



NETHER EDGE

# DRINKS

## COFFEE

Made using our house espresso from Darkwoods Coffee

Americano	3.20	Espresso	3.00
Flat White	3.40	Cortado	3.20
Latte	3.60	Macchiato	3.20
Cappuccino	3.60	Mocha	4.00
<b>OTHER</b>			
Hot Chocolate	3.60	Chai Latte	3.60
Matcha Latte	4.50	Dirty Chai	4.00

## TEA

Yorkshire Tea	2.50
Birdhouse Loose Leaf:	3.20
• Earl Grey	
• Peppermint	
• Jasmine Green	
• Rhubarb & Apple	
• Lemongrass & Ginger	
• Chamomile	

## ALT MILKS:

Oat / Almond / Pea +30p

## SYRUPS:

Vanilla / Caramel / Hazelnut + 40p

## EXTRAS:

Toasted Marshmallow (vg) + 50p  
Whipped Cream (vg) + 50p

## SOFT DRINKS

Still / Sparkling Water	2.50	Blood Orange Lemonaid	3.50
Orange / Apple Juice	3.20	Passionfruit Lemonaid	3.50
Bundaberg Ginger Beer	3.40	Rhubarb & Apple Soda	3.60
Lemony Lemonade	3.40	Watermelon & Lime Soda	3.60
Karma Cola	3.40	Kombucha - Ginger & Lemon	3.80
Karma Cola Sugar Free	3.40	Kombucha - Peach & Yuzu	3.80

## SPECIALS

See our boards for the current seasonal drinks specials.

## WIFI

Network: Kollectiveguest  
Password: SHAKSHUKA



# FOOD

## BREAKFAST

<b>Plain Croissant</b>	<b>3</b>
<i>Add butter &amp; house-made compote</i>	<b>+2.5</b>
<b>Rhubarb &amp; Orange Granola</b> (v / n / vgo)	<b>9.75</b>
Baked oats and nuts topped with rhubarb compote, Greek yoghurt and blood orange syrup.	
<b>Breakfast Sandwich</b> (vgo / gfo)	<b>7</b>
Bacon or Sausage	
<b>Eggs on Toast</b> (v / gfo)	<b>7</b>
Poached, Scrambled or Fried eggs on toasted sourdough.	

## EXTRAS

Rich-Yolk Egg	1.5
Halloumi / Feta	3
Smashed Avocado	3
Smoked Streaky Bacon	3
Pork Sausages	3
Vegan Bacon / Sausages	3.5
Smoked Salmon	3.5
Grilled Chorizo	3
Merguez Lamb Sausages	3.8
Flat Field Mushrooms	2.5
Grilled Cherry Tomatoes	2.5
Hollandaise	3

## KITCHEN

<b>Beef Birria Benedict</b> (alc)	<b>16</b>
Slow-cooked beef brisket in chilli, garlic & red wine on toasted sourdough, topped with poached eggs, smokey chilli hollandaise, crispy tortilla chips and red onion & lime salsa.	
<b>Miso Smoked Salmon Benedict</b> (alc)	<b>14.5</b>
Sautéed Asian greens on toasted muffin with smoked salmon, poached eggs and miso hollandaise. Garnished with crispy chilli oil and five-spice crispy noodles.	
<b>Turkish Eggs</b> (n / ses / vo)	<b>14.5</b>
Labneh Yoghurt topped with poached eggs, lamb merguez sausages, smoked chilli butter, crispy chickpeas & za'atar. Served with grilled flatbread.	
<b>Smoked Haddock Rarebit</b>	<b>14.5</b>
Flaked smoked haddock in a Dijon mustard & cheddar sauce with garden peas, leeks & spring onion on thick-sliced sourdough. Topped with Gruyère cheese and a soft-boiled egg.	
<b>Loaded Croissants</b> Butter croissant filled with:	<b>14.5</b>
<b>Maple Bacon</b> - smashed avocado, scrambled eggs, (vo) grilled halloumi, maple streaky bacon & chipotle mayo.	
<b>Smoked Salmon</b> - smashed avocado, scrambled eggs, grilled halloumi, smoked salmon & dill sour cream.	
<b>Harissa Peppers on Toast</b> (v / gfo / n / ses)	<b>12.5</b>
Smokey spiced roast peppers and cherry tomatoes on toasted sourdough with poached eggs, feta, garlic yoghurt and dhukkah. <b>Add Chorizo /Merguez +2</b>	
<b>Soup of the Day</b> (v / vgo / gfo)	<b>6.5</b>
House-made soup served with sourdough bread and butter. <b>Upgrade your bread to a grilled cheese + 3</b>	
<b>Kimchi Grilled Cheese</b> (ses / v / gfo)	<b>14</b>
Sourdough grilled cheese filled with house-made kimchi. Served with sweet chilli and lime dipping sauce and cucumber and sesame slaw.	

## COUNTER

<b>Sweet Potato, Hazelnut, Spinach &amp; 'Cheese' Rolls</b> (vg / n)	<b>5.5</b>
<b>Homemade Tart</b> (v)	<b>6</b>
See counter or ask your server for today's flavour	
<b>Onion Bhaji</b> (vg / gf / n)	<b>3</b>
<b>Add Mint Yoghurt &amp; Mango chutney</b>	<b>+2</b>

## SALADS

<b>Portion</b>	<b>3</b>
Add 1 on to your meal	
<b>Small Salad Plate</b>	<b>8</b>
Choose 3	
<b>Large Salad Plate</b>	<b>15</b>
All salads	

## ALLERGEN KEY

VG	- Vegan
VGO	- Vegan option
V	- Vegetarian
VO	- Vegetarian Option
N	- Nuts
GF	- Gluten free
GFO	- Gluten free option
SES	- Sesame
ALC	- Alcohol