



MEDITERRANEVM

BRUNCH





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• BRUNCH MENU •

AVAILABLE SATURDAY AND SUNDAY FROM 9.00AM TO 11.00AM

EGGS ON TOAST v

TRUFFLED SCRAMBLED EGGS ON TOAST • £8.50

Scrambled eggs on toasted sourdough with truffle oil and chopped chives

AVOCADO AND POACHED EGGS ON TOAST • £8.50

Soft poached eggs on crushed avocado with lime, coriander and chilli

GRILLED ASPARAGUS AND POACHED EGGS • £8.50

2 Soft poached eggs with grilled asparagus and olive oil

ADD TOASTED SOURDOUGH • £1.50

All our eggs are free range

ADD SMOKED SALMON CRISPY PANCETTA GRATED PARMESAN FOR £2

HOT SANDWICHES

GRILLED HALLOUMI v • £10

Halloumi tossed in salsa verde, with sweet grilled red peppers in sourdough

ITALIAN SAUSAGE • £11.50

Fennel spiced sausage, rocket, onion jam and Dijonaise in grilled sourdough

ROASTED

MUSHROOMS VG • £10

Rosemary and thyme roasted mushrooms with sweet sun blushed tomatoes and rocket in grilled sourdough

SMOKED

PANCETTA • £11.50

Crispy pancetta, rocket and tomato chutney in grilled sourdough

HOUSE SPECIAL

MEDITERRANEVM SHAKSHUKA v • £10

2 Soft poached eggs baked in a spiced roasted pepper and tomato sauce, with feta cheese. Served with toasted sourdough

LIGHT BITES v

FRESH FRUIT AND GREEK YOGHURT • £5.50

Strawberries, mango and blueberries with honey and chia seeds

SWEET TREATS v

FRENCH TOAST • £7.50

Pan-fried cinnamon brioche, topped with Greek yogurt and fresh berries, drizzled with maple syrup

TOASTED SOURDOUGH • £3.75

With salted butter and raspberry jam

WARM CROISSANT • £3.75

With salted butter and raspberry jam

Please note that an optional 10% service charge will be applied.

Important information about this menu, please read carefully: We cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. Our tomato sauce is seasoned with extra-virgin olive oil, salt and basil. V - Suitable for vegetarians. VG - Suitable for vegans. DF - Dairy Free. GF - Gluten Free. If you have any specific food allergies, or if you require a gluten-free alternative, please consult a member of staff. Gluten-free alternatives may require advanced booking. We will happily provide information regarding our ingredients on request.