

# BIRDHOUSE

TEA BAR & KITCHEN

Monday - Saturday 8-10pm  
(evening menu from 6)  
Sunday 10-6

Events:

Nacho Average Quiz 9/9  
Seasonal Supper Club 20/9



## BREAKFAST served all day

Proudly made using quality local and independent suppliers.

Full English 11.00

poached eggs, moss valley sausage, roasted ham, thyme baked mushrooms, homemade beans, crispy potatoes, vine tomatoes & sourdough toast.

Vegetarian Full English 11.00 (v)

poached eggs, vegetarian sausage, wilted spinach, thyme baked mushrooms, homemade beans, crispy potatoes, vine tomatoes & sourdough toast.

Vegan Full English 10.50 (ve)

scrambled tofu, vegan sausage, wilted spinach, thyme baked mushrooms, homemade beans, crispy potatoes, vine tomatoes & sourdough toast.

Porridge 5.50 (ve)

with orange rooibos tea, fresh fruit & maple

Seasonal smoothie bowl 7.50 (ve)

with peach, raspberry & house granola

## PANCAKES

All of our signature fluffy stacks are served with homemade coconut ice cream

Peach Melba 9.00

caramelised peaches with raspberry compote & maple drizzle (ve)

Classic House Stacks 8.00

blueberry compote with fresh fruit & maple drizzle (ve)

Banana bread pancakes 8.50

caramelised banana, cinnamon & maple drizzle (ve)

## LOADED BAGEL

served with house pickle 7.75

Crispy Falafel with tzatziki, house pesto & rocket

British Beef with horseradish sour cream & cucumber

Grilled Halloumi, smashed avo, spinach & tomato

Lemon & Thyme Chicken, house slaw & sriracha mayo.

Smoked Salmon with beetroot & dill creme fraiche

## BRUNCH

Sheffield Rarebit 8.50 (ve)

with crispy ham or mushrooms

toasted sourdough with grilled cheese, mustard, ale & homemade hendos chutney.

+ poached eggs 2.00

Brunch Bagel 7.00

Homemade moss valley sausage patty with thyme roasted mushrooms & tomato chutney (vegan option available)

+ streaky bacon 2.00

Avocado Toast 8.00 (ve)

Welbeck sourdough topped with avocado, vine tomatoes, crispy kale & sriracha mayo

+ poached eggs 2.00

+ grilled halloumi 2.50

Brunch benedict

perfectly poached eggs and spinach on a toasted bagel finished with our creamy house bearnaise sauce.

+ Classic benedict w/ streaky bacon 10.00

+ Royale w/ smoked salmon 11.00

+ Florentine w/ halloumi & mushrooms 10.00 (v)

Vegan benedict 9.50 (ve)

toasted bagel topped with wilted spinach, thyme roasted mushrooms, vegan hollandaise & crispy tofu

Birdhouse beans on toast 7.50 (ve)

homemade smoky beans with two slices of sourdough & parmesan curls

Eggs on toast 6.50 (v) (ve available)

two slices of sourdough with eggs any way poached, scrambled, fried

## BIRDHOUSE BOWL 8.00

Enjoy our delicious powerhouse bowl with seasonal and super fresh ingredients,

Quinoa with herb pesto and confit courgettes, roasted chickpeas with mango, red onion & mint salsa, roasted carrots with maple, tarragon & sriracha, spiralised mooli with house dried tomatoes & herb dressing.

served with crispy kale, sweet potato, beetroot hummus & toasted seed sprinkle.

## SIDES & TOPPERS

Sweet Potato wedges 3.50

with rosemary & parmesan curls (ve)

Crispy Falafel & tzatziki (ve) 4.00

House Slaw (ve) 3.00

Halloumi / Avocado / Smoked Salmon /  
Lemon & Thyme Chicken 3.50

