

# BRUNCH MENU

## SOUKITCHEN CLIFTON

Served Saturday + Sunday

Brunch: 10am - 3pm

Lunch: 12pm - 3pm

### BRUNCH FROM 10AM

#### The Local

8.95  
Old spot pork sausages, Sandridge farm bacon, two fried free-range eggs, roasted tomato, mushroom, sautéed potatoes, sourdough toast + butter

#### The Veggie

7.50  
Courgette, sweetcorn + feta cheese fritters, slow roasted tomatoes, Moroccan chilli jam, poached eggs

#### Shakshouka

6.00  
Eggs poached in a sauce of tomato, peppers, onions + spices, flatbread  
Extras: Feta, Spinach or Merguez sausage

#### Mushrooms on toast

8.25  
Garlic + coriander field mushrooms on sourdough, wilted spinach, fried duck egg, pumpkin seed dukkah, tarragon + preserved lemon butter

#### Cinnamon French toast

5.95  
Topped with seasonal fruits, toasted nuts, compote, yoghurt cream

#### Ras el Hanout Salmon

9.95  
Sourdough, labne, poached egg, rocket, Turkish chilli butter

### LUNCH FROM 12PM

#### MEZZE

Moroccan olives, harissa + lemon	3.30
Chargrilled flatbread, zatar olive oil	2.95
Cumin + lemon hummous, mixed seed dukkah	4.00
Souk falafels, green tahini, sumac	4.75
Chargrilled marinated haloumi, tomato + mustard seed amba	4.80
Chargrilled charmoula Ox heart, mamaganoush, saltsa domatas	5.75
Golden spiced, fried cod cheeks, lemon + saffron aioli, pickles	7.25
Roasted Turkish peppers, goats cheese, pine nuts	6.25

#### LARGE PLATES

Shredded mutton shawarma, braised cracked wheat, Moroccan olives, preserved lemon + stone fruits, chilli butter + seasoned yoghurt	14.50
Vegetarian Souk mezze plate: selection of our favourite mezze bites, dips, salad + flatbread	11.95
Chargrilled lemon, thyme + oregano chicken shish, warm heritage carrots, barley, tomato + feta, cacik	13.50
Fresh Cornish market fish of the day, spiced cauliflower, almond + sultana rice pilaf, beetroot boorani, dill + burnt lemon	Daily