

MANUKA KITCHEN



Brunch Drinks

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|------------------------|--------------------------------|-----------------------------------|
| Glass of prosecco 6.50 | Homemade lemonade 4.00 | Mango, Kefir & manuka honey 5.00 |
| Espresso Martini 7.50 | Apple celery & spinach 4.00 | Ginger manuka honey lemonade 5.00 |
| Rhubarb Bellini 9.00 | Carrot, Orange and ginger 4.00 | Watermelon & lime 5.00 |

Brunch

The Full Fulham 14.95

(Eggs, black pudding, sausage, bacon, mushroom, hash brown, tomato and sourdough bread)

Turkish Eggs: Confit garlic yoghurt, poached eggs, aleppo chilli butter, sourdough toast 11.50

Banana bread, peanut butter cream 7.50

Duck leg, waffles, egg and honey 16.50

Wagyu mince on toast, poached eggs 18.00

Garden scrambled egg: courgette, chilli, feta, scrambled eggs 11.50

Spiced red pepper, hash brown, poached eggs and avocado 12.50

Crushed avocado, red quinoa, feta, mint on sourdough 9.50

French toast, bacon, banana, spiced honey 12.50

Blueberry pancakes, maple syrup 10.50

Home cured salmon Royal 13.50

Steak and fried eggs 16.50

Our Benedict 12.50

Main

Braised Rabbit, chorizo, cherries, parpadle pasta 22.00

Cauliflower, tahini, red pepper and pickled lemon 16.50

Grass fed 8 oz bavette steak, tomato & bacon relish, fries 18.50

Corn fed chicken salad, freekeh, sundried tomato, cherry tomato 17.50

Wagyu beef bolognese, Rigatoni, parmesan 19.5

Sides

Hash browns 4.0

Crispy smoked bacon 4.5

Half avocado 2.50

Spinach & Tomato salad 4.0

Side salmon 4.50

Fries & bacon relish 4.95

2 slices sourdough & Honey 5.5

2 slices bread & butter 3.00

2 sausages 4.00

Tea & infusions 4.5

Blue Lady Tea

Japanese cherry blossom Tea

China Jasmine Tea

Darjeeling Fine Tippy

Ginger & lemon

Fresh Mint Tea

Bira Biro Coffee

Our own home roasted all African coffee

If you have any special dietary requirement or allergy please inform the management team