



# **BREAKFAST & BRUNCH**

# TOASTS

**SPANISH TOMATO** – 3.50 (vg)

SMASHED AVOCADO, POMEGRANATE, MICRO HERBS, LIME – 6 (vg)

CHEESE, TOMATO, PESTO – 5 (v)

PEANUT BUTTER, CARAMELISED BANANA, COCONUT SHAVINGS, CHIA SEEDS - 6 (vg)

CREAM CHEESE, CURED SALMON, DILL - 7

#### BRUNCH

#### **SUPER GRANOLA - 9.50**

Homemade granola, coconut yogurt, berries, pomegranate, shaved coconut, chia seeds. (vg)

#### ACAI BOWL - 10

Wild açai berry, fresh fruit, homemade granola, peanut butter, shaved coconut, chia seeds. (vg)

#### EGGS YOUR WAY - 8

Eggs your way, sourdough, mixed baby leaves. (v)

#### **SMASHED AVOCADO - 11.50**

Poached eggs, smashed avocado, radish, feta, pomegranate, micro herbs, sourdough. (v)

## **BREAKFAST TACO – 11.50**

Free range scrambled eggs, potato, tomato salsa, sriracha mayo, avocado, spring onion, fresh chilli, lime. (v)

#### FRIED EGG FLATBREAD – 12

Marinated halloumi or bacon, free range fried eggs, avocado salsa, crispy onions, fresh chilli, flatbread. (v)

## **POTATO ROSTI – 11.50**

Potato rosti, poached eggs, smashed avocado, pesto. (v)

#### CHORIZO FOLDED EGG - 10

Folded eggs, chorizo, sourdough, mixed leaves salad, citrus dressing.

## SHAKSHUKA - 12.50

Marinated halloumi, spiced pepper and tomato sauce, poached eggs, avocado salsa, flatbread. (v)

#### POKÈ TOAST – 13

House cured salmon, smashed avocado, edamame, cucumber, radish, sesame seeds, fresh herbs, sriracha mayo, sourdough.

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(V) - Vegetarian (VG) - Vegan

# **BREAKFAST & BRUNCH**

## BRUNCH

#### **SWEETCORN FRITTERS – 11.50**

Sweetcorn fritters, smashed avocado, tomato jam, fresh herb salad, citrus dressing. (vg)

#### **BERRY PANCAKES - 13**

Fluffy pancakes, berry compote, banana, strawberries, maple syrup. (v)

#### **BACON PANCAKES – 13**

Fluffy pancakes, crispy bacon, apple, strawberries, maple syrup.

#### **BIG BREAKFAST – 12**

Free range scrambled egg, pork sausage, bacon, house made beans, roasted tomato, mushroom, spinach, sourdough.

## **VEGGIE BREAKFAST – 12**

Free range scrambled egg, marinated halloumi, house made beans, roasted tomato, avocado, mushroom, spinach, sourdough. (v)

#### **VEGAN BREAKFAST – 12**

Scrambled tofu, falafel, beans, roasted tomato, avocado, mushroom, spinach, sourdough. (vg)

# BREAKFAST EXTRAS

Marinated halloumi 4.50, house cured salmon 5, poached eggs 2, bacon 3, sausage 3, mushroom 2

# BOWLS

#### **SATAY CHICKEN – 15**

Satay chicken skewers, sushi rice, edamame, cucumber, slaw, fresh chilli.

#### **FALAFAL BOWL – 15**

Falafel, couscous, tzatziki, hummus, harissa, roasted vegetables, flatbread. (vg)

## POKE BOWL - 15

Shoyu salmon or marinated tofu, rice, edamame, cucumber, carrot, wakame, crispy shallots, miso dressing. (v)

## SPICY AHI TUNA BOWL – 16

Spicy ahi tuna, rice, avocado, edamame, wasabi mayo, wakame, roasted sesame, spring onions, radish, miso dressing.

#### **SOUL BOWL - 16**

Salmon fillet, rice, avocado, baby gem, edamame, red slaw, carrot, omega seeds, miso dressing.

# LUNCH -

#### MEGA NACHOS - 12

Sharing sized nachos, corn tortilla chips, cheddar, avocado salsa, tomato salsa, sour cream, jalapenos, charred corn. (v)

#### **SOBA NOODLES – 12**

Marinated smoked tofu or chicken skewers, broccoli, edamame, carrot, cabbage, chilli, miso, sesame. (vg)

## **COCONUT CURRY – 15**

Seared cod or falafel, coconut Thai red curry, sugar snaps, carrot, chickpeas, spinach, rice, fresh chilli, spring onion. (vg)

#### FISH TACOS - 15

Fried cod, baby gem, avocado salsa, pickled red onion, tomato salsa, sriracha mayo, coriander.

#### FALAFEL AND HUMMUS WRAP - 11

Falafel, hummus, salsa, pickled onion, harissa. Served with a mixed leaf salad. (vg)

#### HALLOUMI SALAD - 15

Marinated halloumi, quinoa, roasted butternut squash, pomegranate, roasted courgette, cherry tomato, mixed leaves, omega seeds, house dressing. (v)

#### DRY AGED RIBEYE STEAK - 26

Dry aged ribeye steak, truffle mash, mushroom sauce.

## SIDES

TRUFFLE & PARMESAN FRIES - 4

OLIVES – 4

**SKINNY FRIES – 3.50** 

**GRILLED HALLOUMI – 5** 

**ZUCCHINI FRITTI - 5** 

STEAMED BROCCOLI - 4

HALLOUMI FRIES – 6

STEAMED GREEN BEANS - 4

EDAMAME, SEA SALT, MIRIN (VG) - 5

MIXED LEAF SALAD - 4

# **BURGERS**

## **SK BURGER – 15.50**

Beef patty, cheddar cheese, onion, dill pickles, tomato, gem, house made burger sauce, brioche, skinny fries.

## **BUTTERMILK CHICKEN - 15.50**

Fried chicken burger, creamy slaw, tomato, gem, sriracha mayo, brioche, skinny fries.

## THE V.E.G - 15.50

Beyond meat patty, smoked vegan cheese, onion, dill pickles, baby gem, house made burger sauce, brioche, skinny fries. (vg)

#### VEGAN 'CHICKEN' - 15.50

Vegan 'chicken', baby gem, tomato, creamy slaw, sriracha mayo. (vg)

# -DINNER----

# SHARING STARTERS

#### OLIVES - 4

SALT CRUSTED SOURDOUGH WITH TRUFFLE AIOLI (V) – 5  $EDAMAME, SEA SALT, MIRIN (VG) – 5 \\HUMMUS \& FLATBREAD (VG) – 5 \\FALAFEL, HUMMUS, HARRISA OIL (VG) – 6 \\PADRON PEPPERS (VG) – 6$ 

#### **SHARING MEZZE - 12**

Hummus, tzatziki, falafel, marinated halloumi, zucchini fritti, toasted flatbread. (v)

## **CRISPY CALAMARI – 15**

Served with wasabi mayo.

#### SCALLOPS - 9

Scallops, cauliflower puree, crispy samphire tempura, celery lemon butter sauce, crispy onion.

## **MUSHROOM SCALLOPS – 7**

King oyster mushroom, cauliflower puree, samphire tempura, celery lemon butter sauce, crispy onion. (v)

## SALMON SASHIMI – 9

House cured salmon, crispy tortilla, truffle aioli, avocado salsa, green chilli, radish, micro coriander.

# **COURGETTTE BALLS – 7**

Crispy courgette and feta balls, sriracha mayo. (v)

## SIDES

TRUFFLE & PARMESAN FRIES – 4

**GRILLED HALLOUMI - 5** 

**SKINNY FRIES - 3.50** 

STEAMED BROCCOLI - 4

ZUCCHINI FRITTI – 5

STEAMED GREEN BEANS - 4

HALLOUMI FRIES – 6

MIXED LEAF SALAD - 4

# -DINNER -

## LAND

#### **SK BURGER - 15.50**

Beef patty, cheddar cheese, onion, dill pickles, tomato, gem, house made burger sauce, brioche, skinny fries.

#### **BUTTERMILK CHICKEN BURGER - 15.50**

Fried buttermilk chicken burger, creamy slaw, tomato, gem, sriracha mayo, brioche, skinny fries.

#### **SOBA NOODLES - 12**

Grilled chicken skewers, broccoli, edamame, carrot, cabbage, chilli, miso, sesame.

#### DRY AGED RIBEYE STEAK - 26

Dry aged ribeye steak, truffle mash, mushroom sauce.

# O C E A N

#### **COD CURRY - 15**

Seared cod, coconut Thai red curry, sugar snaps, carrot, chickpeas, spinach, rice, fresh chilli, spring onion.

#### **GRILLED SALMON - 17**

Grilled salmon, green pea puree, green beans, red chicory, citrus salad.

## PRAWN LINGUINE – 15

Creamy tomato, chili, garlic, pesto, basil.

#### MISO COD - 16

Pan fried cod, sweet potato miso mash, edamame, tenderstem broccoli, samphire.

## G A R D E N

## THE V.E.G - 15.50

Beyond meat patty, smoked vegan cheese, onion, dill pickles, baby gem, house made burger sauce, brioche, skinny fries. (vg)

## FALAFAL CURRY – 15

Falafel, coconut Thai red curry, sugar snaps, carrot, chickpeas, spinach, rice, fresh chilli, spring onion. (vg)

## **SOBA NOODLES – 11**

Smoked tofu, broccoli, edamame, carrot, cabbage, chilli, miso, sesame. (vg)

#### MISO POLENTA – 13

Polenta, mixed mushroom, grilled sugar snaps, miso tofu, black beans. (vg)

## HALLOUMI SALAD – 15

Marinated halloumi, quinoa, roasted butternut squash, pomegranate, roasted courgette, cherry tomato, mixed leaves, omega seeds, house dressing. (v)

# -DESSERTS-

## **CHOCOLATE BROWNIE - 7.50**

Chocolate brownie served with homemade vanilla ice cream. (v)

## **COOKIE DOUGH - 8.50**

Baked cookie dough with Nutella, homemade vanilla ice cream and crushed nuts. (v)

## **BERRY CHEESECAKE - 7.50**

Mixed berries homemade cheesecake. (v)

#### **CHOCOLATE MOUSSE - 7.50**

Chocolate mousse, chocolate soil, brownie pieces, popping candy, dried raspberry. (v)

## PANNA COTTA - 7.50

Vanilla panna cotta, berries, crumbled cookie. (v)

## **VEGAN ICE CREAM SUNDAE – 6**

Berry compote, mixed berries, fresh strawberries. (vg)

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