



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, shredded cabbage, grated carrot, 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 (VE) 5.00

RED CABBAGE COLESLAW (VE) (GF) 4.00

Please inform your server of any allergies when placing your order



Please make your server aware of any allergies or intolerances when ordering. Our kitchen handles multiple allergens, and while we take precautions, we cannot guarantee a 100% allergen-free environment. We are a nut free venue.

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

Please scan below to see our full allergen matrix



WINE

WHITE

Bello Tramonto Pinot Grigio, Italy

Rich fruity aroma, smooth fruity taste

Akarana Sauvignon Blanc, New Zealand

Intense tropical fruit aromas, light on the palate

ROSÉ

Morador Rosado Garnacha, Spain

Ripe raspberry and strawberry fruits, soft and easy drinking

La Ferme Julien Rosé, France

Pale pink, dry but fruity with well balanced finish

RED

Petrarinusa Organic Nero d’Avola, Italy

Elegant, soft tannins with intense Mediterranean scents

La Grupa Malbec, Argentina

Ripe red fruit nose, sweet spice, well structured with hints of cherry and plum

SPARKLING

Primi Soli Prosecco, Italy

Soft citrus aromas with a hint of stone fruits on the palate

175ml 250ml BOTTLE

5.90 7.90 22.95

8.20 10.40 30.95

6.20 8.20 23.95

7.60 9.60 27.95

6.60 9.00 26.95

8.70 11.00 32.95

125ml BOTTLE

6.60 28.95

BEERS

ON TAP

		HALF	PINT
Residence Lager	4.0% abv	3.00	6.00
Kirkstall Virtuous IPA	4.5% abv	3.25	6.50
Kirkstall Judicious	4.8% abv	3.40	6.80
Kirkstall Radler	2.8% abv	2.90	5.80

BEERS

FROM THE FRIDGE

Corona	4.5% abv	4.90
Corona Cero Alcohol Free	0.0% abv	4.10
Kopparberg Crisp Apple	4.5% abv	6.10
Kopparberg Strawberry & Lime	4.0% abv	6.60
Kirkstall Virtuous IPA Low Abv	0.5% abv	5.95

BOTTOMLESS BRUNCH

Upgrade to 90 minutes of bottomless drinks for £24.95

Just purchase a meal over the value of £12.00

BY THE GLASS

(125ml)

House red, white, rose, or Prosecco

ON DRAUGHT

Residence Lager

WOLFE BROS
OF YORKSHIRE

Choose from:

- Orancello Spritz
- Lemoncello Spritz

HOT DRINKS

Yorkshire Breakfast Tea 3.20

Organic Speciality Teas 3.70

- Earl Grey
- Peppermint
- Green Tea

Double Espresso 3.80

Americano 4.00

Flat White 4.50

Cortado 4.50

Latte 4.80

Cappuccino 4.80

Mocha 5.00

Hot Chocolate 4.80

add cream and marshmallows for £1

Chai Latte 4.80

Dirty Chai Latte 5.00

Iced Latte 5.50

with choice of syrup: sugar syrup, vanilla syrup or caramel syrup (vegan milk option included)

Dairy free milks +0.50

oat milk or soya milk

Syrups +0.75

vanilla or caramel

Hot Water 0.50

All proceeds donated to WaterAid and matched by Residence

SMOOTHIES

Tropical

Pineapple, passionfruit, mango

Strawberry

Strawberry, banana, apple

6.95
EACH

LIQUEUR COFFEES

Black coffee fortified with liqueurs and topped with whipped cream!

Irish Coffee 7.50

Using Jameson's Irish whiskey and demerara sugar

Baileys Hot Chocolate 7.50

Hot chocolate mixed with Baileys Irish liqueur, topped with squirty cream, served with marshmallows

SOFT DRINKS

Coca Cola, Diet Coke, Lemonade, Coke Zero (16oz) 4.30

100% Juices 4.00

- Orange
- Pineapple
- Apple

Franklin & Sons Sparkling Softs (275ML) 5.00

- Brewed Ginger Beer
- Pressed Raspberry Lemonade
- Rhubarb Lemonade

Franklin & Sons Mixers 3.00

- Indian Tonic
- Light Tonic

Harrogate Sparkling Water (330ML) 2.50

Harrogate Still Water (330ML) 2.50

2 FOR £14 COCKTAILS

Drinks must be ordered at the same time and must be two of the same cocktail

8.50
EACH

Bloody Mary

Wolfe Bros Bonomi Vodka, Tabasco, Hendersons Relish, Lemon, Tomato Juice

Tommy's Margarita

Tequila Blanco, Lime, Agave Syrup

Aperol Spritz

Aperol Apertitif, Prosecco, Soda, Orange Slice

Mimosa

Orange Juice, Prosecco

Espresso Martini

Wolfe Bros Bonomi Vodka, Thomas Green Coffee Liqueur, Espresso, Sugar

Pornstar Martini

Wolfe Bros Bonomi Vodka, Passionfruit Liqueur, Vanilla Syrup, Lemon, Pineapple, Shot of Prosecco