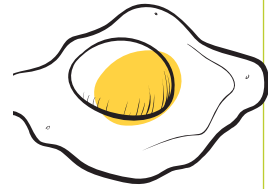




THE VENUE
BAR & KITCHEN

Brunch



The Venue Specials

SCRAMBLED HASH

herby fried potatoes topped with
- crispy bacon, cheddar & spring onion scrambled eggs
- mushroom & cheese scrambled eggs (v)

BRUNCH NACHOS

corn tortilla chips topped with pulled brisket, BBQ sauce, cheese, fried egg, guacamole, sour cream & fresh salsa



Salads

CAESAR SALAD

grilled chicken & crispy bacon with lettuce, homemade croutons, shaved parmesan & creamy Caesar sauce

11

BLACKENED SALMON NOODLE SALAD (gf)

crisp vegetable & noodle salad topped with Cajun spiced roasted salmon & a chili lime dressing

11

TORCHED PEACH & HALLOUMI SALAD (v, gf)

lettuce, charred peach & halloumi topped with chopped pistachios & a honey balsamic & basil vinaigrette

10

CALABRESE SALAD (v, gf)

selection of fresh tomatoes, creamy mozzarella & basil, drizzled with pesto & balsamic glaze. Served with garlic sourdough

10

Loaded Sourdough

thick cut sourdough with your choice of topping (gfa)

garlic mushrooms, wilted spinach & fried egg topped with crumbled feta & basil oil (v)

8

chili & lime guacamole, mixed leaves, cherry tomatoes, dukkah & basil vinaigrette (ve)

add halloumi 2

add fried egg 1.5

7

harissa prawns, mixed leaves, cherry tomatoes & aioli

8

2 slices of toasted sourdough bread with jam & butter (v)

4

Sandwiches & Burgers

VENUE BURGER (gfa)

prime beef 6oz patty, mature cheddar cheese, lettuce & onion with thin fries

10

COD BRIOCHE ROLL

beer battered cod, lettuce & tartare sauce with thin fries

8

BACON SANDWICH (gfa)

thick cut back bacon sourdough bloomer with hash browns

5.5

add fried egg 1.5

Gyros

warm flat bread with lettuce, tomato, onion, and fries with your choice of filling:

10

GREEK CHICKEN & TZATZKI

SOUTHERN FRIED CHICKEN WITH AIOLI

FALAFEL, HUMOUS & SWEET CHILI (ve)

Suitable for 9yrs old & under

Little
Ones

FRIED OR SCRAMBLED EGGS ON TOAST

5

PANCAKES WITH STRAWBERRIES & CHOCOLATE

5

BACON SANDWICH

3

TOAST WITH JAM & BUTTER (v)

3

Coffees

add an extra shot for 50p

Espresso	2
Americano	2
Latte	3
Flat White	3
Mocha	3
Cappuccino	3
Tea	2
Hot Chocolate	3

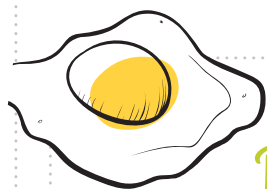
Syrups

£1 extra

Vanilla
Caramel
Hazelnut
White Chocolate
Pumpkin Spice (seasonal)
Gingerbread (seasonal)



Brunch



Pancake & Waffle Stacks

choose from pancakes or waffles - 8

fresh strawberries, Nutella & crushed Oreos (v)

lemon curd, crushed meringue, creme fraiche & fresh raspberries (v)

candied peaches, fresh raspberries, creme fraiche, raspberry coulis & syrup (v)

banana, creme fraiche, cinnamon sugar & caramel sauce (v)

bacon & maple syrup - *add fried egg - 1.5 each*

southern fried chicken, maple syrup & buffalo sauce - *add fried egg or bacon - 1.5 each*



Keep up to date
@thevenuebarkitchen

Specialty Teas 3 each

Green Tea with Japanese Cherry
delicate high grade green tea with sour cherry pieces & a tempting cherry flavour

Rosehip & Hibiscus Tea
an aromatic herbal tea infusion with a clean & invigorating flavour

Summer Sunshine
natural apricot & strawberry oil flavouring, blossoms of sunflower, cornflower & thistle. The aroma & taste of summer

Rooibos Tea with Blood Orange (caffeine-free)
a fresh & aromatic composition with fine sweet fruit notes

Smoothies 6 each

Blueberry Bonanza
blueberries, banana, milk & Greek yogurt

The Venue Very Berry
strawberries, raspberries, milk, vanilla yogurt, honey

Green Machine
kiwi, mango, banana, pineapple juice

Mango Mania
mango, banana, milk, yogurt