

# BREAKFAST MENU

Breakfast served Mon-Fri until 16:00 Sat & Sun (+ bank holidays) until 13:00  
No substitutions. During busy periods, alterations will be politely declined

## RESIDENCE FULL ENGLISH (GFA) 14.75

Double back bacon, Cumberland sausage, egg (poached or fried), hash brown, baked beans, grilled tomato, mushrooms, buttered sourdough toast

- add black pudding 2.50

## MAKE IT MIGHTY (+£4.00)

our Full English but with black pudding, extra sausage, extra egg and an extra hash brown!

## VEGGIE FULL ENGLISH (VEOA) 13.75

Double vegan sausage, hash brown, roast Med veggies, egg (poached or fried), baked beans, grilled tomatoes, wilted spinach, mushrooms, buttered sourdough toast. *Swap egg for scrambled tofu to make it vegan!*

## MAKE IT MIGHTY (+£3.50)

our Veggie Full English but with extra vegan sausage, extra egg and an extra hash brown!

## BREAKFAST SANDWICH (GFA) 11.00

Warmed, buttered ciabatta (vegan spread available), with a choice of **THREE** ingredients. Served with a side salad

### Choose from:

Back bacon, Cumberland sausages, vegan sausages, black pudding, hash brown, fried egg, grilled tomatoes, mushrooms, cheese, roast Med veggies

# BRUNCH MENU

Brunch served every day until 16:00

## AVO ON TOAST (GFA)(VEOA) 12.50

Smashed avocado on sourdough toast, with two poached eggs, flaked sea salt, black pepper, topped with paprika & chilli oil

- add grilled tomatoes and mushroom 2.00
- add grilled halloumi 4.00
- add bacon 4.00

*Swap eggs for scrambled tofu or grilled tomatoes and mushroom to make it vegan!*

## CLASSIC OMELETTE (GFA) 13.50

Three egg omelette with a choice of up to **THREE** ingredients. Served with a side salad and buttered sourdough toast. Choose from: Bacon, ham, cheese, spinach, mushroom, tomatoes, roasted peppers, onions

## SHAKSHUKA (GFA) 13.50

Our take on a shakshuka - chopped tomatoes seasoned with garlic, paprika and cumin. With peppers, onions, poached eggs and feta. Served with buttered sourdough toast

## TURKISH EGGS (GFA) 13.50

Garlicky Greek yoghurt with poached eggs, warmed chilli butter and fresh dill. Served with buttered sourdough toast

## EGGS ROYALE (GFA) 13.50

Toasted English muffin with Scottish smoked salmon, wilted spinach, poached eggs and homemade Hollandaise sauce

## RESIDENCE SIGNATURES

### EGGS RESIDENCE (GFA) 14.50

Toasted English muffin, stacked with hash browns, crispy bacon, poached eggs and homemade Hollandaise sauce

### RESIDENCE HASH (GFA) 13.50

Crispy potatoes, tomato sauce, roasted Med veggies, fried egg, grilled halloumi, buttered sourdough toast

- add chorizo 3.00

### RESIDENCE RANCHEROS (GF) 13.50

Our take on huevos rancheros - three crispy corn tortillas, topped with rancheros sauce, roasted peppers, grilled onions, black beans, chorizo, fried egg, pico de gallo and avocado

### RESIDENCE AVO ON TOAST (GFA) 14.50

Smashed avocado on sourdough toast, with poached eggs and topped with roast Med veggies, feta and pesto

## SOMETHING SWEETER?

### BUTTERMILK PANCAKES 13.50 OR FRENCH BRIOCHE TOAST 14.50

Choose from **ONE** of the following toppings

- Crispy streaky bacon, brown butter, candied pecans, Canadian maple syrup
- Nutella sauce, banana, whipped cream, Biscoff crumb
- Vanilla mascarpone, blueberry compote, fresh strawberries, honeycomb, Canadian maple syrup

### BANANA BREAD (VE GF) 11.00

Warmed banana bread, peanut butter, blueberry compote, fresh strawberries, candied pecans, Canadian maple syrup

### YOGHURT BOWL (VE) (GFA) 10.00

Vegan friendly yoghurt topped with banana, blueberry compote, fresh strawberries, granola, Canadian maple syrup

# LUNCH MENU

Served Mon-Fri from 11:00-16:00. Served Sat-Sun (+ bank holidays) 12:00-16:00  
No substitutions. During busy periods, alterations will be politely declined

## HOT SANDWICHES

Served on warm ciabatta, with a side salad and skin on fries

### ITALIAN BURR-MT (GFA) 14.95

Ham, salami, pepperoni, burrata, sun dried tomatoes, rocket, hot honey

### CHICKEN & CHORIZO (GFA) 14.95

Spiced chicken, chorizo, roasted peppers, mozzarella, rocket, mayo

### MEATBALL MARINARA 14.95

Homemade pork and beef meatballs, marinara sauce, mozzarella, parmesan, garlic butter

### STEAK & CHEESE (GFA) 15.95

Grilled bavette steak, roasted peppers and onions, chipotle queso sauce

### BATTERED COD (GFA) 15.95

Beer battered cod, house tartare, lettuce, tomato

### HALLOUMI & HASH BROWN (V) (GFA)(VEOA) 14.95

Grilled halloumi, roasted Med veggies, hash brown, lettuce, sriracha mayo. Swap halloumi for salt and pepper tofu to make it vegan!

## BURGERS

Served on a brioche bun with skin on fries and red cabbage coleslaw

### CLASSIC CHEESEBURGER (GFA) 14.95

6oz beef patty, American cheese, lettuce, tomato, gherkins, house burger sauce

### TRIPLE BACON SMASH BURGER (GFA) 15.95

Two 3oz smashed beef patties, American Cheese, streaky bacon, bacon jam, lettuce, baconnaisse

### BUTTERMILK CHICKEN BURGER (VEOA) 15.95

Buttermilk fried chicken, American cheese, lettuce, tomato, gherkins and house burger sauce. Vegan option: same as above but everything vegan friendly, including Quorn 'buttermilk chicken' fillet

(V) Vegetarian

(VE) Vegan

(VEOA) Vegan option available

(GF) Gluten free

(GFA) Gluten free option available

To see our full allergen matrix,  
please scan here



## SALADS

### CHICKEN CAESAR SALAD 12.00

Grilled chicken, crispy bacon lardons, baby gem lettuce, parmesan, sourdough croutons, Caesar dressing

### SUPERFOOD SALAD (V) (GF) (VEOA) 11.00

Mixed leaf with baked beetroot, sweet potato, sun dried tomato, roasted peppers, pickled onions, falafel and feta. Dressed with a balsamic dressing. Swap feta for tofu to make it vegan!

- add smoked salmon 3.00
- add spiced chicken 3.00

## SIDES

SKIN ON FRIES (VE) (GF) 4.50

HALLOUMI FRIES (V) 7.00

ONION RINGS (VE) 5.00

RED CABBAGE COLESLAW (VE) (GF) 4.00

## EXTRAS & ADD-ONS

Back Bacon (2) 4.00

Streaky Bacon (3) 4.00

Cumberland Sausage (1) 2.50

Halloumi (2) 4.00

Hash Brown (2) 3.00

Egg (1) 1.50

Black Pudding (2) 2.50

Vegan Sausage (2) 2.50

Smoked Salmon (60g) 3.00

Chorizo (50g) 3.00

Feta (50g) 2.00

## FOOD ALLERGY NOTICE

We are a small kitchen and always try our best to avoid cross contamination. If you have a food allergy or dietary requirement then please inform a member of the team for advice. Thank you.