# The Local

# SUNRISE TO SUNSET **BREAKFAST**

# LOBSTER BENEDICT 34.9

Freshly cooked lobster, two poached eggs, glazed brioche, avocado, king prawns, homemade hollandaise

### **EGG BENEDICT** 16.5

Glazed brioche, two poached eggs, Italian parma ham, homemade hollandaise

### **EGG ROYALE** 16.5

Glazed brioche, two poached eggs, smoked salmon, homemade hollandaise

## **BRAISED OX CHEEKS BENEDICT** 14.9

Slow cooked beef, two poached eggs, hollandaise, multigrain sourdough

### TURKISH EGGS (VEG) 13.5

Poached eggs, yoghurt, chickpea croutons, beurre noisette. multigrain sourdough

# RICH YOLK EGGS

Poached or fried eggs on multigrain sourdough toast

# **FOLDED EGGS** 10.5

Four rich yolk eggs on multigrain sourdough toast

# CRANK UP THOSE EGGS!

BAKED BEANS	2.5	SMOKED SALMON	5.5
CHICKEN SAUSAGE	3.0	CHORIZO SAUSAGE	3.0
CRISPY BACON	3.0	AVOCADO HALF	3.8

# CHECK OUT OUR FABULOUS SPECIALS!

# **SHAKSHUKA (VEG)**

sourdough

Rich yolk eggs baked in spicy tomato sauce, multigrain

# ADDS ON

FETA CHEESE CHORIZO SAUSAGE 3.0 CRISPY BACON CHICKEN SAUSAGE 3.0

# TRUFFLE & WILD MUSHROOM FOLDED 15.5 EGGS (VEG)

**CHORIZO FOLDED EGGS** 13.5

# TOMATO, CHILLI, FETA FOLDED EGGS (VEG) 13.5

### **ENGLISH BREAKFAST** 19.5

Choose your egg adventure: poached, fried, or folded! Comes with chicken sausage, bacon, baked beans, avocado, sautéed mushrooms, oven-roasted tomatoes, all served with a side of multigrain sourdough. Yum!

### **VEGETARIAN BREAKFAST (VEG)** 19.5

Pick your egg style - poached, fried, or fancily folded, along with halloumi cheese, creamy avocado, sizzling mushrooms, juicy oven-roasted tomatoes, all served on multigrain sourdough. It's a brunch dream come true!

# THE LOCALS FULL HEALTHY 17.9

Mixed leaf salad with omega seeds, two poached eggs, avocado, coriander dressing, smoked salmon and crunchy toasted dark rye!

### **VEGETARIAN FULL HEALTHY (VEG)** 17.9

Mixed leaf greens with omega seeds, two gently poached eggs, creamy avocado, coriander dressing, sautéed mushrooms and crunchy toasted dark rye.

# ALL DAY BRUNCH FIESTA!

# CRISPY SWEET POTATO PANCAKE (VEG)

Smashed avocado, poached egg, hollandaise

**BRAISED OX CHEEKS BEEF 8.0** 

# **SMOKED SALMON** 5.5

Poached egg, mashed avocado, hollandaise

FLATBREAD WITH PARMA HAM

# 13.9

15.5

FLATBREAD WITH WHIPPED FETA (VEG) 10.5

Poached egg, roasted tomatoes, basil dressing, micro herbs

### GREEK YOGURT & GRANOLA (VEG) (GF) 9.5

**SPRINKLE IN SOME SEASONAL FRUITS! 5.5** 

# **BUTTERMILK PANCAKES (VEG)**

12.9

15.5

Pick your dream duo from: Greek yogurt, coconut yogurt, mixed berry jam, homemade salty caramel, chocolate madness, maple magic, or Nutella!

BACON 3.0

**SEASONAL FRUITS** 5.5

# MATCHA PANCAKES (VEG) (GF)

15.5

Fresh berries, coconut yogurt, a swirl of mixed berry coulis, matcha caramel and delicate white chocolate curls

# ACI SMOOTHIE BOWL (V) (GF)

14.5

Seasonal fruits, coconut yogurt, chia seeds, and a sprinkle of homemade gluten-free granola

(V) - VEGAN (VEG) - VEGETERIAN (GF) - GLUTEN FREE (H) - HALAL

If you have a food allergy or special dietary requirements, please inform your waiter before you order. A discretionary 12.5% service charge will be added to your bill.





# The Local STARTERS

12.0

OLIVES (V)	5.5
herbs and lemon	
SOUP OF THE DAY (VEG)	7.5
Ask waiter for todays specialty.	

ADD MULTIGRAIN SOURDOUGH, RYE OR GF TOAST	1.0
LOBSTER SOUP	

Ask waiter for availability

ADD MULTIGRAIN SOURDOUGH, RYE OR GF TOAST 1.0

GRILLED HALLOUMI CHEESE (VEG) 5.5 ADD MULTIGRAIN SOURDOUGH, RYE OR GF TOAST 1.0

**CRISPY CAULIFLOWER (VEG)** 5.5 Homemade aioli harrisa

# MAIN COURSE

# THE LOCALS CHEESEBURGER (H) 16.5

Angus beef patty, tomato, cheddar cheese, crisp baby gem lettuce, caramelised onions, homemade harisa aioli, and side of mixed leafes salad

# Pile on that burger!

FRIED EGG CRISPY BACON	2.5 3.0	AVOCADO HALF HALLOUMI	3.5 5.5	
Pick your potato pals!				
SKIN ON FRIES	5.5	SWEET POTATO FRIES	6.5	
		PARMESAN & TRUFFLE	6.5	
		FRIES	7	
SKINNY BU	RGER (H)			15.5

100% beef patty, tomato, cheddar cheese, crisp baby gem lettuce, caramelised onions, homemade harisa aioli, and side of mixed leafes salad

### 26.5 TERIYAKI SALMON STIR-FRY (VEG)

Whip up a wok of stir-fried soba noodles, broccoli, bok choy, bean sprouts and yuzu sauce!

Slow cooked shredded beef. Rich in collagen.

# SALADS & SANDWICHES

# **HEALTHY SALAD (V)**

9.0 /18.0

Mixed leaves, baby spinach, courgette, cucumber, parsley, coriander, tomatoes, avocado, coriander dressing, omega seeds

**CHARRED BABY GEM WITH** 13.5

HOMEMADE CAESAR SAUCE (VEG)

Anchovies, parmesan cheese, crispy capers

# Boost your salad!

GRILLED HALLOUMI 5.5 GRILLED SALMON 7.5 GRILLED CHICKEN 5.5 AVOCADO HALF 3.8

**BURRATA MISO AUBERGINE** 12.9 **CARPACCIO (VEG)** 

Black garlic aioli, pomegranate seeds, basil oil

ADD MULTIGRAIN SOURDOUGH, RYE OR GF TOAST 1.0

# CAESAR CHICKEN SANDWICH half / whole

Bacon, Ceasar dressing, baby gem salad, tomato, parmesan, multigrain sourdough, served with salad

# 9.0 /18.0 GRILLED CHICKEN SANDWICH (H)

Tomato, pickles, caramelised onions, harissa aioli, multigrain sourdough, served with side salad

HAM & CHEESE TOASTY 9.8

Served with salad

7.8 **CHEESE & TOMATO TOASTY (VEG)** 

Served with salad

11.9 **AVOCADO TOAST (V)** 

Smashed avocado, crispy radish, roasted pumpkin seeds, micro coriander, multigrain sourdough

# 13.9 FETA AVOCADO TOAST (VEG)

Smashed avocado, feta cheese, roasted red bell pepper, basil dressing, baby leaf salad, multigrain sourdough

# Add on!

EXTRA EGG	2.0	SMAOKED SALMON	5.5
CRISPY BACON	3.0	FETA CHEESE	3.0

# SIDES

GRILLED BROCCOLI (VEG)	5.5	SWEET POTATO FRIES (VEG)	6.5
Fresh chilli, garlic		Homemade harrisa aioli	
GRILLED SALMON (VEG)	5.5	SKIN ON FRIES (V)	5.5
OX CHEEKS (H)	8.0	TRUFFLE & PARMESAN FRIES (VEG)	6.5

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