



deli and eatery

BRUNCH PLATES

GF BREAD AVAILABLE ADDITIONAL £1

HOB FULL BREAKFAST 14.5

Scrambled eggs on toasted sourdough, beef sausage, smoked turkey bacon, mushrooms, roasted seasoned potatoes, grilled tomato, extra virgin olive oil, mix herbs and beans

MAKE IT PORKY – WITH ORGANIC BACON

LEBANESE BREAKFAST 14.5 CN

Fried eggs with za'atar and sumac, soft authentic pitta bread, spiced lamb merguez sausages, grilled halloumi, batata harra, fowl moudamas and loubia

VEGGIE LEBANESE V 14.5 CN

Fried eggs with za'atar and sumac, crispy falafels, spinach and feta pastry roll, grilled halloumi, hummus, batata harra, loubia, labneh with za'atar and olive oil and soft authentic pitta bread

MEDITERRANEAN BREAKFAST 14.5

Menemen (Turkish scrambled eggs combined with harissa, tomatoes, onion, peppers and spices), garlic beef sucuk sausages, sliced pastrami, grilled halloumi, chopped salad, feta, olives, soft Turkish simit bread and honey pot

VEGAN BAKE-UP VE 13.9

Smashed avocado with fresh chillies on toasted sourdough, spinach, vegan sausage, hash brown potato, grilled tomato, mushrooms and home-stewed seasoned beans

ADD EGGS (2), POACHED, FRIED /3, OR SCRAMBLED /3.5

EGGCELLENT BENEDICT 14.5

Zucchini fritters, topped with grilled halloumi, spinach, smoked turkey rashers, poached eggs and chilli hollandaise sauce

AVOCADO & EGGS 14.5

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

FLORENTINE OMELETTE V 11.9

Fluffy omelette filled with mushrooms, mozzarella, spinach and feta. Served with roasted seasoned potatoes and salad

BERBER OMELETTE 11.9

Filled with feta, za'atar, tomato, onions, sumac and garlic beef sucuk sausages. Served with roasted seasoned potatoes and salad

MIDDLE EASTERN SPECIALS

GF BREAD AVAILABLE ADDITIONAL £1

SHAKSHUKA 11.5

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

EXTRA SOURDOUGH TOAST /1.6

ADD HASH BROWN POTATOES /3.

SPINACH SHAKSHUKA V 11.5

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

FOUL MOUDAMAS VE 8.5

Egyptian recipe, made with hearty fava beans with ground cumin, fresh herbs, and a zippy lemon garlic sauce with hot peppers! Served with soft authentic pitta bread

PANCAKE, WAFFLE & OATS

BUTTERMILK BREAKFAST PANCAKES 15.9

Homemade fluffy pancakes, scrambled eggs, beef sausage, smoked turkey bacon, roasted seasoned potatoes and homemade orange cinnamon syrup

MAKE IT VEGGIE – WITH VEGAN SAUSAGE & MUSHROOMS

ADD FRESH FRUITS /3.5

ADD WHIPPED MASCARPONE /1.5

EXTRA SYRUP /1.5

SWITCH TO FRENCH TOAST EXTRA /2.

CHICKEN & WAFFLE 15.5

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

ADD SMOKED TURKEY BACON /3.

ACAI & GRANOLA BOWL V CN 10.5

With fresh seasonal fruit, homemade orange cinnamon syrup, toasted almonds and yoghurt

MAKE IT GLUTEN FREE EXTRA /1.

TACO PANCAKES VE GF 14.5

Taco pancakes with exotic fruits – kiwi, passion fruit, berries, mint, edible flowers, milk chocolate sauce, whipped cream and homemade syrup

SWITCH TO FRENCH TOAST EXTRA / 2.. (NOT VE OR GF)

LOTUS BISCOFF FRENCH TOAST V 14.9

Light and fluffy eggy brioche toast topped with biscoff crumbs, sauce and seasonal fruits, complimented with whipped mascarpone.

MSEMEN V 10.5

Authentic Moroccan pancakes served with jam, honey, nutella, whipped mascarpone and icing sugar

SANDWICHES

FULLY LOADED BAP 9.9

Fried egg, smoked turkey bacon, beef sausage, melted cheese, hash brown potato and Algerian sauce in a soft brioche bun

HONEY TRAP 9.5

Halloumi glazed with chilli honey, fried egg, harissa and garlic beef sucuk in a soft brioche bun

THE GREEN MILE VE 9.9

Fresh spinach, crushed avocado, pesto, mushrooms, roasted red pepper, hash brown potatoes and moroccan harissa sauce on toasted sourdough

BREAKFAST BURITTO 9.9

Smoked turkey bacon, crushed avocado, scrambled eggs, tex mex cheese and chipotle sauce in a toasted tortilla wrap

SALMON AVO BAP 9.9

Fried Egg, smoked salmon, cream cheese, avocado and fresh spinach in a soft brioche bun

EXTRAS

Beef Sausage /2.

Garlic Beef Sucuk /3.

Merguez Sausages /3.

Crushed Avocado /3.5

Vegan Sausage /2.

Smoked Salmon /4.

Grilled Halloumi /3.5

Seasoned Potatoes /3.

Mushrooms /1.8

Beans /1.8

Hollandaise /1.5

GF Toast /2.

SMOOTHIES

Acai & Berries VE 6.
strawberry, blueberry, blackberry & raspberry

Super Greens VE 6.
pea protein, avocado, spinach, pineapple,
mango & hemp seeds

Mango & Avocado VE 6.
pineapple, mango, banana, papaya, ginger &
avocado

Vanilla Date VE N 7.
medjool dates, almond milk, vanilla syrup,
banana, cinnamon, avocado, cashew & walnuts

Cocoa & Cashewnut VE N 7.
banana, avocado, protein, spinach, coconut
milk, peanut butter, cashew nuts & cacao

JUICES & SOFT DRINKS

Fresh OJ | Pressed AJ 4.5

Daily Dose Cold Pressed Juice 4.5
ROUGE - apple, beetroot, ginger, lemon & aloe
vera
DULCE VERDE - apple, cucumber, spinach, kale &
lemon

Ginger Shot 2.9

Fresh Mint Lemonade 4.5

Coke | Diet Coke 3.
San Pellegrino Limon | Aranciatta 3.
Pomme Apple | Hawai Tropical 3.5
Still Water 2.2

CAKES

Sprinkle School Cake V 3.9

Add custard extra 1.

Old School Chocolate Cake V 3.9

Add custard extra 1.

Super Granola VE GF 3.9

Chocolate Brownie V 3.9

Banana & Pecan Cake V CN 4.5

Carrot Cake V 4.5

White Chocolate & Hazelnut Creme
Cookie V CN 2.9

Double Chocolate Cookie VE 2.9

Milk Chocolate Cookie V 2.9

COFFEE & TEA

Americano 2.9
Double Espresso 2.5
Machiato 2.8
Cortado 2.8
Flat White 3.4
Cappuccino 3.5
Latte 3.5
Orange Cinnamon Latte 4.
Nous Nous 3.4
Leche Leche 4.5

Chocolate Orange Cinnamon Mocha 4.2
Mocha 3.9
Hot Chocolate 3.5
White Hot Chocolate 3.5
Luxury HOB Chocolate 4.9
chocolate topped with whipped cream,
marshmallows and chocolate sauce

Turmeric Latte 4.5
Matcha Latte 4.5
Chai Latte 3.9
Dirty Chai 4.5

Breakfast Tea 3.5
Earl Grey Tea 3.9
Lemongrass & Ginger Tea 3.9
Green Tea 3.5

Fresh Moroccan Mint Tea
Small Pot 4.9 | Large Pot 6.5

SYRUPS | ALT. MILKS | DECAF | EX. SHOT .50

ICED

Iced Americano 2.9
Iced Latte 3.5
Iced Chai 3.9
Iced Dirty Chai 4.5
Iced Mocha 3.9
Iced Turmeric Latte 4.5
Iced Matcha Latte 4.5
Greek Frappe 4.5

SHAKES

Oreo Milkshake 5.9
Vanilla Milkshake 5.9
Strawberry Milkshake 5.9
Espresso Milkshake 5.9

ALLERGY STATEMENT
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY
REQUIREMENTS

FRENCH TACOS & BURGERS

ALL FRENCH TACOS & BURGERS ARE SERVED WITH FRIES AND ALGERIAN SAUCE

SMASH BURGER 14.5

Two smashed beef patties, smoked turkey rashers, mature cheddar cheese, lettuce, tomato and caramelised onions with biggy burger sauce on brioche bun

B.M.F BURGER 14.5

Crispy buttermilk fried chicken and chipotle, mature cheddar cheese, lettuce and pickles, served on a soft brioche bun

TACO-DILLO 13.9

Moroccan marinated chicken, spicy lamb merguez sausages, grated cheddar and mozzarella cheese, Algerian sauce and filled with fries and our homemade cheese sauce

HALLOUMI TACO V 12.9

Grilled Halloumi glazed with chilli honey, hash nuggets, crushed avocado, pico de gallo, Andalouse sauce and filled with fries and our homemade cheese sauce.

JACKET POTATOES

SERVED WITH SALAD

Spicy Tuna Melt GF 8.5

Cheese & Beans V GF 7.9

Seasoned Moroccan Beans, Spinach, Chillies & Slaw VE GF 8.5

Crack Chicken, Cheese & Bacon in a Sriracha mayonnaise dressing GF 8.9

TOASTIES

MEDITERRANEAN TUNA MELT 6.9

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

CHICKEN SCHNITZEL TOASTIE 7.5

Breaded chicken escalope, lettuce, tomato, roasted red pepper, Algerian sauce and mozzarella on toasted sourdough

BEEF BRISKET TOASTIE 8.9

smoky pulled beef brisket with smoked applewood cheddar, pickles and bbq sauce on toasted sourdough

CHICKEN & AVO TOASTIE 7.9

Marinated chicken, jack cheese, pico de gallo, avocado, lettuce and chipotle sauce on toasted sourdough

FOUR CHEESES TOASTIE 7.9

Labneh (creamy middle eastern soft cheese), smoked applewood cheddar, mozzarella, tex mex cheese, chilli jam and fresh spinach on toasted sourdough

RESTAURANT POLICY

- Busy hours 90mins dining (with exceptions)
- A mandatory service charge of 10% will be applied for groups of 3 or more

PASTA & GREENS

CHICKEN PASTA 13.

Marinated chicken breast in a creamy pesto sauce with spinach, broccoli, sun dried tomatoes and parmesan

CREAMY SALMON PASTA 14.9

Smoked salmon, grilled asparagus, avocado, spinach and dill in a light cream cheese sauce, topped with parmesan

BOWLS

STEP 1 – select your size / REGULAR 7. / LARGE 9.

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

+ Grilled chicken 4.9 | + Halloumi 3.5

WRAPS

ALL WRAPS SERVED WITH COUSCOUS SALAD, VEGAN SLAW, HUMMUS AND ALGERIAN SAUCE

MOROCCAN CHICKEN WRAP 10.5

Marinated chicken, grated mozzarella and cheddar cheese, bell peppers, pomegranate, hummus and andalouse sauce

SWEET CHILLI CHICKEN WRAP 10.5

Crispy breaded chicken with lettuce, chillies, cucumber and sweet chilli mayo

FALAFEL & HALLOUMI WRAP V 10.5

Falafel, halloumi, hummus, roasted red pepper, pico de gallo, pickles and sweet chilli mayo

SIDES

Fried Chicken Thighs 4.95

Chilli Honey Hash Nuggets VE GF 3.9

Fries VE 3.5

Hummus & Pitta VE 4.9

Moroccan Salad VE GF 4.

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.