WEEKEND BRUNCH MENU

NATIVE *King's Wardrobe*

BLACK LINES MARGARITA Los Arcos, Chilli, lime, agave Nectar	12	BLOODY MARY 42 Below Vodka, Tomato juice, Worcestershire sauce, Tabasco, lemon	11.5
ROSEMARY & CUCUMBER SPRITZ Hendrik's gin, prosecco, pink peppercorn, soda water	11.5	MIMOSA Orange juice, prosecco	10.5
Check the Counter for our daily selec	tion of	fresh pastries and cakes.	
Toasted sourdough, butter, preserves (V GF option available]		6.0
Gut-friendly avo on toast: chunky avoca pumpkin seeds [VE]	do on so	urdough bread, kimchi,	11.0
Egg & avo toast with crispy chorizo			13.5
Cheesy scrambled eggs croissant, crispy	chilli	oil, spring onions	11
Fruity granola, pumpkin seeds, coconut	yoghurt,	fruit compote [VE]	8.7
Chia pudding, coconut milk, mango compo	te, coco	nut, berries (VE)	9.0
Super seeded porridge, almond milk, ber	ry compo	te, peanut butter (VE)	7.0
Bacon bap			7.0
Bacon & egg bap			7.5
Scrambled or fried eggs on toasted sour	dough (V]	9.0
Vegan pancake, coconut yoghurt, Biscoff	spread,	crunchy banana (VE)	13
Sicilian pancake – ricotta cheese, lemo	n zest,	candied fuit & nibbed pistachio	14.5
Croque Monsieur – sourdough bread, ham, mustard	cheddar	cheese, bèchamel, Coleman's	13.5
Croque Madame - sourdough bread, ham, c mustard, fried egg	heddar c	heese, bèchamel, Coleman's	14.50
Royal Breakfast - bacon, sausage, eggs, beans, toasted sourdough	hash br	own, tomato, mushrooms, baked	16.5
Veggie Royal – avocado, eggs, hash brow sourdough [V]	n, mushr	oom, tomato, baked beans, toasted	14.5

SIDES

Slice of toasted sourdough	2.5	Hash brown (VE)	2.0
Fried egg (V)	2.5	Sausage	3.5
Bacon	3.5	Mushrooms	3.0
Avocado [VE]	3.5	Potato wedges, Sriracha aioli	6.5

COUNTER CAFÉ BAR & COURTYARD

@counterplaces @nativeplaces nativeplaces.com/counter IMPORTANT STUFF: Let your server know if you have any dietary requirements or allergies when ordering food. All our food is cooked in our kitchen that uses ingredients to which some people may be allergic.

A discretionary 12.5% service charge is added to table service bills.

WEEKEND BRUNCH MENU

TOASTIES - 12:00

GF bread available, please ask the team.	
Ham, slaw, mustard mayo	9.0
Harissa tuna melt – harissa paste, tuna, mayo, olives, gherkins, cheese	10.75
Cheese toastie, tomato relish [V] Vegan option available	8.0
Egg mayo, rocket, Dijon mustard (V)	8.5
Pastrami, Coleman's mustard, pickles, Gouda	12.5

ADD ONS

Slice of toasted sourdough	2.5	Hash brown (VE)	2.0
Fried egg [V]	2.5	Sausage	3.5
Bacon	3.5	Mushrooms (VE)	3.0
Avocado [VE]	3.5	Potato wedges, Sriracha aioli [V]	6.5

HOT STUFF

Macchiato	3.5	Espresso	3.2
Cortado	3.5	Americano	3.4
Flat white	3.7	Hot Chocolate	4.0
Latte	3.9	Chai latte	4.2
Cappuccino	3.9	Tea	3.2
Mocha	4.1	Matcha	4.6
		Tumeric latte	4.6
ADD EXTRA			
Oat milk	0.5	Soya milk	0.5
Almond milk	0.5	Syrups	0.5



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