

Brunch

Gulbenkian Breakfast - £5.95

Preston Butchers Farmhouse Sausages and Back Bacon with Coastal Farm Poached Egg, Mushrooms, Cherry Vine Tomatoes, and Beans with Canterbury Bakery Toasted Sourdough

Gulbenkian Veggie Breakfast (Ve with no egg) - £5.85

Coastal Farm Poached Egg, Veggie Sausages, Mushrooms, Beans and Cherry Vine Tomatoes with Canterbury Bakery Toasted Sourdough. This can be made vegan by swapping the egg for avo!

Poached Egg on Toast (V) - £4.50

Two Coastal Farm Eggs on Toasted White Canterbury Bakery Bloomer

Smashed Avocado on Sourdough (Ve) - £5.50

*Smashed Avocado and Chilli served on Canterbury Bakery Toasted Sourdough
Add a Poached Egg for £1!*

American-Style Pancakes (Ve) - £4.50

Stack of Vegan Pancakes topped with Golden Syrup, Strawberry Coulis, Kentish Fruit, Soya Yoghurt and Chia Seeds

Sides

Fries (Ve) (GF) £2.50

Add Cheese for 60p

Side Salad (Ve) £2.50

Garlic Ciabatta (Ve) £2.50

Add Cheese for 60p

Lunch

Canterbury Cobble Cheese and Bacon Burger - £8.95

Preston Butchers 6oz Beef Burger topped with Bacon, Cheesemakers of Canterbury Cobble Cheese, Lettuce and Tomato in a Sweet Onion bun served with fries and BBQ sauce

Vegan Burger (Ve) - £8.00

Meatless Farm patty topped with vegan cheese, lettuce & tomato in a sweet onion bun. Served with fries and vegan mayo

Chicken Club Sandwich - £6.50

Preston Butchers Sliced Chicken, Bacon, Tomato, Lettuce and Mayonnaise served with Sea Salt Kent Crisps

Kentish Mac and Cheese (V) - £6.00

*Macaroni Pasta in Kentish Cheese Sauce topped with a toasted Garlic and Herb crumb
Add Garlic Ciabatta for £1!*

Chicken, Bacon and Avocado Caesar Salad - £6.75

Preston Butchers Chicken and Bacon with sliced avocado, Coastal Farm Egg, Caesar dressing and croutons

Croque Monsieur - £5.50

Our take on a French classic, Kentish Smoked Ham, Canterbury Cobble Cheese topped with a homemade Mornay sauce and baked!

Avocado and Hummus Salad (Ve) - £6.25

Homemade Hummus and Avocado salad with Lettuce, Cherry Tomato, Cucumber. Topped with Vegan Mozzarella and drizzled with olive oil