES FOR A BOLD, STREET-STYLE FLAVOUR.

LITTLE ONES

EGGS ON BRIOCHE v 5.95

SOFT, BUTTERY BRIOCHE TOPPED WITH FLUFFY SCRAMBLED EGGS FOR A SIMPLE, COMFORTING BITE.

MINI CHEESE TOASTIE v 5.95

TINY TOASTED SANDWICH WITH MELTED CHEESE, SIMPLE AND COMFORTING.

FRUIT & YOGURT CUP v 5.95

FRESH BLUEBERRY, BANANA AND PEACHES PIECES SERVED WITH A SCOOP OF GREEK YOGURT.

FRIES

CLASSIC FRIES ve 3.95

CRISPY GOLDEN FRIES, LIGHTLY SEASONED.

SPICED FRIES ve 4.45

CRISPY GOLDEN FRIES TOSSED IN OUR HOUSE MASALA SEASONING.

SWEET POTATO FRIES ve 5.45

SWEET POTATO FRIES WITH A DELICATE CRISP FINISH, LIGHTLY SEASONED.

PARMESAN ZUCCHINI FRIES v 6.45

CRISPY ZUCCHINI FRIES COATED IN PARMESAN AND GOLDEN BREADCRUMBS, BAKED UNTIL PERFECTLY CRISP.

CURLY FRIES ve 4.95

CRISPY, SEASONED CURLY FRIES FRIED UNTIL GOLDEN.

LOADED FRIES 8.95

CRISPY GOLDEN FRIES TOPPED WITH TENDER CHICKEN AND LAMB, SPICY CHILLI SAUCE, RICH CHEESY SAUCE, COOLING MINT SAUCE, A HIT OF SEASONING, AND FIERY JALAPEÑOS.

STREET STYLE OKRA ve 5.45

LIGHTLY SPICED OKRA BAKED UNTIL CRISP, FINISHED WITH INDIAN STREET-STYLE SEASONING.

SWEET TREATS

OUR FRENCH TOAST SELECTION

CHOOSE FROM OUR THREE SIGNATURE FRENCH TOASTS. EACH PLATE FEATURES THICK-CUT BRIOCHE DIPPED IN A SILKY VANILLA CUSTARD, CRAFTED TO GOLDEN PERFECTION, FRESH CREAM AND YOUR CHOSEN TOPPINGS

SERVED WITH VANILLA ICE CREAM OR DOUBLE CREAM

BERRY DELIGHT v 11.45

LOTUS & BANANA v 11.45

PISTACHIO KUNAFI v 11.95

GULAB JAMUN PANCAKES v 11.45

FLUFFY BUTTERMILK PANCAKES STACKED WITH WARM GULAB JAMUN PIECES, STRAWBERRIES, BLUEBERRIES, SMOOTH VANILLA ICECREAM AND FINISHED OFF WITH A DRIZZLE OF GULAB JAMUN SYRUP.

YOGURT BERRY GRANOLA v 9.75

CREAMY YOGHURT LAYERED WITH CRUNCHY GRANOLA AND MIXED BERRIES FOR A FRESH, LIGHT AND SATISFYING BOWL.

EXTRAS

2 SAUSAGES 3.25

2 VEGGIE SAUSAGES v 3.25

2 HASHBROWNS ve 2.95

2 SOURDOUGH TOAST ve 2.65

2 GRILLED HALLOUMI v 2.45

3 STREAKY BACON 3.35

ROASTED TOMATOES ve 2.25

SLICED AVOCADO ve 2.45

SMOKED SALMON 3.45

DRESSED SALAD ve 2.45

SPINACH ve 2.25

MUSHROOMS ve 2.45

BEANS ve 2.95

DIPS

SPICED MANGO BLAZE ve 1.45

RANCH v 0.95

MANGO CHUTNEY ve 1.45

CLASSIC KETCHUP ve 0.95

SMOKEY BBQ ve 0.95

MAYONNAISE v 0.95

BROWN SAUCE ve 0.95

BLUE CHEESE v 1.45

HOT HONEY v 1.45

CHILLI JAM v 1.45

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES (V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE ON REQUEST STRICT ALLERGEN CONTROLS IN PLACE BUT CAN'T GUARANTEE OUR DISHES WILL BE ALLERGEN CONTAMINATION FREE.