RESIDENCE

BREAKFAST

Breakfast served all day Mon-Fri. Sat & Sun (+ bank holidays) until 13:00. No substitutions. During busy periods, alterations will be politely declined

Full English (GFA) 16.95
Double back bacon, Butcher's Cumberland sausage, egg (poached or fried), Heinz baked beans, hash brown, flat mushroom, grilled tomato, buttered sourdough toast

Veggie Breakfast (V) (GFA)(VEOA) 15.45
Grilled halloumi, spinach, sweetcorn fritter, egg (poached or fried), Heinz baked beans, hash brown, flat mushroom, grilled tomato, smashed avocado on sourdough
(Vegan option: vegan sausages)

Breakfast Sandwich (GFA)(VEOA) 12.25
Warm, buttered ciabatta with your choice of THREE fillings. Served with a side salad. **Choose from:** Back bacon, Cumberland sausage, vegan sausage, fried egg, hash brown, black pudding, cheese, grilled tomato, flat mushroom

Extras & Add-ons

Black Pudding (2) 2.50
Back Bacon (2) 4.00
Streaky Bacon (3) 4.00
Cumberland Sausage (1) 2.50
Smoked Salmon (60g) 4.00
Chorizo (50g) 3.00
Feta (50g) 2.50
Avocado 3.00
Hash Brown (2) 3.00
Egg (1) 2.00
Halloumi (2) 4.00
Vegan Sausage (2) 2.50

BRUNCH

Smashed Avo on Toast (V) (GFA) (VEOA) 13.95
Smashed avocado and poached eggs on sourdough. With Maldon flaked sea salt, cracked black pepper, lemon and crispy chilli oil
(Vegan option: swap eggs for flat mushrooms and grilled tomatoes)
- Add back bacon 4.00
- Add grilled halloumi 4.00
- Add flat mushrooms and grilled tomatoes 3.00

Steak and Eggs (GF) 22.95
8oz Bavette steak, cooked medium rare. Served on rancheros sauce, with fried eggs, crispy paprika potatoes and chimichurri

Rancheros (V) (GF) 15.45
Black beans, grilled peppers and onions in rancheros sauce. Served on crispy corn tortillas, with a sweetcorn fritter, smashed avocado, poached egg, pico de gallo and lime
- Add chorizo 3.00

Nashville Chicken Hollandaise 16.45
Toasted brioche topped with tangy slaw, Nashville fried chicken, gherkins, fried egg, hollandaise sauce and crispy shallots

Shakshuka (V) (GFA) 15.45
Our take on a classic - a rich, spiced tomato sauce with roasted peppers, poached eggs and feta. Served with buttered sourdough toast

Eggs Royale (GFA) 16.45
Toasted English muffin, topped with smoked salmon, spinach, poached eggs and hollandaise sauce

Eggs Residence (GFA) 16.45
Toasted English muffin, topped with hash browns, crispy bacon, poached eggs and hollandaise sauce

Turkish Eggs (V) (GFA) 15.45
Greek yoghurt seasoned with confit garlic and lemon. Topped with poached eggs, Aleppo chilli brown butter, crispy shallots, dill, lemon and buttered sourdough

Residence Smashed Avo on Toast (V) (GFA) 16.45
Smashed avocado and poached eggs on sourdough with beetroot hummus, sun blush tomatoes, whipped ricotta, dressed rocket, pickled onions and lemon

Classic Diner Omelette (GFA) 15.45
Three egg, folded omelette with your choice of fillings. Served with a side salad and buttered sourdough toast
Choice of THREE fillings: Bacon, ham, cheese, grilled tomato, mushroom, roasted peppers, spinach, onions

Something Sweeter?

Buttermilk Pancakes 15.45 OR Brioche French Toast 16.45
- Smoked streaky bacon, fried egg, hash brown bites, brown butter, maple syrup
- White chocolate sauce, Biscoff crumb, vanilla mascarpone, fresh strawberries, strawberry coulis (V)
- Blueberry compote, vanilla mascarpone, fresh strawberries, cinder toffee, maple syrup (V)

Banana Bread (VE) (GF) 13.95
Warmed banana bread, maple butter, blueberry compote, fresh strawberries, cinder toffee, maple syrup

Yoghurt Bowl (VE) 10.50
Vegan friendly yoghurt topped with homemade granola, banana, blueberry compote, fresh strawberries and maple syrup

LUNCH

Available all day Mon-Fri. Available Sat-Sun (+ bank holidays) from 12:00-16:00

Ciabatta Sandwiches

Served on toasted ciabatta with skin on fries and a side salad

Steak & Cheese (GFA) 17.45
Grilled bavette steak, chimichurri mayo, cheddar cheese, crispy shallots, rocket

Chicken & Queso (GFA) 16.95
Cajun chicken, chorizo, queso sauce, grilled onions and peppers

Beer Battered Fish Sando (GFA) 16.95
Beer battered haddock, tartare sauce, shredded lettuce, tangy slaw

Halloumi & Hash Brown (V) (VEOA)(GFA) 16.95
Grilled halloumi, roasted peppers, hash brown, sriracha aioli, shredded lettuce (Vegan option: swap halloumi for tofu)

Kebabs

Greek pitta bread, warmed and topped with garlic yoghurt, dressed leaf, tabbouleh, pickled onions, tomato, lemon and a choice of:

Grilled Chicken Skewer 16.95
OR
Grilled Halloumi (V) 16.95
OR
Falafel & Beetroot Hummus (VE) 15.45

Burgers

Served on a toasted seeded brioche bun with skin on fries and coleslaw

Classic Cheeseburger (GFA) 16.45
6oz beef patty, American cheese, shredded lettuce, tomato, gherkins, house burger sauce

Triple Bacon Burger (GFA) 17.95
Two 3oz smashed beef patties, American cheese, streaky bacon, bacon jam, baconnaise, gherkins, shredded lettuce

Buttermilk Chicken Burger 16.45
Buttermilk fried chicken, American cheese, shredded lettuce, tomato, gherkins, house burger sauce

Nashville Hot Honey Chicken Burger 17.95
Spicy Nashville buttermilk fried chicken, hot honey, ranch, gherkins and shredded lettuce

Quorn Buttermilk "Chicken" Burger (VE) 16.45
Quorn buttermilk style "chicken" fillet, vegan cheese, shredded lettuce, tomato, gherkins, house burger sauce

Salads

Sesame and Ginger Chicken Salad (VEOA) 15.45
Grilled chicken, soba noodles, rainbow slaw, edamame, marinated cucumber, spring onion, lime, sesame and ginger dressing
Vegan option: swap chicken for tofu

Chicken Caesar Salad 15.45
Grilled chicken, crispy bacon lardons, cos lettuce tossed in house Caesar dressing, sourdough croutons, Parmesan

Superfood Salad (V) (GF) (VEOA) 13.95
Mixed leaf, sweet potato, sun blush tomatoes, roasted peppers, pickled onions, cucumber, beetroot, falafel, feta, balsamic dressing
(Vegan option: swap feta for tofu)
- Add grilled chicken 4.00
- Add grilled halloumi 4.00
- Add smoked salmon 4.00

Sides

SKIN ON FRIES (VE) (GF) 4.75
HALLOUMI FRIES (V) 7.50
ONION RINGS (V) 5.00
RED CABBAGE COLESLAW (VEOA) (V) (GF) 4.00

Please inform your server of any allergies when placing your order

Please inform your server of any allergies or intolerances. While we take precautions, our kitchen handles multiple allergens and fryers may share oil, so we cannot guarantee an allergen-free environment.

(V) Vegetarian
(VE) Vegan
(GF) Gluten free
(GFA) Gluten free available
(VEOA) Vegan option available

Please scan below to see our full allergen matrix