FEERS RIKE JUNE

BRUNCH MENU

SMARK PRATES		BRUNGA		MAINS	
NOCCELARA OLIVES (vg)	3.5	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		FLJ BURGER (h)	13.5
MAC & CHEESE (v)	11	BUTTERMILK CHICKEN WAFFLE (h) buttermilk chicken, Belgian waffle, sour cream, guacamole, jalapeño, sweet chilli maple sauce	15.5	cheddar cheese, caramelised onion, pickles, homemade burger sauce	
add-on: truffle oil £1 BURRATA (v)	12.5	BRUNCH BURRITO (v)	12.5	FLJ VEGAN BURGER (vg) vegan cheese, coleslaw	13.5
heirloom tomatoes, olive oil, sticky balsamic vinegar, basil		tortilla, scrambled eggs, guacamole, salsa roja, pico de gallo, cheddar cheese, potatoes		FLJ BUTTERMILK CHICKEN BURGER (h) sweet chilli maple sauce, sour cream, coleslaw	13.5
TORTILLA CHIPS (vg) guacamole, salsa roja	8	<pre>add-ons: bacon / sausage / vegan sausage £2 FRENCH TOAST (v)</pre>	12.5	FLJ PULLED CHIPOTLE	13.5
SAKADS & BOWKS		egg, brioche, berries, maple syrup, icing sugar, vanilla cream cheese		BEEF BRISKET BURGER (h) chipotle beef brisket, cheddar, pickles, yellow mustard, coleslaw	
SARADS & BUMRS		add-ons: bacon £2		add-ons for burgers: make it double £3 / bacon £2 /	
FRESH FRUIT BOWL (vg)	10	~~~		guacamole £2 / fried egg £1.5	
add-on: Greek yoghurt or coconut yoghurt £2		eees			
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, mixed leaves, toasted sourdough	12	SIDES	7.5
CALIFORNIAN CHOPPED SALAD lettuce, avocado, spring onion, chives, tomato, broccoli, cucumber, mustard vinaigrette	13	AVOCADO TOAST (v) guacamole, mojo verde, alfafa sprouts, poached eggs	12.5	SPICED NEW POTATOES (vg) CRISPY BACON	3.5 4.5
bi cocon, cacambor, mastar a vinargi coto		9		OHIOI I BACCII	4.5
TRIPE CAESAR SALAR ()	17	SMOKED SALMON ROYAL	14	SMOKED SALMON	6
TRIBE CAESAR SALAD (v) mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing	13		14		
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing	13	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT	14	SMOKED SALMON	6
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing	13	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives		SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS VEGAN SAUSAGES (vg)	6 4.5 4.5 5
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing add-ons: chicken / avocado / grilled halloumi / prawn / smoked tofu £5	13	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives FETA SHAKSHUKA (v)		SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS	6 4.5 4.5
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing	13	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives	14	SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS VEGAN SAUSAGES (vg)	6 4.5 4.5 5
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing add-ons: chicken / avocado / grilled halloumi / prawn / smoked tofu £5 COCKTAICS MEXICALI	13	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives FETA SHAKSHUKA (v) beans, tomato & olives ragu, eggs, feta cheese, herbs, toasted sourdough	14	SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS VEGAN SAUSAGES (vg) COLESLAW (vg)	6 4.5 4.5 5 3
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing add-ons: chicken / avocado / grilled halloumi / prawn / smoked tofu £5 COCKTARS MEXICALI Manzanilla Sherry, Verde Mezcal, lime juice, apple vinegar, pineapple, green jalapeño, saline solution	11	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives FETA SHAKSHUKA (v) beans, tomato & olives ragu, eggs, feta cheese, herbs, toasted sourdough	14.5	SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS VEGAN SAUSAGES (vg) COLESLAW (vg) ROASTED SWEET POTATO WEDGES (vg)	6 4.5 4.5 5 3
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing add-ons: chicken / avocado / grilled halloumi / prawn / smoked tofu £5 COCKTAICS MEXICALI Manzanilla Sherry, Verde Mezcal, lime juice, apple		SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives FETA SHAKSHUKA (v) beans, tomato & olives ragu, eggs, feta cheese, herbs, toasted sourdough	14	SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS VEGAN SAUSAGES (vg) COLESLAW (vg) ROASTED SWEET POTATO WEDGES (vg) ROASTED HERITAGE CARROTS (vg)	6 4.5 4.5 5 3 6
mixed herbs, mixed leaves, croutons, anchovies, parmesan, house Caesar dressing add-ons: chicken / avocado / grilled halloumi / prawn / smoked tofu £5 COCKTAICS MEXICALI Manzanilla Sherry, Verde Mezcal, lime juice, apple vinegar, pineapple, green jalapeño, saline solution TRUFFLE MARTINI	11	SMOKED SALMON ROYAL sourdough, smoked salmon, poached eggs, hollandaise, chives EGGS BENEDICT sourdough, smoked bacon, poached eggs, hollandaise, chives FETA SHAKSHUKA (v) beans, tomato & olives ragu, eggs, feta cheese, herbs, toasted sourdough SIENATURE PANCAKES MACADAMIA NUTS (v)	14.5	SMOKED SALMON GUACAMOLE (vg) PORK CHIPOLATAS VEGAN SAUSAGES (vg) COLESLAW (vg) ROASTED SWEET POTATO WEDGES (vg) ROASTED HERITAGE CARROTS (vg) FRIES (vg) SPICY TENDERSTEM BROCCOLI (vg)	6 4.5 4.5 5 3 6 6

(v) vegetarian (vg) vegan (h) halal

CRISPY BACON

maple syrup

alchohol choice: tequila / rum / vodka / gin

12.5

GREEK SALAD (v)

onion, olive oil, oregano

feta cheese, cucumber, tomato, Kalamata olives,

