

breakfast

Served until 12.30pm weekdays and 5pm weekends

<u>Toast:</u> 2 slices of rye or sourdough bread served with a choice of butter/olive oil/jam (VV)	2.50 – additional breakfast item 1
<u>Porridge:</u> Slow cooked oats in milk/water served with a choice of jam/maple syrup/fresh fruit (v) (vv)	3.50
<u>Scrambled Eggs,</u> Served on rye or sourdough seasoned with black pepper & parsley (v)	4.50 – additional item 1, Salmon 1.50
<u>The Withnail:</u> 2 crispy NL hash browns, fresh salsa, sliced avocado, 2 poached eggs, yogurt dressing & sriracha, all stacked on toast (v)	7
<u>Lorenzo Eggs:</u> Chorizo, sweet potato, flamed pepper & red onion folded into scrambled eggs, served on rye or sourdough toast	7
<u>Medici Eggs:</u> Halloumi, sweet potato, flamed pepper & red onion folded into scrambled eggs, served on rye or sourdough (v)	
<u>Full English:</u> 2 free range eggs, 2 smoked back bacon, pork & leek sausage, crispy NL hash brown, mushroom, Stornoway black pudding, grilled tomato, toast & NL house beans	
<u>Small English:</u> Free range egg, smoked back bacon, pork & leek sausage, mushroom, grilled tomato, toast & NL house beans	
<u>Vegetarian:</u> 2 free range eggs, veggie sausage, grilled halloumi, mushroom, roast tomato, crispy NL hash brown & veggie black pudding, toast & NL house beans (v)	
<u>Small Vegetarian:</u> Free range egg, veggie sausage, mushroom, grilled halloumi, tomato, crispy NL hash brown, toast & NL house beans (v)	6
<u>Vegan Breakfast</u> Vegan Moussaka, mushroom, avocado, crispy NL hash brown, vegan black pudding, toast & NL house beans	7.50

V - vegetarian, VV - vegan. Please let a staff member know if you have any specific allergies

tapas

Served 5pm - 9pm daily
Please see blackboard for evening specials

Naked Lunch

<u>Daily bread:</u> toasted Rye bread and Tortilla Flatbread served with Extra Virgin Olive oil and Balsamic Vinegar (VV)	4
<u>Crispy Cauliflower:</u> seasonal florets, breaded and served with Spanish Romesco sauce. (VV)	5
<u>Stornoway Fritters:</u> our signature Stornoway Black Puddin chunks breaded and crispy served with a fresh	5.5
<u>Super Greens</u> Fresh Kale leaves, tomato, red onion, pomegranate seeds, and grated carrot.	5
<u>Fresh Salmon Fish Cake:</u> hand rolled and homemade Salmon served with a lime tartar and rocket salad.	5.5
<u>Vegan Aubergine Moussaka:</u> Chickpea and roasted Aubergine layers served with fresh Tahini (5
<u>Douro Chorizo:</u> slices of Spanish Chorizo flash fried in our house Red wine glaze from the Douro region of Portugal.	6
<u>Pork Belly Bites:</u> slow roasted cubes of pork belly fried in a teriyaki sauce	
<u>Roasted Parsnips:</u> glazed in honey or maple syrup or with a hint of fresh chili (V /VV) (Please ask for Vegan option)	
<u>Chicken Strips:</u> spicy marinated chicken strips with a served on a bed of fresh lettuce.	
<u>Spicy Chicken Wings</u> Flour coated and topped with your choice of sriracha or BBQ sauce.	
<u>BBQ Pulled Pork:</u> slow roasted pork shoulder served in a homemade NL BBQ sauce.	5
<u>Hummus and Flat bread</u> served with cucumber and yoghurt sauce (V)	4
<u>Olive Plate:</u> marinated Olives served with toasted rye bread and olive oil and balsamic dressing (VV)	4

lunch

Served 12.30pm - 5pm

Please see blackboard for lunch specials

Naked Lunch

Soup of the Day, with locally baked bread & butter

4

Sandwiches

All sandwiches come with a dressed side salad

Grilled Cheese: 3 cheese blend, melted and grilled with NL onion chutney & fresh rocket (v)

5.50 add Chorizo or Pulled Pork for 1.50

Carrot & Hummus: Grated carrot, hummus, roasted red onion & rocket

6.50

Mushroom & Avocado: Mushroom in double cream, sliced avocado, balsamic syrup & wilted spinach (v) (vv)

7 – additional halloumi for 1

Salmon & Cream Cheese: Toasted bread topped with cream cheese & smoked salmon

7

Veggi Kofta Wrap: Vegetarian kofta wrapped in with beetroot hummus, grated carrot & baby spinach (VV)

Grilled Mediterranean: Grilled vegetables with house made pesto and hummus & rocket (v) (vv)

BBQ Pulled Pork: Slow cooked pork shoulder with house apple & cabbage slaw & onion crunch

Roast Beef: Topside beef roasted medium with grilled onion & red pepper topped with melted pickled chili cheese

Club Quesadilla: Herbs roasted chicken breast, smoked bacon, tomato, fried egg, cheddar & Naked Lunch dipping sauce

7.50

Reuben Melt: Salted beef with thousand island sauce, sauerkraut & melted Swiss cheese

7.50

lunch

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Naked Lunch

Salads

Chicken Caesar: Roasted chicken breast, herb roasted croutons served on a bed of chopped baby gem & house Caesar dressing 7.50

Butternut Squash: Roasted butternut squash, roasted onion sesame seed, avocado, baby spinach & tahini dressing (v) 7.50

Goats Cheese: Warm goat cheese stacked with beetroot and poached pear & sticky walnut dressing 7.50

New potato & Sea bass: Warm new potatoes in chive oil, pan fried sea bass, watercress & yogurt dressing 8

Cous-cous & Halloumi: Grilled halloumi cheese, cous-cous, coco beans, sweet chili, tomato & avocado 8

Sides

Sweet Potato Fries 4.50

Hand Cut Fries 3.50

Curly Fries (VV) 4.50

Side Salad (VV) 4

Hummus & Flat Bread(VV) 4