

BRUNCH MENU

SOUKITCHEN CLIFTON

Served Saturday + Sunday

Brunch: 10am - 3pm

Lunch: 12pm - 3pm

BRUNCH FROM 10AM

The Local

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

8.95

The Veggie

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

7.50

Shakshouka

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

6.00

Mushrooms on toast

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

8.25

Cinnamon French toast

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

5.95

Ras el Hanout Salmon

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

9.95

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