

DAYTIME MENU

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) 15.75

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

- add black pudding 2.50

VEGGIE FULL ENGLISH (VEOA) 14.35

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!*

BREAKFAST SANDWICH (GFA) 11.25

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

MAKE IT MIGHTY (+£4.15)

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

MAKE IT MIGHTY (+£3.60)

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

BRUNCH MENU

Brunch served every day until 16:00

AVO ON TOAST (GFA)(VEOA) 12.95

Smashed avocado on sourdough toast, with two poached eggs, flaked sea salt, black peppers, 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) 13.95

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) 13.95

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

EGGS ROYALE (GFA) 13.95

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

RESIDENCE SIGNATURES

EGGS RESIDENCE (GFA) 14.95

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

RESIDENCE HASH (GFA) 13.95

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

- add chorizo 3.00

RESIDENCE RANCHEROS (GF) 13.95

Our take on huevos rancheros - three warmed 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) 14.95

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

SOMETHING SWEETER?

BUTTERMILK PANCAKES 13.95 *OR* FRENCH BRIOCHE TOAST 14.95

Choose from **ONE** of the following toppings

- Crispy streaky bacon, fried egg, hash brown bites, Canadian maple syrup
- White chocolate sauce, strawberry coulis, fresh strawberries, vanilla mascarpone, Biscoff crumb
- Vanilla mascarpone, blueberry compote, fresh strawberries, homemade honeycomb, Canadian maple syrup

BANANA BREAD (GF)(VE) 11.45

Warmed banana bread, maple butter, blueberry compote, fresh strawberries, homemade honeycomb, Canadian maple syrup

YOGHURT BOWL (VE) 10.00

Vegan friendly yoghurt topped with banana, blueberry compote, fresh strawberries, homemade 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) 15.45

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

CHICKEN & CHORIZO (GFA) 15.45

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

MEATBALL MARINARA 15.45

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

STEAK & CHEESE (GFA) 16.45

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

BATTERED COD (GFA) 16.45

Beer battered cod, house tartare, lettuce, tomato

HALLOUMI & HASH BROWN (GFA)(VEOA) 15.45

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) 15.45

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

TRIPLE BACON SMASH BURGER (GFA) 16.45

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

BUTTERMILK CHICKEN BURGER (VEOA) 16.45

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*

SALADS

CHICKEN CAESAR SALAD 13.50

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

SUPERFOOD SALAD (V)(GF)(VEOA) 11.35

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

- (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



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.