



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	Watermelon & Lime Soda	3.80
Karma Cola	3.50	Maté (Sparkling Iced Tea)	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

Passionfruit & Mango Granola (v / n / vgo) 9.8
House-made nutty granola topped with coconut yoghurt, mango compote, passionfruit and strawberries with a lime syrup.

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

KITCHEN

Mojo Pork Benedict (gfo) 16
Slow-cooked cuban spiced pork and beans on toasted sourdough with swiss cheese, crispy roast potatoes, herby chimichurri hollandaise and poached eggs.

Hot Honey Halloumi (gfo / vo) 13.5
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) 14.75
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 Benedict (gfo) 14.5
Crushed peas and mint on toasted sourdough, topped with poached eggs, smoked salmon, rich hollandaise and lemon & dill oil.

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.

Shakshuka Toast (vgo / v / gfo / n) 13.5
Smokey spiced roast peppers and cherry tomatoes on toasted sourdough with poached eggs, feta, garlic yoghurt and dhukkah. Add Chorizo or Merguez +2

Kolletive Poke Bowl (vg / ses / gf) 13.5
Sesame rice, edamame beans, cucumber & carrot ribbons, pak choi and pickled radish topped with miso glazed cauliflower.
Swap cauliflower for Smoked salmon & jammy boiled egg +3

Corn Fritters (vg / gf / ses / n) 13
Stacked corn fritters on lime sour cream with tomato salsa, smashed avocado, spiced corn ribs and sweet chilli & lime dressing. Add Poached egg +1.5 / Chorizo +2

COUNTER

Sweet Potato, Hazelnut, Spinach & 'Cheese' Rolls (vg / n) 6.5

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

Onion Bhaji (vg / gf / n) 3
Add Mint Yoghurt & Mango chutney +2

SALADS

Portion 3
Add 1 on to your meal

Small Salad Plate 8
Choose 3

Large Salad Plate 15
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