

MANUKA KITCHEN

Brunch Menu

10:00 – 15:00 (Friday to Sunday)

Perfect Serving

Glass of Prosecco 6.5 / Bloody Mary 6.5 / Bucks Fizz 5.95

Starter

Heirloom beetroot, feta cheese and toasted seeds 7.5

Lemongrass and Manuka honey cured salmon 8.0

Roast chicken salad, kale, grilled cauliflower, quinoa 7.5

Brunch

Crushed avocado, red quinoa feta, mint on sourdough 9.00

The Full Fulham 12.95

Manuka honey cured salmon royale 11.5

French toast, bacon, banana, spiced honey 9.95

Blueberry pancakes, maple syrup 9.95

Cauliflower, chilli, cheddar scrambled eggs 9.5

Spiced red pepper, poached eggs, hash brown and avocado 10.5

Our Benedict 10.5

Florentine 9.5

Main

Wagyu beef bolognese, pappardelle, pesto 16.5

Grilled Aubergine, crushed wheat, haris and yogurt 13.5

Confit duck leg, roasted sweet potato, bok choy, prunes 16.5

Roast chicken salad, kale, grilled cauliflower, quinoa 15.00

Sides

Hash browns 3.0

Sourdough, butter and Manuka honey 3.5

Greek yogurt, pumpkin seeds, poached plums 5.0

Half avocado 2.5

Fine beans sesame oil & seeds 4.5

Rocket & parmesan salad 4.5

Crispy smoked middle bacon 3.0

Sweet Plate

Bitter chocolate and Manuka honey truffles 6.0

Peanut butter, chocolate, pretzel tart 7.5

Orange posset, shortbread 6.0

Manuka honey & saffron crème brûlée 6.0

Cinnamon, star anise and lime panna cotta 6.0

Squeezed House Juices

Apple / Orange 3.0

Pink Grapefruit / Spicy Tomato 3.0

Coffee & Infusions

(All served double shots, 100% Arabica beans)

Flat white 3.5 / Dark Hot chocolate 3.75 / Mocha 3.75

Fresh Ginger, lemon and Manuka honey 3.5 / Fresh mint and Manuka Honey 3.5

If you have any dietary requirements please inform a member of staff