



THE
SKINNY
KITCHEN

BRUNCH

M E N U

BREAKFAST & BRUNCH

BLOODY MARY – 13

BELLINI – 10

ESPRESSO MARTINI – 13

APEROL SPRITZ – 10

AVO TOAST – 9

Smashed avocado, beetroot hummus, dukkha, lime, sourdough. (vg)

SUPER ACAI BOWL – 12

Wild açai, fresh fruit, homemade granola, goji berries, passion fruit, toasted coconut, chia seeds. (vg)

VANILLA FRENCH TOAST – 14

Brioche French toast, berry compote, fresh berries, vanilla infused mascarpone, maple syrup. (v)

BERRY PANCAKES – 14

Buttermilk pancakes, berry compote, mixed berries, maple syrup. (v)

NUTELLA PANCAKES – 14

Buttermilk pancakes, caramelised banana, Nutella, vanilla ice cream, chocolate soil, dried raspberry. (v)

SCRAMBLED EGG FLATBREAD – 14

Free range scrambled egg with truffle, cardamon yogurt, wild mushrooms, spinach, chilli garlic oil, served on a warm flatbread.

Add smoked salmon – 5.50 / marinated halloumi – 5

FANCY SMASHED AVO – 12

Smashed avocado, feta sauce, beetroot hummus, cherry tomato, pickled beetroot, dukkha, lime, pomegranate. (v)

Add poached eggs 2.50

POKE TOAST – 15

Shoyu salmon, sliced avocado, edamame, wakame, pickled beetroot, wasabi mayo, sesame seeds, miso dressing, served on sourdough.

BIG BREAKFAST – 14

Free range scrambled egg, Cumberland sausage, smoked streaky bacon, mini hash browns, house made beans, roasted tomato, roasted mushroom, spinach, toasted bread.

VEGGIE BREAKFAST – 14

Free range scrambled egg, marinated halloumi, mini hash browns, sliced avocado, house made beans, roasted tomato, roasted mushroom, spinach, toasted bread. (v)

VEGAN BREAKFAST – 13

Scrambled tofu, mini hash browns, homemade beans, roasted tomato, sliced avocado, roasted mushroom, spinach, toasted bread. (vg)

EXTRAS

POACHED EGGS – 2.50 SMOKED SALMON – 5.50 SMOKED STREAKY BACON – 3

MARINATED HALLOUMI – 5 MINI HASH BROWNS (6 PCS) – 3 SAUSAGE – 3.50

TOASTED BREAD – 2 FLATBREAD – 2 ROASTED MUSHROOMS – 2

ADD 90 MINUTES OF BOTTOMLESS PROSECCO FOR £35 PER PERSON

Please inform staff of any allergies. We cannot guarantee our food or drinks is free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.

(V) - Vegetarian (VG) - Vegan

LUNCH

THE SK GYROS – 16

Grilled marinated chicken or halloumi, tzatziki, hummus, pickled onion, mixed salad, harissa oil, dukka, warm flat bread, seasoned fries. (v option)

TERIYAKI SALMON – 16.50

Pan fried teriyaki salmon, sushi rice, mixed salad, avocado salsa, lime.

POKE BOWL – 16.50

Shoyu salmon or miso wild mushroom, sushi rice, edamame, wakame, avocado, cucumber, pickles, shredded carrot, crispy shallots, sesame seeds, miso dressing, wasabi mayo. (vg option)

THE SK TRUFFLE BURGER – 15

Beef burger or beyond meat patty, American cheese, truffle mayonnaise, pickles, crispy onion, brioche bun, seasoned fries. (vg option) **Add fried egg – 1.50 / avocado – 3 / smoked streaky bacon – 3**

CRISPY BUTTERMILK CHICKEN BURGER – 15

Homemade crispy buttermilk chicken, slaw, baby gem, sriracha mayonnaise, brioche bun, seasoned fries.

ASIAN NOODLES – 16

Teriyaki salmon, chicken skewers or miso wild mushrooms with rice noodles, broccoli, edamame, pak choi, red pepper, carrot, chilli, sweetcorn, miso dressing, red chilli, spring onion, sesame. (vg option)

THAI CURRY – 15

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

FISH TACOS – 14

Chunky fried cod, tacos, slaw, avo-tartar sauce, pickled red onion, spring onion, chilli, coriander, lime.

SIDES

♡ We recommend at least a few to share! ♡

FETA DIP, harissa oil, topped with olives served with warm flat bread. (v) – 6.50

HUMMUS DIP, dukka, harissa oil served with warm flatbread. (vg) – 6.50

HALLOUMI FRIES, avo-tartar sauce, pomegranate. (v) – 7.50

NACHOS, cheese, avocado salsa, tomato salsa. (v) – 7.50

EXTRAS

PAN FRIED EDAMAME BEANS – 5.50 (v)

TRUFFLE AND PARMESAN FRIES – 5 (v)

SEASONED FRIES – 3.50

PAN FRIED BROCCOLI WITH MISO DRESSING – 5 (v)

GRILLED ASPARAGUS 5.50 – (v)

GRILLED MARINATED HALLOUMI – 5 (v)

SAUCES – 1.50

Sriracha mayonnaise, wasabi mayonnaise, truffle mayonnaise, chilli and garlic oil.

DESSERTS

CHOCOLATE BROWNIE – 8.50

Chocolate brownie, chocolate soil, dried raspberry, fresh strawberry, vanilla ice cream. (v)

HALF BAKED COOKIE DOUGH (TO SHARE ♡) – 10.50

Half-baked cookie dough, Nutella, pistachios, vanilla ice cream. (v)

STICKY TOFFEE PUDDING – 8.50

Warm sticky toffee pudding, Butterscotch sauce, cookie crumb, vanilla ice-cream, white chocolate. (v)

APPLE AND BERRY CRUMBLE – 7.50

Apple and berry crumble served with vegan ice cream. (vg)

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