



## SITE GALLERY

# DRINKS

### COFFEE

Espresso	3.30	Macchiato	3.40
Americano	3.40	Hot Chocolate	3.80
Batch Brew	3.50	Mocha	4.20
Flat White	3.60	Chai Latte	3.70
Cortado	3.50	Dirty Chai	4.20
Latte	3.80	Matcha Latte	4.90
Cappuccino	3.80	V60 pour over	See counter

### TEA

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

**ALTERNATIVE MILKS:** + 40p  
Oat / Almond / Coconut

**SYRUPS:** + 40p  
Vanilla / Caramel / Hazelnut

**EXTRAS:** + 50p  
Toasted Marshmallow (vg)  
Whipped Cream (vg)

### SOFT DRINKS

Still / Sparkling Water	2.5	Blood Orange Lemonaid	3.8
Orange / Apple Juice	3.4	Passionfruit Lemonaid	3.8
Bundaberg Ginger Beer	3.5	Watermelon & Lime Soda	3.8
Lemony Lemonade	3.5	Rhubarb & Apple Soda	3.8
Karma Cola	3.5	Maté (sparkling iced tea)	3.8
Karma Cola Sugar Free	3.5	Peach & Yuzu Kombucha	4.5

### BEERS

Birra Moretti	(330ml)	3.80
Lucky Saint (Alcohol Free)	(330ml)	4.50
Peroni (Gluten Free)	(330ml)	4.50

### WHITE WINE

Cloud Factory (Sauv Blanc)	125ml 4.25	175ml 6.25	250ml 8.50	Btl 25
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### ORANGE WINE

Funkstille (Grüner Veltliner)	125ml 5.25	175ml 7.80	250ml 10.50	Btl 30
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### RED WINE

Man Meets Mountain (Malbec)	125ml 4.25	175ml 6.25	250ml 8.50	Btl 25
Doldora (Saperavi)	125ml 4.80	175ml 6.75	250ml 8.75	Btl 28

### SPARKLING

Prosecco (Extra Dry)	125ml 7.00	Btl 25
Mimosa	8.00	

### WIFI

Network: SiteGallery



# FOOD

## EXTRAS

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

## SIDES

<b>Bravas Tater Tots (v)</b>	5.5
Deep-fried potato tots with bravas sauce, coriander & aoli.	
<b>Hot Honey (v)</b>	6.5
<b>Halloumi Fries</b>	
Halloumi fries drizzled with chilli honey	

## 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

## BREAKFAST

<b>Plain Croissant</b>	3.5
<i>Add butter &amp; house-made compote</i>	+2.5
<b>Passionfruit &amp; Mango Granola</b> (v / n / vgo)	9.8
House-made nutty granola topped with coconut yoghurt, mango compote, passionfruit and strawberries with a lime syrup.	
<b>Breakfast Sandwich</b> (vgo / gfo)	7
Bacon or Sausage	
<b>Eggs on Toast</b> (v / gfo)	7
Poached, Scrambled or Fried eggs on toasted sourdough.	

## COUNTER

<b>Sweet Potato, Hazelnut, Spinach &amp; 'Cheese' Rolls</b>	(vg / n)	6.5
<b>Homemade Tart</b> (v)		6.5
See counter or ask your server for today's flavour		
<b>Onion Bhaji</b>	(vg / gf / n)	3
Add Mint Yoghurt & Mango chutney		+2

## SALADS

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

## KITCHEN

<b>Mojo Pork Benedict</b> (gfo)	16
Slow-cooked cuban spiced pork and beans on toasted sourdough with Swiss cheese, crispy roast potatoes, herby chimichurri hollandaise and poached eggs.	
<b>Smoked Salmon Benedict</b> (gfo)	14.5
Crushed peas and mint on toasted sourdough, topped with poached eggs, smoked salmon, rich hollandaise and lemon & dill oil.	
<b>Shakshuka Toast</b> (v / vgo / gfo / n)	13.5
Smokey spiced roast peppers and cherry tomatoes on toasted sourdough with poached eggs, feta, garlic yoghurt and dhukkah. <b>Add Chorizo or Merguez +2</b>	

## Loaded Croissants

 Butter croissant filled with: 15

**Maple Bacon** - smashed avocado, scrambled eggs, grilled halloumi, maple streaky bacon & chipotle mayo. (vo)  
**Swap bacon for mushroom or vegan bacon to make veggie**

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

<b>Turkish Eggs</b> (v / vgo / n)	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. <b>Swap merguez for halloumi or vegan sausage to make veggie</b>	

<b>Corn Fritters</b> (vg / gf / n / ses)	13.5
Stacked corn fritters on lime sour cream with tomato Salsa, smashed avocado, spiced corn ribs and sweet chilli & lime dressing. <b>Add poached egg + 1.5 / Chorizo +2</b>	

## Tacos

Flour tortillas topped with fennel & citrus slaw, mango and black bean salsa, lime jalapeño mayo, pickled pink onions and pumpkin seed chilli crunch. Choose:

<b>Bang Bang Cauliflower</b>	13.5
<b>Tempura Battered Fish</b>	14