



NETHER EDGE

DRINKS

COFFEE

Made using our house espresso from Darkwoods Coffee

Americano	3.40	Espresso	3.30
Flat White	3.60	Cortado	3.60
Latte	3.80	Macchiato	3.40
Cappuccino	3.80	Mocha	4.20
OTHER			
Hot Chocolate	3.80	Chai Latte	3.70
Matcha Latte	4.90	Dirty Chai	4.20

TEA

Yorkshire Tea	2.90
Birdhouse Loose Leaf:	3.40
• Earl Grey • Peppermint • Jasmine Green • Rhubarb & Apple • Lemongrass & Ginger • Chamomile	

ALT MILKS:

Oat / Almond / Coconut +40p

SYRUPS:

Vanilla / Caramel / Hazelnut + 40p

EXTRAS:

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

SOFT DRINKS

Still / Sparkling Water	2.50	Blood Orange Lemonaid	3.80
Orange / Apple Juice	3.40	Passionfruit Lemonaid	3.80
Bundaberg Ginger Beer	3.50	Rhubarb & Apple Soda	3.80
Lemony Lemonade	3.50	Raspberry & Pomegranate Soda	3.80
Karma Cola	3.50	Fritz Apple Spritz	3.80
Karma Cola Sugar-Free	3.50	Kombucha - Peach & Yuzu	4.50

SPECIALS

See our boards for the current seasonal drinks specials.

WIFI

Network: Kollectiveguest
Password: SHAKSHUKA



FOOD

BREAKFAST

Plain Croissant 3.5
Add butter & house-made compote +2.5

Toffee Apple & Banana Bread Granola (v / n / vgo) 9.8
House-made nutty granola baked with banana bread pieces, topped with apple compote, toffee caramel & Greek yoghurt.

Breakfast Sandwich (vgo / gfo) 7
Bacon or Sausage

Eggs on Toast (v / gfo) 7
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 3.5

KITCHEN

Pork Belly Benedict (gfo) 16
Maple-glazed belly pork on thick sourdough toast with wilted greens, apple purée, poached eggs and grain mustard hollandaise. Topped with pork crackling and crispy sage.

Hot Honey Halloumi (gfo / vo) 14
Honey & chilli marinated halloumi and smashed avocado on toasted sourdough with poached eggs and streaky bacon.
(Swap to Vegan bacon to make veggie)

Turkish Eggs (n / vo / gfo) 15
Saffron and lemon yoghurt topped with poached eggs, lamb merguez sausage, chilli butter, dill, pickled cucumber and pomegranate seeds. Served with grilled flatbread.
(Swap merguez for halloumi or vegan sausage to make veggie)

Smoked Salmon & Roasted Beets (gfo) 14.5
Smoked salmon on toasted sourdough with black pepper cream cheese, beetroot crème fraîche and a jammy boiled egg. Garnished with capers, peas & roast beetroot.

Loaded Croissants Butter croissant filled with: 15
Maple Bacon - smashed avocado, scrambled eggs, (vo) grilled halloumi, maple streaky bacon & chipotle mayo.
(Swap bacon for mushroom or vegan bacon to make veggie)

Smoked Salmon - smashed avocado, scrambled eggs, grilled halloumi, smoked salmon & dill sour cream.

Miso Mushrooms (vg / gfo) 13.5
Creamed mushrooms in a miso and cream sauce with fresh chives & peashoots on thick toasted sourdough.
Add poached egg +1.5

Cauliflower Flatbread (vg / gfo) 13.5
Harissa spiced roast cauliflower, butterbean hummus, chimichurri dressing and crispy chickpeas on a toasted coriander & garlic flatbread.

Soup of the day (v / vgo / gfo) 6.5
House-made seasonal soup served with butter and sourdough bread.
Upgrade bread to a Grilled Cheese: Half +3.50 Whole +7

COUNTER

Vegan Rolls (vg) 6.5
See counter or ask your server for today's flavour

Homemade Tart (v) 6.5
See counter or ask your server for today's flavour

Onion Bhaji (vg / gf / n) 3.5
Add Mint Yoghurt & Mango chutney +2

SALADS

Portion 3.5
Add 1 on to your meal

Small Salad Plate 8.5
Choose 3

Large Salad Plate 15
All 6 salads

ALLERGEN KEY

Please make your server aware of any allergies before ordering

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