



# Hugs & Bites

brunch • tapas • bar

## BREAKFAST & BRUNCH

<b>Avocardio</b>	13.5
Scrambled eggs, bacon, halloumi, mushroom, avocado on sourdough bread	
<b>Breakfast Quesadilla</b>	11.9
Scrambled eggs, beef pastrami and cheese in tortilla	
<b>Eggs on fritters (V)</b>	11.9
Poached eggs on courgette feta fritters, avocado	
<b>Truffle Omelette (V)</b>	11.9
Free range eggs, mushroom, truffle oil with salad	
<b>Turkish sharing breakfast (min for 2 people)</b>	16.9 pp
Sunny Side up eggs, feta cheese, halloumi cheese, hummus, olives, boureka, dolma, zucchini fritters, chorizo, honey + butter, jam, mini salad, pita bread	

## BITES

<b>Pita Bread (VG)</b>	3.5
<b>Truffle + cheesy bread (V)</b>	6.5
<b>Organic Mix Olives (GF)(VG)</b>	4.5
<b>Honey aubergine cubes (VG)</b>	6.5
<b>Padron peppers (GF)(V) *vegan option</b>	7
<b>Bar Platter</b>	17.9
Chips, chorizo, halloumi cheese, boureka with dips	

## SIDES

<b>Tenderstem broccoli + Parmesan (GF)(V)</b>	5.5
*vegan option	
<b>Mini Greek Salad (GF)(V)</b>	5
*vegan option	
<b>Chips (GF)(VG)</b>	3.9
Add parmesan +£1	
<b>Truffle Chips (GF)(V)</b>	5
<b>Sweet Potato Fries (GF)(VG)</b>	4.5

## SALADS

<b>Mixed Salad Bowl (GF)(VG)</b>	9.9
Mediterranean greens, cherry tomato, radish, olives	
<b>Quinoa Bowl (GF)(VG)</b>	10.9
Mix leaves, quinoa, broccoli, sun dried tomato	
<b>Add on your protein</b>	5
•Chicken •Halloumi •Prawns •Feta •Mexican beans(VG)	

## DESSERT

We change our desserts weekly

<b>Salted Caramel Brownie with ice cream (GF)</b>	6.25
---	------

## SHARING PLATES

<b>Three in one (V)</b>	17
Daily fresh mezzes	
<b>Boureka (V)</b>	8.5
Filo pastry with feta cheese and spinach	
<b>Rib Rolls</b>	11
Rolled pulled lamb rib with marinated red cabbage	
<b>Calamari</b>	9.5
Breadcrumbs baby squid rings with sauce	
<b>Zucchini Fritters (V)</b>	9
Courgette, dill, feta cheese, mozzarella, spring onion	
<b>Halloumi Cheese (V) *gluten free option</b>	9
Grilled halloumi cheese with pistachio and cranberries	
<b>Oven baked Salmon (GF)</b>	16.5
Oven baked salmon fillet, vegetables	
<b>Alaturco</b>	17.5
Slow cooked lamb, smoked cheesy aubergine puree	
<b>Prawns + Chorizo</b>	10.9
Pan fried king prawns and pork garlic sausage	
<b>Dolma (GF)(VG)</b>	8
Vine leaves stuffed with rice and raspberry sorbet	
<b>Cauliflower Pakora (VG)</b>	8.9
Fried crispy cauliflower and sweet chili	
<b>Asparagus (GF)(V) *vegan option</b>	9.5
Grilled asparagus with parmesan and citrus	
<b>Meat Cubes</b>	11
Meatballs in butter brioche, cranberry and onion pickle	
<b>Chorizo (GF)</b>	8.9
Pork garlic sausage with dip	
<b>Chicken + Halloumi (GF)</b>	15
Marinated grilled chicken and halloumi cubes with sauce and potato salad	
<b>Truffle Gnocchi</b>	14.5
Gnocchi with mushrooms and truffle oil	
*vegan option with tomato sauce	
<b>Tacos *vegan option</b>	14.9
Minced beef, shallots, avocado	
<b>Manti</b>	10.5
Turkish dumplings with yoghurt, sauce and butter	
<b>Grilled Octopus</b>	13.9
Octopus, mash potato and burnt butter	
<b>Burrata</b>	12
Burrata with Turkish pastrami and fresh tomatoes	

- (V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free (N)
- Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff before placing your order.
- A discretionary optional service charge of 12.5% will be added to your bill.