



The Blue **LEGUME**

CAFÉ • RESTAURANT • COCKTAIL BAR

SINCE 1994

BREAKFAST MENU

www.thebluelegume.com   [thebluelegumeN16](https://www.instagram.com/thebluelegumeN16)

BREAKFAST

CLASSIC ENGLISH BREAKFAST Sausage, bacon, hash brown, mushrooms, beans, grilled tomatoes, eggs, served with sourdough bread with butter.	11.9	VEGAN DELIGHT (V) Toasted brioche bread with crushed chilli avocado, French beans, mushroom & hash brown.	10.5
TURKISH EGGS (V) Two poached eggs with garlic yoghurt and drizzle of hot chilli peppered butter, dried mint comes with sourdough bread.	11.5	HEALTHY AVOCADO DREAM (V) Crushed avocado, poached egg, chilli, olive oil, lime, homemade sourdough bread. [Add Smoked Salmon & Bacon £2]	11
HEALTHY MELTY [Vegan option available] Smoked salmon & avocado, poached egg, grilled halloumi, grilled tomatoes & cherry jam, served with sourdough bread with butter.	12.5	VEGGIE MENEMEN [SHAKSHUKA] (V) Sizzling mixture of tomato, two eggs, finely topped green peppers, onion, served with bread. [Vegan option available]	11.9
MEDITERRANEAN BREAKFAST Grilled halloumi, spicy sausage, feta cheese, fresh tomato, cucumber, poached eggs, marinated olives, butter and honey & jam served with sourdough bread. [Vegan option available]	12.5	MENEMEN [SHAKSHUKA] Sizzling mixture of tomato, two eggs finely topped green peppers, onion, feta cheese & Turkish sucuk, chilli peppers, served with bread.	12.9

OMELETTES

SPINACH AND FETA OMELETTE (V) 12.5 Served with bread and salad.	SMOKED SALMON OMELETTE 12.5 Served with chips and salad.
CRISPY BACON & CHEESE OMELETTE 12.5 Served with bread and salad.	

EGGS

EGG FLORENTINE (V) 9.5 Toasted muffin, baby spinach, two poached eggs and hollandaise sauce.	EGG BENEDICT 9.5 Toasted muffin, crispy bacon, two poached eggs and hollandaise sauce.	EGG ROYALE 10.5 Toasted muffin, smoked salmon, two poached eggs and hollandaise sauce.
EGG ON SOURDOUGH BREAD (V) 7.5 Choice of scrambled or poached egg.		

EARLY BIRD

NUTTY BERRY GRANOLA (V) (N) 7 Dairy/Oat Milk/Yoghurt	SEASONAL FRUIT & YOGHURT BOWL (V) (GF) 7 Served with honey drizzle.
LIZZIE'S MORNING BRIOCHE 7.9 Smoked salmon, cream cheese and cucumber.	HER ROYAL BUN'NESS 8.5 Brioche bun, bacon, scrambled egg, avocado and tomato.
CROWN JEWELS 8.9 Brioche bun, egg, bacon, cheddar cheese and sautéed onions.	

ON SOURDOUGH

MORNING GLORY 7.5 Smashed avocado, olive oil and lemon dressing. ADD >> Smoked salmon 4 • Eggs 2 • Feta 3 • Feta & Chilli jam 4	HALLOUMI OPEN 12.5 Grilled halloumi, fried egg, smashed avocado.
CRISPY BACON OPEN 12.5 Smoked bacon, fried egg, smashed avocado.	SMOKED SALMON OPEN 13.5 Smoked salmon, fried egg, smashed avocado.
SCRAMBLED EGGS ON SOURDOUGH 13	TRUFFLE SCRAMBLED EGGS 15

PANCAKES

DEVIL PANCAKE (V) 11.25 Pancakes served with Nutella, strawberries and banana.	THE AMERICAN PANCAKE 11.25 American style pancake with crispy bacon and maple syrup.	CARAMEL PANCAKE 11.25 Served with salted caramel butter, banana and berries.
ALBERT'S PANCAKE STACK 11.25 • Crispy bacon, chilli butter and maple syrup • OR • Mixed berry, banana, honeycomb butter & maple syrup •		

FRENCH TOAST

CRISPY BACON 9.9 Served with cherry jam, crispy bacon and butter.	CREAM & BANANA 10.5 Served with cherry jam, double cream, Banana and butter.
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ADD ONS

FREE RANGE EGGS (2) 2	VEGETARIAN SAUSAGES (2) 3
CUMBERLAND SAUSAGE (LARGE) 3	SPINACH 3
SUCUK 3	SAUTÉED FRY SPICY VEGETABLES 4
CHAR-GRILLED HALLOUMI (2) 3.5	SMOKED BACON (2) 3
HASH BROWNS (2) 1.75	PORTOBELLO MUSHROOMS 3.5
AVOCADO 2.9	SMOKED SALMON 4
HOME STYLE POTATOES 3	

COFFEES

ESPRESSO	2.5
DOUBLE ESPRESSO	2.8
AMERICANO	2.8
CAPPUCCINO	3
LATTE	3
FLAT WHITE	3.2
MOCHA	3.4
CHAI LATTE	3.2
MATCHA LATTE	3.6
IRISH COFFEE (LIQUEUR)	4.6
HOT CHOCOLATE	3.4
BABYCCINO	1.8
ICED COFFEE	3.2
ICED MATCHA & CHAI	4.2

Extra shot 0.60, Decaf 0.60 • Alternative milk options 0.60 (soy, oat, almond, coconut)

TEAS

served in a pot

ENGLISH BREAKFAST	3.5
EARL GREY	3.5
DECAF ENGLISH BREAKFAST	3.5
HERBAL TEA	3.5
Camomile, Green, Jasmine, Fresh mint or Peppermint.	

SMOOTHIES 5.5

MERRY BERRY Blackberry, Strawberry, Raspberry, Blueberry & Banana.
STRAWBERRY SUNSHINE Strawberry, Mango & Banana.
GROOVY GREEN Avocado, Spinach, Pear, Mint, Green Apple & Melon.
TROPICAL CRUSH Passion Fruit, Pineapple, Papaya & Pineapple.

FRESH JUICES

SINGLE 4 Orange, Apple or Carrot.
COMBINATIONS 4.7 Ginger, Celery, Apple, Beetroot, Mint, Orange, Carrot.

SOFT DRINKS

CARTON JUICES 3.2 Cranberry, Apple, Orange, Tomato, Pineapple.
ORGANIC LEMONADE 3.5
GINGER BEER 3.5
ELDER FLOWER 3.5
COKE, DIET COKE, SPRITE 3.5
STILL OR SPARKLING WATER 375ML 2.7 800ML 4.5
TONIC WATER OR SODA WATER 2.7



CAFE • RESTAURANT • COCKTAIL BAR • CAFE • RESTAURANT • COCKTAIL BAR • CAFE • RESTAURANT • COCKTAIL BAR

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MAIN MENU

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COLD STARTERS

MIXED OLIVES (VG)(GF) Kalamata and nocello olives with lemon zest, olive oil & herbs.	6.5
BABA GANOUSH (V)(S)(GF) Smoked aubergine, tahini, garlic, lemon, olive oil & yoghurt.	6
BEETROOT KISIR (V)(VG) Bulgur wheat, beetroot, green peppers, spring onions, fresh herbs & pomegranate.	5.9
TZATZIKI (V)(GF) Yoghurt, garlic, cucumber, olive oil, dry mint.	6
ATOM (V)(GF) Strained yoghurt, dried cayenne pepper, ground red pepper & butter.	6.5
HUMMUS (V)(S) Classic Middle Eastern dip of chickpeas puree, tahini, hint of garlic, lemon juice, extra virgin olive oil, paprika & parsley.	5.5
TUNA TARTARE Avocado, red onion, cucumber, olive oil, Chef sauce.	12.5
TOMATO & MANGO (V)(VG)(GF) Heritage tomato, mango, capers, red onion, salsa, black olive & olive oil.	9
BURRATA (V)(GF) Tomato, green herb oil, fresh basil.	9.75
BEEF BRESAOLA (GF) Sliced premium beef, balsamic glaze, parmesan.	13.5

COLD MIXED STARTER (S) (V) 12.5

Pitta Bread, Hummus, Baba Ganoush, Tzatziki, Beetroot Kisir & Atom.

SIDES & SAUCES

SIDE SALAD (V)(VG)(GF)	4.9
GARLIC MUSHROOMS (V)	4.5
CREAMY SPINACH (V)	3.9
CHIPS PARMESAN & TRUFFLE OIL (V)	5.5
CHIPS (V)	4.5
RICE (V)(GF)	3.25
PEPPERCORN SAUCE	2
TURKISH FLAT BREAD (V)	1.5

HOT STARTERS

SOUP OF THE DAY Served with warm bread.	7.75
CALAMARI FRITTI Baby squid served with sweet chilli, grain mustard and aioli.	10.5
PADRON PEPPERS (VG)(GF) Fried, served with Maldon Sea salt.	9
FRIED HALLOUMI (V)(GF) Served with honey and pomegranate sauce and crispy parsley.	8.5
SUCUK Char-grilled Turkish beef spicy sausage, served with garnished salad.	7.5
CHILLI PRAWNS Pan fried chilli prawns, cooked with butter, white wine, tomatoes & mixed pepper. Topped with parsley, served with bread.	8.5
HONEY GLAZED GOAT CHEESE (V)(GF) Buttered goat cheese served with mixed greens, honey, pomegranate sauce and pomegranate.	8.9
LAHMACUN A thin levantine flatbread topped with minced lamb, garlic, peppers, tomato and parsley. Served with salad.	6

SALADS

[- house dressing: olive oil, lemon, mustard -]

SALMON AVOCADO SALAD (GF) Salmon, avocado, mixed leaves, tomato, cucumber, olive oil, pomegranate sauce & house dressing.	13.5
GOAT'S CHEESE SALAD (V)(N)(GF) Mixed leaves, avocado, beetroot, cherry tomatoes, walnut, green apple with melted goat's cheese, olive oil, pomegranate sauce & house dressing.	14.5
HOMEMADE FALAFEL SALAD (V)(S)(GF) Homemade falafel with mixed leaves, tomato, cucumber, beetroot, olive oil, pomegranate sauce & house dressing.	14
GRILLED HALLOUMI SALAD (V)(GF) Grilled halloumi with roasted beetroot & avocado on a bed of salad with olive oil, pomegranate sauce & house dressing. [Add grilled chicken for £2]	14
GREEK SALAD (V)(GF) Tomatoes, onions, cucumber, green pepper, olives and feta, olive oil, pomegranate sauce & house dressing.	12.5

GRILLS

CHICKEN SHISH (GF) Char-grilled skewer of marinated free range chicken, served with rice, salad, grilled tomato & pepper.	16.5
HOT CHICKEN WINGS (GF) Marinated in a choice of Sriracha or Medium Peri-Peri. Served with chips & salad.	13.9
LAMB BEYTI Spicy lamb seasoned with garlic & parsley, wrapped in tortilla bread. Topped with yoghurt, tomato sauce & melted butter. Served with rice.	15.75
ADANA KOFTE Grilled spicy lamb kofte on skewer served with roasted peppers, mixed baby leaf salad & rice.	16.9
LAMB CUTLETS Lamb Cutlets served with chips, tomato & paper.	21
MIX KEBAB Marinated lamb cutlets, chicken shish, chicken wings and lamb kofte served with grilled tomatoes, pepper, rice & salad.	24
RIB-EYE STEAK (GF) Premium 14-day aged Argentinian Balck Angus steak, served with fries & sauce.	29.9

FISH DISHES

GRILLED SALMON (GF) Salmon fillet served with baby spinach and mixed vegetables.	20.5
GRILLED SEA BASS (GF) Sea bass fillet served with baby spinach and mixed vegetables.	19.9
GALICIAN OCTOPUS Served with baby potatoes, smoked paprika and aioli.	23.5

PASTAS

CREAMY CHICKEN LINGUINE Linguine with chicken in white wine, garlic, pesto & dash of double cream.	14.9
SEAFOOD LINGUINE King prawns, squid & mussels cooked in garlic, white wine & homemade tomato sauce.	18
SPAGHETTI BOLOGNESE Classic spaghetti bolognese topped with parmesan.	15
SPINACH & RICOTTA RAVIOLI (V) Served with a basil tomato sauce.	15.4
PENNE ALL'ARRABBIATA (V) Tomato, garlic, red chilli and buffalo parmesan cheese.	12.9

RISOTTO

MUSHROOM RISOTTO (V) With truffle oil. [Vegan option available]	15.5
SEAFOOD RISOTTO (GF) Prawn, squid & mussels cooked in garlic & white wine.	16.5

LEGUME SPECIALS

CHICKEN FIRE CASSEROLE (GF) Sautéed chicken in white wine with spring onions, green peppers, tomatoes, mushroom, parsley and herbs. Served with rice. >>Choice of spice; Mild, Medium or Hot	17.9
HALLOUMI AUBERGINE GRATIN (V) Layers of aubergine and halloumi cheese with garlic, tomato sauce and basil pesto. Served with mixed salad.	18
RACK OF LAMB (N)(GF) Rack of lamb in pistachios and cherry sauce served with baby potatoes & spinach.	24
ROASTED AUBERGINE (VG)(N)(S) Tomato sauce, tahini pistachio, pea shoot, almond flakes.	17.9
VEGETABLE MOUSSAKA (V) Layers of grill vegetable with béchamel served with rice.	16.5

LEGUME BURGER

BEEF BURGER Served in a brioche bun with pickles, tomato topped with cheddar cheese. Served with chips.	14.75
CHICKEN BURGER Grilled chicken breast served in brioche bun with sriracha sauce, pickles, tomato and baby leaf greens. Served with chips.	13
VEGAN BURGER (VG)(S) Beetroot, chickpeas and onion mix in patty, served in vegan bun with lettuce, tomato and pickles with chips and hummus on the side.	12.9
HALLOUMI BURGER (V)(S) Grilled halloumi served in a brioche bun with tomato, pickles, baba ghanoush. Served with chips.	12.9

LEGUME VEGETARIAN

GOAT'S CHEESE SALAD (V) (N) Mixed leaves, avocado, beetroot, cherry tomatoes, walnut, green apple with melted goat's cheese, olive oil, pomegranate sauce & house dressing.	13.9
ROASTED AUBERGINE (VG) (N) (S) Tomato sauce, tahini pistachio, pea shoot, flakes almond.	17.9
VEGAN BURGER (VG) (S) Beetroot, chickpeas and onion mix in patty, served in vegan bun with lettuce, tomato and pickles with chips and hummus on the side.	12.9
VEGETABLE MOUSSAKA (V) Layers of grill vegetable with béchamel sauce, served with rice.	16.5

White Wines

	175ML	250ML	BOTTLE
BIANCO DI CASA MIA, TRIVENETO ITALY	6.5	7.5	22.5
Blend of white grapes from Triveneto. Straw yellow in colour: a pleasant dry & fruity wine.			
PINOT GRIGIO CA VESCOVO ITALY	7.5	8.5	26
Pale and brilliant straw yellow with slight coppery reflection. Fresh aroma with notes of acacia flowers and hints of exotic fruit. Full bodied delicately fruit, with a excellent balance and good persistence.			
CANKAYA, EMIR NARINCE TURKIYE	7.5	8.5	26
A classic Turkish white blend made of indigenous Anatolian grape varieties. Balanced, fresh with good body, pleasing acidity and peach, lime and sweet pear notes on the palate.			
CHARDONNAY DU TOITSKLOOF SOUTH AFRICA	8	9	28
The Chardonnay shows citrus and lime flavours on the nose. Dried peaches, vanilla and subtle wood flavours carry through to the palate on this well balanced wine.			
SAUVIGNON BLANC SOUTH AFRICA	8	9	28
Gooseberry, litchi and guava aromas on the nose with hint of asparagus. Well balanced, smooth with a crisp finish.			
PICPOUL DE PINET DOMAINE GRAND CHAIS FRANCE	9	10	32
Is a white wine produce in northwest of Thau pond, near the village of Pinet, in front of the sea. 100% picpoul blanc. Explosive nose with fresh aromas of exotic and citrus fruits and white peach.			
RIOJA VIURA TEMPRANILLO BIANCO SANCHO GARCES SPAIN	9.5	10.5	34
Intense and aromatic with notes of ripe pear and citrus. Good acidity and freshness.			

Red Wines

	175ML	250ML	BOTTLE
ROSSO DI CASA MIA, TRIVENETO ITALY	6.5	7.5	22
Blend of red grapes from Triveneto. Ruby red, round and soft while still retaining the characteristics of dry wine on the palate.			
MERLOT CAVESCOVO ITALY	7	8	24
Brilliant red, intense, pleasant, full aroma with an semi dry elegant aftertaste. An easy drinking wine with tons of clean, medium bodied herb tinged red fruits.			
SHIRAZ DU TOITSKLOOF SOUTH AFRICA	7.5	8.5	26
Complex range of eucalyptus, spice, peppercorn flavours, with supple tannins and smooth finish. 100% Shiraz.			
PRIMITIVO SALENTO IGT, BORGO SANLEO ITALY	7.5	8.5	26
Dry with a fine structure and outstanding roundness. It shows a complex fruitiness on the palate that is remarkably persistent.			
YAKUT KAVAKLIDERE, BOGAZKERE OKUZ GOZU TURKIYE	8	9	28
The most popular Turkish red wine blend of two indigenous grapes varieties, famous for its tannic yet accessible palate with vibrant notes of cranberries, cherries and spice.			
MALBEC PROEMIO ARGENTINA	8.5	9.5	30
Enticing aromas of red fruit, cherries and plum. Medium bodied with a velvety texture and a long, persistent finish, revealing its full potential.			
CHIANTI SANTILARIO ITALY	9	10	32
100% Sangiovese from Chianti. Bright ruby red in colour, elegant scents of violets and wild berries. Dry full bodied, well balanced and red fruit driven on the palate.			
RIOJA TEMPRANILLO DOC SANCHO GARCES SPAIN	9.5	10.5	34
Deep and intense violet-red colour. On the nose the wine has aromas of fresh red fruit and liquorice. It's a clean, fruit-forward and easy-to-drink.			

Rosé Wines

	175ML	250ML	BOTTLE
CASA MIA ROSE ITALY	6.5	7.5	22
Cherry pink colour. It's dry, fresh and sapid on the palate. Its fine but intense bouquet has a floral and fruity scent.			
PINOTAGE ROSE DU TOITSKLOOF SOUTH AFRICA	7.5	8.5	26
This Rose features medium pink colour and flavours of raspberry, strawberry and tart cherry on a balanced palate. This 100% Pinotage rose, dry, fruity and has a medium body.			
PINOT GRIGIO BLUSH ZONIN ITALY	8.5	9.5	30
Delicately dry, with an excellent balance and freshness. Fruity and flowery notes, persistent finish. 100% Pinot Grigio grapes from Delle Venezie area.			

Champagne & Sparkling

	175ML	250ML	BOTTLE
CUVEE ZERO, ALCOHOL FREE	7.5	8.5	26
De alcoholised Garganega, Trebbiano, Chardonnay blend. Crips, elegant alcohol-free Italian sparkling.			
PROSECCO CA'VESCOVO DOC BRUT	8.5	9.5	30
Bright pale straw-yellow colour. Attractive intense, very fruity and aromatic and well balanced and appealing, with the extremely delicate almond note that is typically of Glera. 100% Glera grapes.			
PROSECCO MILESSIMATO ROSE DOC, BRUT			33.95
Blend of Glera and Pinot Nero. A lightly-coloured and with fine bubbles and a soft persistent mousse. This Prosecco is fresh, soft and smooth on the palate with floral notes and hint of almond.			
CHAMPAGNE ELLNER FRANCE			78
Fine mousse. Toasty, nutty, spicy, floral, citrus, baked pear aromas paired with citrus, apple, honey flavours. Blend of 60% Pinot Noir, 20% Chardonnay, and 20% Pinot Meunier grapes.			

Vodka		25ML	50ML	Gin		25ML	50ML
ABSOLUT SWEDISH, 40%		5.5	8	BOMBAY SAPPHIRE ENGLAND, 40%	5	7.5	
BELVEDERE POLAND, 40%		5.5	8	HENDRICK'S SCOTLAND, 41%	5.5	8.5	
GREY GOOSE FRANCE, 40%		5.75	8.5	MONKEY 47 GERMANY, 47%	5.5	8.5	
Whiskey		25ML	50ML				
JAMESON IRELAND 40%		5	7.5	BELLS SCOTCH	5.5	8	
JACK DANIELS USA, 40%		5.5	8	BULLEIT BOURBON USA 45%	5.5	8	
JOHNNIE WALKER		5.5	8	COURVOISIER	6.5	9.5	
Rum		25ML	50ML				
CAPTAIN MORGAN SPICED JAMAICA, 36%		5.5	8	HAVANDA CLUB 3YR OLD CUBA, 40%	5.5	8	
BACARDI CARTA BLANCA BERMUDA, 37%		5.5	8	KRAKEN TRINIDAD AND TOBAGO 40%	6	8.5	
Liqueur		25ML					
BAILEYS 17%		5	CAMPARI 25%			5	
PIMM'S 25%		5	SAMBUCA 38%			5	
JAGERMEISTER 35%		5	LIMONCELLO 27%			5	
KAHLUA 16%		5	AMARETTO 28%			5	
Bottled Beer & Cider							
EFES DRAFT TURKEY, 5%		6.5	MEANTIME PALE ALE UK, 4.3%			5.5	
PERONI ITALY, 4.8%		5.5	CORONA MEXICO, 4.7%			5.5	
ESTRELLA GALICIA SPAIN, 4.7%		5.5	MAGNERS CIDER IRELAND, 4.5%			6.5	

Cocktails

- All £12.90 -

BLUE LEGUME *Signature*

Vodka, Gin, Blue Curaçao & lime juice.

MARGARITA

Tequila, triple sec., lemon juice and sugar syrup.

MARTINI

Gin and vermouth.

PORNSTAR MARTINI

Vodka, fruit liqueur, vanilla syrup and lime juice.

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur and sugar syrup.

OLD FASHIONED

Bourbon, Angostura bitters, sugar and orange peels.

NEGRONI

Gin, vermouth and Campari.

APEROL SPRITZ

Aperol, prosecco, soda water, orange slice

MIMOSA

Sparkling wine & orange juice.

CUBA LIBRE

Rum, coke and lime juice.

COSMOPOLITAN

Vodka, trip sec., lime juice and cranberry juice.

WHISKEY SOUR

Whiskey, lime juice, sugar, Angostura bitters & egg white.

LONG ISLAND ICE TEA

Vodka, gin, tequila, rum, Cointreau, lime juice and coke.

MOJITO

Rum, slices lime, fresh mint sugar, sugar syrup and soda water.

STRAWBERRY DAIQUIRI

Rum, Cointreau, lime juice, fresh strawberry sugar syrup.

MOSCOW MULE

Vodka, ginger beer and lime juice.

BLOODY MARY

Vodka, tomatoes juice, fresh lemon juice, dash of Worcestershire sauce, tabasco, celery salt and pepper.

BELLINI

Prosecco and peach syrup.

PIMM'S

Pimm's, lemonade, fresh mint spring, slices of cucumber, oranges, apple and strawberry.

SANGRIA

Red wine with orange juice spirits, slices of orange and lime.

COFFEES

ESPRESSO	2.5	MATCHA LATTE	4
DOUBLE ESPRESSO	3	IRISH COFFEE (LIQUEUR)	5.2
AMERICANO	3	HOT CHOCOLATE	4.5
CAPPUCCINO	3.5	BABYCCINO	1.8
LATTE	3.5	ICED COFFEE	4.5
FLAT WHITE	3.5	ICED MATCHA & CHAI	4.5
MOCHA	4.5		
CHAI LATTE	4.5	Extra shot 0.60, Decaf 0.60 • Alternative milk options 0.60 (soy, oat, almond, coconut)	

TEAS

served in a pot

ENGLISH BREAKFAST	3.7	HERBAL TEA	3.7
EARL GREY	3.7	Camomile, Green, Jasmine, Fresh	
DECAF ENGLISH BREAKFAST	3.7	mint or Peppermint.	

SOFT DRINKS

CARTON JUICES	3.5
Cranberry, Apple, Orange, Tomato, Pineapple.	
ORGANIC LEMONADE	3.5
GINGER BEER	3.5
ELDER FLOWER	3.5
COKE, DIET COKE, SPRITE	3.5
STILL OR SPARKLING WATER	375ML 3.5 800ML 4.5
TONIC WATER OR SODA WATER	3.5

FRESH JUICES

SINGLE	5.9
Orange, Apple or Carrot.	
COMBINATIONS	6.5
Ginger, Celery, Apple, Beetroot, Mint, Orange, Carrot.	

SMOOTHIES 6.5

MERRY BERRY

Blackberry, Strawberry, Raspberrry, Blueberry & Banana.

STRAWBERRY SUNSHINE

Strawberry, Mango & Banana.

GROOVY GREEN

Avocado, Spinach, Pear, Mint, Green Apple & Melon.

TROPICAL CRUSH

Passion Fruit, Pineapple, Papaya & Pineapple.

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WINE & DRINKS MENU



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Stakey

DESSERT

HOMEMADE TIRAMISU 7.9

Finger biscuits dipped in coffee & courvoisier.
Layered between creamy mascarpone

TURKISH COFFEE CRÈME BRÛLÉE 7.9

Served with vanilla ice cream

PANNA COTTA 6.9

Served with mixed berry sauce

OVEN-BAKED CHEESECAKE 7

Served with mixed berry sauce

ROASTED WALNUT BROWNIE 6.9

Served with vanilla ice-cream & berry sauce

ICE CREAM

1 SCOOP **2** 3 SCOOPS **5.9**

Vanilla & Strawberry & Chocolate

SORBET

1 SCOOP **2** 3 SCOOPS **5.9**

Lemon & Mango

COFFEE

ESPRESSO	SINGLE 2.5	DOUBLE 2.8
AMERICANO		2.8
CAPPUCCINO		3
LATTE		3
FLAT WHITE		3.2
MOCHA		3.4
IRISH COFFEE (LIQUEUR)		4.6

TEA

served in a pot

ENGLISH BREAKFAST	3.5
EARL GREY	3.5
DECAF ENGLISH BREAKFAST	3.5
HERBAL TEA	3.5
Camomile, Green, Jasmine, Fresh mint or Peppermint.	

Extra shot • Decaf • OR • Alternative milk options 0.60 (soy, oat, almond, coconut)