

ALLERGY STATEMENT

Please inform your server of any allergies/dietary requirements.

POLITE NOTICE

During our busy hours & weekends food can take up to 40mins and dishes can only be served as they are with a maximum of one substitution. No changes, but additional extras.

RESTAURANT POLICY

- Busy hours 90mins dining (with exceptions)

- Kitchen closes - Mon to Sat 17.30pm - Sunday 16.30pm

- A mandatory service charge of 10% will be applied for groups of 4 or more

hob

deli and eatery

Thank you

breakfast favs

HOB BREAKFAST/12.50

Free-range scrambled eggs on toasted sourdough, beef sausage, organic bacon, mushrooms, roasted seasoned potatoes, grilled tomato and beans

MAKE IT HALAL...**LEBANESE BREAKFAST/12.50**

Sumac fried eggs, homemade pitta bread, spiced lamb merguez sausages, grilled halloumi, batata harra, fowl moudamas and home-stewed seasoned beans

VEGGIE LEBANESE/12.50 

Sumac fried eggs, falafels, crispy cheese cigars, hummus, batata harra, home-stewed seasoned beans, labneh and soft homemade pitta bread

Add sausage /2, Add beans /1.6, Add fried chicken /4.5, Add sucuk /3.**BUTTERMILK PANCAKES/14.95**

Homemade fluffy pancakes, scrambled eggs, beef sausage, streaky turkey bacon, roasted seasoned potatoes and our mouth watering homemade orange cinnamon syrup

MAKE IT VEGGIE, ASK HOW...**Add fresh fruits /3, Extra syrup /1.****MEDITERRANEAN BREAKFAST/12.50**

Turkish-style scrambled eggs w/ harissa, finely diced tomatoes, spring onion, bell peppers and spices, grilled sucuk, sliced pastrami, halloumi, chopped salad, feta, soft Turkish simit bread and honey pot

ACAI & GRANOLA BOWL/8.90  

W/ fresh seasonal fruit, honey and yoghurt

sassy eggs

EGGS BENEDICT/12.00

Grilled sucuk, feta, spinach, grilled tomato, roasted red pepper and poached eggs on toasted sourdough and turmeric hollandaise sauce

AVOCADO & EGGS/12.50

Soft poached eggs, smoked salmon, asparagus, crushed avocado and fresh chillies on sourdough toast and turmeric hollandaise sauce

FLORENTINE OMELETTE/10.95 

Filled w/ mushrooms, mozzarella, spinach and feta. Served with roasted seasoned potatoes and salad

Add hollandaise /1.5, Add avocado /3.5, Add smoked salmon /3.5**SHAKSHUKA/10.50**

Baked eggs w/ spiced Merguez sausages in a tomato, harissa and red pepper sauce. Topped with feta, chillies and served with organic sourdough

SPINACH SHAKSHUKA/10.50 

Baked eggs in Moroccan stewed beans, w/ spinach and spices. Topped with feta, chillies and served with organic sourdough

SUCUK OMELETTE/10.95

Filled w/ grilled sucuk and feta. Served with roasted seasoned potatoes and salad

you had me at brunch

CHICKEN & WAFFLE/14.50

Spiced boneless fried chicken thighs on a vanilla & cinnamon waffle, topped w/ fried egg, spring onions, red chillies and homemade orange cinnamon syrup

Add turkey bacon /2.5**MIDDLE EASTERN FRENCH TOAST/11.50** 

Eggy brioche bread w/ cinnamon, homemade syrup, seasonal berries and Greek yoghurt

LAMB MERGUEZ WRAP PLATTER/8.95

Lamb merguez sausages, cheese, pan fried potato frites, onions, peppers, lettuce and our homemade algerian sauce. Served w/ a side of tabbouleh, pickles and vegan slaw

PULLED BBQ CHICKEN WRAP PLATTER/8.95

Shredded chicken breast marinated in a sweet and tangy bbq sauce and monterey jack cheese. Served w/ a side of tabbouleh, pickles and vegan slaw

FULLY LOADED BAP/8.50

Fried egg, turkey bacon, sausage, melted cheese, hash brown potato and algerian sauce

MOROCCAN CHICKEN SALAD/9.90

Grilled chicken breast, mixed leaves, tomatoes, cucumber, onion, radish, pomegranate, fresh mint, parsley, croutons, parmesan and sumac with a simple olive oil and lemon dressing

SMOKY SALMON & AVO BAP/7.50

Soft cheese, fried egg, smoked salmon and avocado in a soft brioche bun

MSEMEN/8.90 

Authentic Moroccan pancakes served with jam, honey, nutella and labneh (Middle Eastern yoghurt style cheese)

CHEESY PASTRAMI TOASTIE/5.90

Beef pastrami, melted mature cheddar, sliced pickle and fresh tomato

Add fries /3.00

eat vegan

VEGAN BAKE-UP/12.50 

Smashed avocado w/ fresh chillies on toasted sourdough, spinach, vegan sausages, grilled tomato, mushrooms and home-stewed seasoned beans

Add eggs, poached, fried or scrambled /2.5, Add halloumi /3.**VEGAN PANCAKES/10.90** **MAKE IT GLUTEN FREE EXTRA /1.**

W/ banana, seasonal berries, homemade orange cinnamon syrup and toasted almonds

ULTIMATE VEGAN BAP/7.50 

Vegan patty, smashed avocado, spinach and grilled tomato

FOUL MOUDAMAS/7.50 

Authentic Egyptian recipe, made w/ hearty fava beans and loaded with flavour from ground cumin, fresh herbs, and a zippy lemon garlic sauce with hot peppers! Served with homemade pitta bread

FALAFEL WRAP PLATTER/8.95 

A base of hummus, lettuce and tomato, crispy falafels, drizzled with tahini and harissa sauce, sumac onions and pickled red cabbage. Served w/ a side of tabbouleh, pickles and vegan slaw

WHOLESUME FALAFEL MEZZE/8.90 

Falafel, hummus, tabbouleh, cooked and diced beetroot, pickles, vegan slaw, pomegranate, tahini and chilli sauce w/ homemade pitta bread



GLUTEN FREE



VEGAN



VEGETARIAN

heartly meals

HEARTY DELI BEEF BURGER/12.90

Handmade marinated beef patty, lettuce, relish, mayo and topped with mature cheddar, turkey bacon, tomato and red onion, served on soft brioche bun and a side of fries

JACKET POTATOES

ALL SERVED W/ HOUSE SALAD

HOMEMADE STEWED BEANS & CHEDDAR/6.50



AVOCADO, FRESH CHILLIES, SPINACH & SLAW/8.95



KUMPIR - TURKISH STYLE BAKED POTATO/8.50

Chopped turkey bacon, sweetcorn, spring onions, garlic mayo, cheddar, mozzarella and roasted peppers

MEDITERRANEAN SPICED TUNA, CHEDDAR & SLAW/7.50

BUTTERMILK FRIED CHICKEN BURGER/12.90

Crispy chicken breast, buttermilk and herb mayo, swiss cheese, lettuce and pickles, served on a soft brioche bun and a side of fries

CHERMOULA CHICKEN BURGER/12.50

Grilled chicken breast marinated with traditional ras el hanout spices, salad, algerian sauce, lettuce, tomato and red onion, served on a brioche bun and a side of fries

CHICKEN PASTA/10.90

Marinated chicken breast in a creamy pesto sauce w/spinach, broccoli and sun dried tomatoes

HARISSA MOROCCAN GRILLED CHICKEN/12.50

Chicken breast fillets marinated peri style, in spiced harissa, served w/ seasoned basmati rice, greek yoghurt and moroccan salad

the deli

HALLOUMI WRAP PLATTER/8.95



Grilled halloumi cheese on a base of hummus, fresh crisp lettuce, roasted vegetables and sweet chilli. Served w/ a side of tabbouleh, pickles and vegan slaw

CHICKEN CLUB WRAP PLATTER/8.95

Tender pulled chicken breast w/ mayo, crispy turkey bacon, cheddar, sweetcorn and salad. Served w/ a side of tabbouleh, pickles and vegan slaw

SWEET CHILLI CHICKEN WRAP PLATTER/8.95

Breaded chicken with lettuce, chillies, cucumber, mayo and sweet chilli sauce. Served w/ a side of tabbouleh, pickles and vegan slaw

ROAST CHICKEN TOASTIE/6.00

Roasted chicken breast w/ roasted red peppers, onion, mozzarella and mayo

BUILD YOUR OWN SALAD

STEP 1 - select your size / REGULAR 6.50 / LARGE 8.50

STEP 2 - select from a wide selection of daily prepared salads at our deli counter

CHICKEN SCHNITZEL TOASTIE/6.00

Breaded chicken escalope w/ lettuce, tomato, roasted red pepper, harissa, mayo and topped with melted mozzarella cheese

GRILLED CHEESE TOASTIE/6.00



Sweet chilli jam, mature cheddar, mozzarella, swiss cheese, goats cheese, spinach and cracked black pepper

MEDITERRANEAN TUNA MELT/5.70

A blend of tuna, red onion, sun-dried tomatoes and chillies topped with mature cheddar cheese

GLUTEN FREE BREAD AVAILABLE EXTRA /1.

but first, coffee

SYRUPS/0.50

HAZELNUT | CARAMEL | VANILLA | HONEY

ALTERNATIVE MILK/0.50

SOY | ALMOND | COCONUT | OATLY

AMERICANO/2.70

DOUBLE ESPRESSO/2.30

CAPPUCCINO/3.00

FLAT WHITE/2.90

LATTE/2.95

MACHIATTO/2.70

CORTADO/2.70

NOUS NOUS/2.90

LECHE LECHE/3.50

something special

HOT CHOCOLATE/3.50

CHAI LATTE/3.50

DIRTY CHAI/3.95

MOCHA/3.50

TURMERIC LATTE/3.50

MATCHA LATTE/3.50

LUXURY HOT CHOCOLATE/4.50

EXTRAS/0.50

COFFEE SHOT | DECAF | WHIPPED CREAM

loose leaf teas

MOROCCAN MINT/3.50

ENGLISH BREAKFAST/2.70

LEMONGRASS & GINGER/2.90

GREEN/2.70

CHAMOMILE/2.90

EARL GREY/2.90

ice ice baby

ICED LATTE/3.15

ICED CAPPUCCINO/3.20

ICED CHAI LATTE/3.70

ICED MATCHA LATTE/3.70

ICED TURMERIC LATTE/3.70

ICED AMERICANO/2.90

soft drinks

FRESH ORANGE JUICE/4.00

STILL | SPARKLING WATER/1.80

COKE | DIET COKE/2.50

FENTIMANS/3.00

LEMONADE | ORANGE | GINGER BEER

APPLETISER/2.50

RIBENA/2.00

FRESH MINT LEMONADE/4.00

VILLAGE PRESS APPLE JUICE/3.00

smoothies

CACAO & CASHEWNUT/6.00

Banana, avocado, protein, spinach, coconut milk, peanut butter, cashew nuts and cacao

MANGO & AVOCADO/6.00

Pineapple, mango, banana, papaya, ginger, avocado, goji berries with flaxseed, sunflower seed, pumpkin seed and baobab powder

ACAI & BERRIES/6.00

Strawberries, acai, banana, blueberries, blackcurrants and spinach with milled flaxseed, maca, cacao and guarana powder

GREENS & PINEAPPLE/6.00

Pineapple, apple, spinach, kale, ginger, banana, lemon, spirulina, chlorella, wheatgrass and barleygrass

milkshakes topped w/whipped cream

VANILLA/5.70

STRAWBERRY/5.70

BANANA/5.70

CHOCOLATE/5.70

BLUEBERRY/5.70

ESPRESSO/5.70



GLUTEN FREE



VEGAN



VEGETARIAN