breakfast/brunch/Lunch

Breakfast/Brunch

brunch muffin stack 8.5

back bacon, black pudding, griddled egg, hash brown, breakfast sauce, toasted english muffin

hashie muffin stack (\lor) 7

hashbrowns, cheese, fried egg, toasted muffin, crispy onions, tomato jam

spashed <u>crushed</u> <u>avocado</u> & <u>eggs</u> (V/GFo) 9.25 two poached eggs, toast, crushed, seasoned avocado

add: crumbled feta + 2 | charred halloumi + 2.75 smoked streaky bacon (2) + 2.5

the hangover 10.5

scrambled eggs & cheese tortilla wrap, grilled chorizo, tomato ragu

wild mushrooms (V/GFo) 8.5

poached egg, garlic butter, herbs, rocket, toasted ciabatta

the med (V/GFo/VGNo) 13.25

charred halloumi, chickpea houmous, two poached eggs, rocket, baked tomatoes, toasted seeds, olives, grilled pita bread

smoked rainbow trout benedict (GFo) 10

kiln smoked rainbow trout, toasted muffin, poached eggs, hollandaise

smoked bacon benny (GFo) 10.5

smoked streaky bacon, toasted muffin, poached eggs , hollandaise

french toast - maple syrup 9

add smoked streaky bacon (2) + 2.5 | extra maple syrup + 2.5

the california 13.95

two sausage patties, 'merican cheese, scrambled egg, avocado, sriracha mayo, chives, brioche roll

Atina Kitchen breakfast (GFo) 13.25

pork sausage, two back bacon, black pudding, eggs, baked herb tomato, mushrooms, baked beans, buttered toast

regular Atina breakfast (GFo) 7.95

back bacon, pork sausage, egg, baked beans, buttered toast

vegetarian breakfast (V/GFo) 7.95

veggie sausage, mushrooms, baked herb tomato, baked beans, egg, buttered toast

vegan breakfast (V/VGN) (*multi purpose fryer) 7.95

veggie sausage*, mushrooms, baked herb tomato, baked beans, veggie haggis, toast

bacon sandwich (GFo) 5.45

veggie sausage sandwich (V/VGN*) 5.45

pork sausage sandwich 6.5

breakfast extras

baked beans (V/VGN/GF) + £1 | baked tomato (V/VGN/GF) + £1 hash brown (V/VGN*/GF*) + £1 | black pudding + £1 line caught haggis/back bacon/mushrooms (V) £1.5 pork sausage/veggie sausage (V/VGN*) £2 halloumi (V/GF) £2.75 | maple syrup £2.5 crushed, seasoned avocado (V/VGN/GF) £3 (please note gluten free bread/pita/roll +30p)

Lunch from 11:30

Small plates

olives (V/VGN/GF) 4.5

bread, oil & vinegar (V/VGN/GFo) 5

murat du carta (Mr. Ōlive Oil) 1st press extra virgin olive oil & AK cola balsamic, warm ciabatta

chickpea houmous, pita bread (V/VGN/GFo) 6

soup - bread & butter (V/VGN/GFo*) 6.95

AK chicken wings - baked 'n' fried 7

sweet soy, ginger & sesame | spicy buffalo & blue cheese dip | chip shop salt & pepper

padron peppers (V/GF) 6

chili, lime & maple dressing, maldon salt flakes

crispy fried calamari 8

smoked paprika mayonnaise, lemon, soft green herbs

smoked cheddar & jalapeño arancini, tomato jam (V) 7.5

AK house chips $(V/VGN^*)3.95$ | garlic ciabatta (V)4.95 sweet potato fries $(V/VGN^*/GFo)5.45$

leaf salad - leaf, tomato, cucumber, house vinaigrette, soft green herbs (V/VGN/GF*) 6

AK lettuce wedge (GFo) 7.5

blue cheese sauce, crispy onions, herbs, bacon, pickled radish marinated anchovies, olive oil (GF) 4

tomato bread (V/VGN/GFo) 5

garlic rubbed toasted ciabatta, tomatoes, olive oil, maldon salt flakes

Lunch plates

meatball 9.5

jakes braised meatball & tomato ragu, garlic bread, cheese

spiced chicken burger (GFo*) 16.5

monterey jack cheese, brioche roll*, soured cream & lettuce, crispy onions*, slaw, house chips*

braised beef shin lasagne - 4th generation recipe 14.95 beef shin braised in tomato ragu, layered with pasta, white sauce & cheese

vegetarian lasagne (V) 12.95

our house tomato ragu layered with white sauce, pasta & cheese

falafel burger (V/VGN*) 12.50

spiced chickpea patty, rocket, tomato & chilli jam, pita bread, pickled carrot, chips

watermelon & feta (V/GF) 10

pickled carrot, red cherries, cola balsamic vinegar, rocket, radish

west coast grilled reuben 10

sliced turkey breast, coleslaw, smoked cheddar, gherkin, reuban dressing

toasted sandwich 7 (V/VGN/GFo*)

chickpea houmous, caramelized onion chutney, rocket, tomato

B.L.T. (GFo) 8

toasted white or brown, mayonnaise, smoked streaky bacon, tomato, lettuce, coleslaw

Ingredients are not all listed on our menus | dishes are made fresh to order V vegetarian | VGN vegan | GF gluten free | VGNo vegan options | GFo GF options | N Nuts

** denotes dish can be altered or multipurpose fryer is used. Fish, poultry & game dishes may contain bones.

Please ask for Allergen advice.

Our small kitchen is not allergen free therefore there is a chance of cross contamination. If you have a severe allergy we may not be able to cater for you | Please allow extra time for meals that require us to take care in the preparation or dish alterations.

