



+ Instagram Email @NTRHINKITCHENBD

QUICK FIX

HOMEMADE GRANOLA BOWL	6.50
Greek yoghurt, homemade granola, fresh berries, nuts & seeds, peanut butter drizzle.	
BERRY & HAZELNUT CRUMBLE PORRIDGE	6.50
Rolled oats, coconut milk, mixed berry compote, chia seeds, hazelnut crumble.	
EGGS ON TOAST	6.50
Two fried or poached eggs on toasted sourdough.	
UPGRADE TO SCRAMBLED EGG	+1.00

BRUNCH

NK FRY UP	10.00
Bacon, sausage, fried or poached egg, mushroom, tomato, hash brown, homemade black pudding, baked beans, toasted sourdough.	
UPGRADE TO SCRAMBLED EGG	+1.00
MIGHTY FRY UP	13.00
Our NK fry-up, but mightier! Double bacon, sausage, egg.	
VEGGIE FRY UP	11.00
Grilled halloumi, fried or poached egg, fresh avocado, mushroom, harissa-roasted cherry tomatoes, buttered spinach, hash brown, toasted sourdough.	
UPGRADE TO SCRAMBLED EGG	+1.00

BREAKFAST BUN	5.50
Pretzel bun, any sauce, & choice of up to 3 fillings: smoked bacon, sausage, fried egg, mushroom, tomato or homemade black pudding.	
EGGS BENNY	13.00
Two poached eggs & house hollandaise served on toasted English muffin, with choice of main filling:	
SMOKED BACON OR ROASTED HAM OR WILD MUSHROOMS & SPINACH OR SMOKED SALMON	

AVO EGGS ON TOAST	10.00
Chimichurri avocado, crumbled feta, two poached eggs & crispy streaky bacon served on toasted sourdough.	

ADD EXTRAS

SAUSAGE	2.00
2 SMOKED BACON	2.00
FRIED OR POACHED EGG	1.50
SCRAMBLED EGG	2.50
BLACK PUDDING	1.50
3 HASH BROWNS	3.00
BAKED BEANS	2.00
MUSHROOM OR TOMATO	1.50
HALLOUMI	3.50
SMASHED AVO	3.00
SMOKED SALMON	4.50
CHORIZO	3.50

CHEESY BEANS ON TOAST	7.00
Smoky baked beans & melted Gruyère on toasted sourdough.	
TOASTED SOURDOUGH	5.00
Two slices of sourdough toast & butter, choice of topping: strawberry jam, marmalade, peanut butter, Nutella, or Marmite.	
TOASTED FRUIT LOAF	5.00
Two slices of toasted Earl Grey tea fruit loaf & butter.	

SWEET POTATO & FETA ON TOAST	10.00
Sweet potato, crumbled feta, crispy sage, dukkah, two poached eggs, toasted sourdough.	
MUSHROOMS ON TOAST	10.00
Sautéed garlic mushrooms, garlic & parsley oil, fried egg, toasted sourdough.	
NDUJA SCRAMBLED EGGS	10.50
Smoked paprika scrambled eggs, nduja, wilted spinach, crumbled feta, toasted sourdough.	

STEAK & EGGS	13.00
Chargrilled flat iron steak, two fried eggs & chimichurri.	

SHAKSHUKA	10.00
Middle Eastern spiced tomato & pepper sauce, two baked eggs, toasted sourdough.	

3 EGG OMELETTE	7.00
Served with a side salad.	
ADD CHEESE OR HAM OR BACON	+1.00
ADD ROAST VEG OR SPINACH OR MUSHROOM OR TOMATO	+1.00
ADD SMOKED SALMON	+1.00

FRENCH TOAST & WAFFLES

Stack of French toast or waffles & choice of topping:

BERRY ROYALE	8.50
Mixed berry compote, lemon zest, mascarpone cream.	
NUTELLA & BERRIES	8.50
Nutella, mixed berry compote, toasted hazelnuts, fresh berries.	
AMERICAN STACK	9.50
Crispy streaky bacon, sausage, fried egg, maple syrup.	
HALLOUMI STACK	10.00
Crispy sweet potato, grilled halloumi, rocket leaves, fried egg, maple syrup.	
CHICKEN STACK	10.50
Buttermilk-fried chicken, crispy streaky bacon, fried egg, spring onion, fresh chillis, chilli jam, maple syrup.	

HOUSE HASH

NK HASH	10.00
Crispy smoked potatoes, roasted veg, cheese, fried egg, crispy onions, chives and garlic chipotle lime dressing.	
WITH CHICKEN & CHORIZO	13.00
WITH SMOKY SALT BEEF BRISKET	13.00
WITH SMOKED MACKEREL	13.00

BURGERS

DOUBLE SMASH BURGER	10.00
Two beef smash patties, American cheese, lettuce, house pickles, caramelised onion, burger sauce, brioche bun.	

KOREAN FRIED CHICKEN BURGER	10.00
Buttermilk-fried chicken thigh, sticky gochujang glaze, house slaw, sesame mayo, pickled cucumber, brioche bun.	

SOUPS & SALADS

CHICKEN CAESAR SALAD	10.00
Herb roasted chicken, smoked bacon, lettuce, croutons, parmesan cheese, Caesar dressing.	

HARISSA ROASTED CHICKPEA SALAD	10.00
Spiced chickpeas, quinoa, roasted courgette, cherry tomatoes, rocket, dressing, toasted seeds, fresh herbs.	
ADD GRILLED HALLOUMI	+3.50

HOMEMADE SOUP	5.00
Ask your server about our soup of the day, served with toasted sourdough.	

AFTERNOON TREATS

Perfect with a brew– check the counter for today’s selection.

**HANDCRAFTED DONUTS
BLONDIES & BROWNIES
COOKIE PIES
PASTRIES**

SANDWICHES

BLT	9.00
Smoked bacon, lettuce, tomato, sunblushed tomato mayo, toasted bloomer.	

STEAK & CHIMICHURRI	11.50
Chargrilled flat-iron steak, garlic butter, rocket, pickled red onions, chimichurri, crusty baguette.	

SMOKED SALT BEEF BRISKET	11.00
Slow-cooked smoky salt beef brisket, burnt onion mayo, kibbled onions, crusty baguette.	

CHICKEN TIKKA FLATBREAD	10.50
Spiced chicken tikka, mint yoghurt, pickled red onions, cucumber, fresh coriander, chilli sauce, flatbread.	

SPICED CAULI FLATBREAD	9.50
Spicy battered cauliflower, mint yoghurt, pickled red onions, cucumber, fresh coriander, chilli sauce, flatbread.	

ASK US ABOUT OUR WEEKLY CHEF’S SPECIALS!

SIDES

SEASONED FRIES	4.00
SWEET POTATO FRIES	5.00
SIDE SALAD	4.00

HALLOUMI FRIES	6.50
Crispy halloumi fries, chilli dip.	

STICKY PORK BELLY BITES	6.50
Honey & soy sauce, toasted sesame seeds, chilli flakes.	

BUFFALO CAULI BITES	6.50
Spicy battered cauliflower, buffalo sauce, blue cheese dip.	

A MANDATORY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+

Please let us know about any allergies before ordering. Not all ingredients are listed on the menu, and while we take care, we can’t guarantee the total absence of allergens. If you’re gluten intolerant, please inform your server before ordering — and feel free to ask any questions about the menu. Dishes marked GF are made using gluten-free ingredients, following careful preparation processes.

**SCAN TO
BOOK A TABLE**



NORTHERN
Kitchen