**BRUNCH MENU**

Monday-Friday 10am-4pm/Saturday 9am-4pm/ Sunday 9am-3pm

\*\* Please note – menus are seasonal and subject to change

V = Vegetarian, VE = Vegan, CN = Contains Nuts, DF = Dairy Free, GF = Gluten Free

**Morning Glory…**

**Club Toast /8 (V/CN)**

w/ smashed avocado w/ marinated feta – toasted seeds – green leaves – fresh chilli – za’atar pesto – on chargrilled sourdough

Add: poached egg 1

Sub feta for marinated tofu (VE)

**Pork & Beans /8**

w/ house baked beans – grilled chorizo – marinated feta – poached eggs – fresh chilli – spring onions – chargrilled sourdough

**Mexican  Eggs (V/GF) /8**

w/ baked eggs – sriracha – cheese – caramelised corn & pepper salsa – sour cream – spring onions – crispy corn tortillas

Add: dollop smashed avocado 1, grilled chorizo 1

**Pea Pancakes w/ Smoked Salmon /8.5**

w/ poached egg – pea shoot salad – herb cream cheese

**TNC Pancakes (V) /8**

w/ Chantilly cream – berry compote – maple syrup

sub Chantilly for coconut cream (VE)

**The English /10**

w/ two fried eggs – pork sausage – slow roasted balsamic tomatoes – thyme roasted mushrooms – crispy smoked bacon – hash brown – chargrilled rustic seeded bread

Add house baked beans 1.5

**The Vegetarian (V) /10**

w/ two poached eggs – slow roasted balsamic tomatoes – mushrooms – avocado – halloumi – hash brown – chargrilled rustic seeded bread

Add house baked beans 1.5

**The Vegan (VE) /10**

w/ sweetcorn fritters – avocado – slow roasted balsamic tomatoes – hash brown – house baked beans – thyme roasted mushrooms – vegan toast

**Breakfast roll /5.5**

Toasted and buttered bun w/ fried egg & streaky bacon or pork sausage or halloumi & avocado (V)

Add: Monterey Jack 1

**Junior (under 12s)**

Organic scrambled eggs on grilled bread /4  or TNC pancakes w/ maple syrup (V) /4

**Sides**

Toast (sourdough or rustic seeded or GF or VE bun) /3

Crispy smoked bacon (DF) /2.5

Pork sausage (DF) /2

Balsamic tomatoes (GF/VE) /2

House baked beans (GF/VE) /2

Grilled chorizo (DF) /2

Scrambled eggs (GF) /3

Smashed avocado (VE/GF) /2.5

Thyme mushrooms (GF/V) /2

Oak smoked salmon (GF/) /3.5

Halloumi (GF/V) /3

Hash browns (GF//VE) /2.5

**From Noon…**

**Brooklyn Beer Battered Fish /12.5**

w/ house fries – green salad – tartare sauce – seaweed salt – chargrilled lemon

**BBQ Halloumi Salad (V) /10**

Chargrilled halloumi w/ giant couscous – quinoa – coriander – pomegranate – tamari seeds – satay glaze

**NYC Caesar Salad /8**

w/ 5-leaf salad – radish – anchovy parmesan vinaigrette – anchovy & brioche crumb – cured egg yolk  
Add fried chicken 4

**Mexican Shredded Street Salad /11 (GF)**

w/ charred corn – coriander – jalapeño – carrot – cabbage – radish – lime dressing – chipotle mayo – crispy shallots

Add fried chicken /4 or avocado /2

**Sous Vide Hanger Steak (GF) /16**

w/ house fries – chimichurri sauce  – green salad house fries.. Sous vide and pan fried. Served sliced & medium rare

**Dirty Burger /13**

w/ smoked bacon relish – Monterey Jack –  baby gem lettuce – pickled cabbage – gherkin – house sauce – house fries

**Clean Burger /11.5**

w/  baby gem lettuce – tomato – onion – house sauce house fries

**Buttermilk Fried Chicken Burger /11.5**

w/ American cheese – baby gem lettuce – ancho mayo – house fries

**Green Burger /11 (V or VE w/ VE bun)**

Butternut squash & cashew fritter – red pepper ketchup – rocket – chilli jam – house fries

**Add**

Cheese (Monterey Jack – American – halloumi) 1, bacon 1.5, sub gluten-free bun 0.5, sub sweet potato fries or truffle parmesan fries 1, jalapeños 0.5, dollop of avocado 1

**Sides**

House cut fries (GF/VE) /3.5

Sweet potato fries (GF/VE) /4.2

Mac ‘n’ jalapeño cheese (V) /5

House made slaw (V) /2.5

Green salad (GF/VE) /2.5