FEERS PIKE INVE

BRUNCH MENU

SMAKE PEATES		BRUNCH		MAINS	
NOCCELARA OLIVES (vg)	3.25	HOUSE MADE MAPLE GRANOLA (v) Greek yoghurt, orange, kiwi, berries	10	CHICKEN MILANESE (h) parmesan, mixed leaves, burnt lemon, truffle oil	22
TOASTED SOURDOUGH (vg) balsamic vinegar, olive oil	4	ACAI BOWL (vg) maple granola, banana, berries,	10	SAUTEED SALMON roasted heritage root vegetables, nduja mayo	24
PADRON PEPPERS (vg) chilli, lime, salt	8	pomegranate seeds, agave BUTTERMILK CHICKEN WAFFLE (h)	15.5	FLJ BURGER (h) cheddar cheese, caramelised onion, pickles,	13.5
MAC & CHEESE (v) add-on: truffle oil £1	11	buttermilk chicken, Belgian waffle, sour cream, guacamole, jalapeño, sweet chilli maple sauce	15.5	homemade burger sauce	
BURRATA (v) heirloom tomatoes, olive oil,	12.5	BRUNCH BURRITO (v) tortilla, scrambled eggs, guacamole, salsa roja,	12.5	FLJ VEGAN BURGER (vg) vegan cheese, coleslaw	13.5
sticky balsamic vinegar, basil TORTILLA CHIPS (vg)	8	pico de gallo, cheddar cheese, potatoes add-ons: bacon / sausage / vegan sausage £2		FLJ BUTTERMILK CHICKEN BURGER (h) sweet chilli maple sauce, sour cream, coleslaw	13.5
guacamole, salsa roja SAKADS & BOWKS	o	FRENCH TOAST (v) egg, brioche, berries, maple syrup, icing sugar, vanilla cream cheese	12.5	FLJ PULLED CHIPOTLE BEEF BRISKET BURGER (h) chipotle beef brisket, cheddar, pickles, yellow mustard, coleslaw	13.5
	40	add-ons: bacon £2		add-ons for burgers: make it double £3 / bacon £2 /	
FRESH FRUIT BOWL (vg) add-on: Greek yoghurt or coconut yoghurt £2	10	eees		guacamole £2 / fried egg £1.5	
SUPERFOOD SALAD (vg) quinoa, sweet potato, broccoli, beets, mixed herbs, agave, wholegrain mustard vinaigrette	14	TWO EGGS ANY STYLE (v) poached / fried / scrambled eggs, spiced new potatoes,	12	SIDES	
CALIFORNIAN CHOPPED SALAD	13	mixed leaves, toasted sourdough AVOCADO TOAST (v)	10 F	SPICED NEW POTATOES (vg)	3.5
lettuce, avocado, spring onion, chives, tomato, broccoli, cucumber, mustard vinaigrette		guacamole, mojo verde, alfafa sprouts, poached eggs	12.5	CRISPY BACON	4.5
TRIBE CAESAR SALAD (v) mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing	13	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives	14	SMOKED SALMON	6
				GUACAMOLE (vg)	4.5
add-ons: chicken / avocado / grilled halloumi / prawn / smoked tofu $\pounds 5$		EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives	14	PORK CHIPOLATAS	4.5
				VEGAN SAUSAGES (vg)	5
COCKTAIGS		FETA SHAKSHUKA (v) beans, tomato & olives ragu, eggs, feta cheese, herbs, toasted sourdough	14.5	COLESLAW (vg)	3
				ROASTED SWEET POTATO WEDGES (vg)	6
MEXICALI Manzanilla Sherry, Verde Mezcal, lime juice, apple vinegar, pineapple, green jalapeño, saline solution	11	SIGNATURE PANCAKES		ROASTED HERITAGE CARROTS (vg)	6
				FRIES (v)	6
TRUFFLE MARTINI East London vodka, Martini Ambrato, truffle oil	11	MACADAMIA NUTS (v) maple syrup, vanilla cream cheese, banana	12.5	SPICY TENDERSTEM BROCCOLI (vg) chilli flakes, confit garlic	6
BLOODY MARY tomato juice, sweet chilli sauce, Worchestershire sauce, horseradish, salt, pepper	12	BERRIES (v) banana, maple syrup	12.5	MIXED LEAVES (vg) balsamic vinegar, olive oil	3.5
alchohol choice: tequila / rum / vodka / gin		CRISPY BACON maple syrup	12.5	GREEK SALAD (v) feta cheese, cucumber, tomato, Kalamata olives, onion, olive oil, oregano	5