

AT feast

Food

Brunch

Desserts

Ala-Carte

Kids

*Fridays &
Saturdays*

Beverages

Non-Alcoholic

Alcoholic

Drinks Specials



@AT_FEAST

TAG US IN YOUR PHOTOS NOT FOR ANY PRIZE OR
FREEBIES, JUST BECAUSE YOU'RE A COOL CAT
LOOKING TO SUPPORT A COOL RESTAURANT.



Friday to Saturday...
...9am to 5pm

MUNCHES FOR BRUNCHES

at feast

EGGS BENEDICT

With prosciutto

17

EGGS ROYALE

With smoked salmon

18

EGGS FLORENTINE v

Wilted spinach

17

EGGS YOUR WAY v

Two organic eggs your way on sourdough toast

18

BUTTERMILK PANCAKES

Fluffy pancake stack served with mulled berries and maple syrup

16

FRAMBLED EGGS v

Omelette meets scrambled eggs with spinach, onion, chilli & parmesan

17

THE FULL FEAST

Treacle bacon, English pork sausage, grilled tomato, field mushroom, wilted spinach, baked beans, sourdough toast and choice of either fried, scrambled or poached egg

24

THE FULL VEGGIE FEAST v

Tater tots, grilled tomato, field mushroom, haloumi, baked beans, sourdough toast and choice of either fried, scrambled or poached egg

20

MEATY BREKKIE BURGER

Treacle bacon and English pork sausage with spicy tomato relish, brioche bun

16

Add an egg

+4

BAKED FETA v

Oregano-baked feta served with oven-roasted tomato, aubergine toast and balsamic dressing

16

GRANOLA v GF

Thick Greek yogurt, topped with toasted oats, nuts, berries and maple syrup

12

NUTS ABOUT PORRIDGE BOWL vG

Oat milk porridge with dates, cinnamon and cardamom, topped with seeds, cacao nibs and roasted hazelnuts

12

DUKKAH SALMON GF

Oven-baked dukkah-crusted salmon served with broccolini & hollandaise sauce

24

FEAST BURGER

Grass-fed beef burger topped with our house chilli jam, gem lettuce, tomato & cheddar served with sweet potato fries

25

SIRLOIN STEAK, EGG & CHIPS GF

200g

38

FFC (FEAST FRIED CHICKEN) GF

Succulent buttermilk chicken thighs coated in our very own house spice blend, served with homemade harissa mayo

18

SPAGHETTI POMODORO v

Fresh pasta coated in rich plum tomato sauce, aubergine finished with mozzarella & basil

20

KALE AND QUINOA SALAD vG GF

Kale, red cabbage, carrot, quinoa, pomegranate, toasted walnuts with a refreshing orange dressing

18

FISH & CHIPS GF

Marinated halibut with sweet potato fries, mushy peas and tartar sauce

24

SIDE EATS

MAC & CHEESE v

Topped with toasted garlic bread crumb

15

BROCCOLI vG

With fresh chilli & lemon

9

SWEET POTATO FRIES

9

FRIES/TRUFFLE FRIES GF

6/14

Welcome to the
weekend!



@AT_FEASTSG

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GF - Gluten Free

V - Vegetarian

VG - Vegan

Prices are subject to service charge and government taxes

BRUNCH

LIGHT EATS

GREEN TEA CURED SALMON	18
<i>With pickled jalapeno & shallot, served with toasted Sourdough</i>	
SMOKEY AUBERGINE DIP VG	12
<i>Served with toasted sourdough & sumac</i>	
QUICHE OF THE DAY	12
<i>With garden salad</i>	
GAZPACHO VG	12
<i>Please ask your server</i>	

BIGGER EATS

FISH & CHIPS GF	24
<i>Marinated halibut with sweet potato fries, mushy peas and tartar sauce</i>	
SPAGHETTI POMODORO V	20
<i>Fresh pasta coated in rich plum tomato sauce, aubergine finished with mozzarella & basil</i>	
GRILLED AUBERGINE WITH CHICKPEA & COUSCOUS STEW V	22
<i>Miso dressed aubergine with fragrant tomato stew topped with mozzarella and rocket pesto</i>	
FEAST BURGER	25
<i>Grass fed beef burger topped with our house chili jam, gem lettuce, tomato & cheddar served with sweet potato fries</i>	
BABY CHICKEN GF	24
<i>Spiced chicken, yoghurt and coriander dip</i>	
MAPLE GLAZED PORK BELLY GF	26
<i>With sweet potato puree, pineapple salsa</i>	

SIDE EATS

MAC & CHEESE V	15
<i>Topped with toasted garlic bread crumb</i>	
DRESSED GREEN SALAD VG	7
<i>Mixed green salad</i>	
BROCCOLI VG	9
<i>With fresh chilli & lemon</i>	
SWEET POTATO FRIES	9
FRIES	6
TRUFFLE FRIES	14
BREAD & CRACKER BASKET VG	5
<i>Sourdough toast & lavosh</i>	

MARINATED TOMATO SALAD V	12
<i>Beetroot, feta cheese, sourdough crouton</i>	
CHICKEN BITES GF	12
<i>With sriracha mayo</i>	
FRAMBLE EGGS V	15
<i>Omelette meets scrambled eggs with spinach, onion, chilli & parmesan</i>	
SCOTCH EGG	14
<i>Soft boiled egg, pork sausage meat, pickled red cabbage</i>	

FFC (FEAST FRIED CHICKEN) GF	18
<i>Succulent house spiced buttermilk chicken thighs served with sriracha mayo</i>	
DUKKAH SALMON GF	24
<i>Oven baked dukkah crusted salmon served with broccolini & hollandaise sauce</i>	
RIBEYE STEAK GF	38
<i>With chimichurri & watercress</i>	
PUMPKIN, BROCCOLINI & GIANT COUSCOUS SALAD VG	23
<i>Mint, chilli & lemon dressed couscous topped with roasted pumpkin, broccolini and almonds</i>	
KALE AND QUINOA SALAD VG	18
<i>Kale, red cabbage, carrot, quinoa, pomegranate, toasted walnuts with a refreshing orange dressing</i>	
DETOX SALAD VG	18
<i>Spinach, apple, broccoli, beetroot, carrot, coriander & raisins in a ginger & lime dressing topped with toasted seeds</i>	

SWEET EATS

LEMON TART	12
<i>Served with creme fraiche</i>	
BLUEBERRY BAKEWELL TART	12
<i>Served with vanilla ice cream</i>	
CHOCOLATE BROWNIE & ICE CREAM	12
<i>Served warm with a scoop of vanilla ice cream</i>	
ICE CREAM SCOOP	6

Friday and Saturday...
...5pm to closing

AT feast

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Our menu focuses
on fresh, nutritious,
organic, responsibly
sourced ingredients...
ask your server for the
story of your feast



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BREAKFAST

FRUIT PLATE V DF GF NF <i>Ripest of the season</i>	6	GRANOLA V GF <i>Greek yoghurt, fresh fruit</i>	8
PASTRY SELECTION <i>Croissant or pain au chocolat</i>	5	LITTLE BIG BREAKFAST NF <i>Eggs any style, English pork sausage, tomato & toast</i>	12
PANCAKES V <i>Banana, nutella</i>	10	CEREAL <i>Daily Selection</i>	5

MAINS

MAC & CHEESE V NF <i>Elbow pasta, cheddar, mozzarella, garlic brioche breadcrumbs</i>	15	FFC (FEAST FRIED CHICKEN) BITES GF <i>Succulent house spiced buttermilk chicken thighs served with fries & ketchup</i>	15
FISH GOUJONS <i>Crispy fish bites, tartar sauce & fries</i>	15	SPAGHETTI POMODORO V NF <i>Tomato sauce, aubergine, mozzarella</i>	15
HOT DOG & CHIPS NF <i>Choice of beef, pork or chicken sausage</i>	15	BEEF BURGER NF <i>Angus beef patty, cheddar, ketchup, lettuce, tomato & fries</i>	15

SNACKS & SIDES

FRIES V DF NF	6	SALTED POTATO CHIPS V DF NF	4
POPCORN <i>Daily Selection</i>	4	BROCCOLI V DF NF GF VG	4

DESSERTS

ICE CREAM SCOOP V <i>Strawberry / chocolate / vanilla</i>	6
FRUIT PLATE VG DF GF NF <i>Ripest of the season</i>	6
CAKE OR TART OF THE DAY V <i>Daily Special</i>	6

Little plates for little mouths

sweet eats ^{AT}feast

LEMON TART

Served with creme fraiche

12

BLUEBERRY BAKEWELL TART

Served with vanilla ice cream

12

CHOCOLATE BROWNIE & ICE CREAM

Served warm with a scoop of vanilla ice cream

12

ICE CREAM SCOOP

6

*For those with
A Sweet tooth*



all weekend
9am
till close

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COFFEE

OATY COLLAGEN CAPPUCCINO 10
Creamy oat milk cappuccino topped with cinnamon and a shot of collagen

ICED DIRTY MATCHA LATTE 9
Earthy matcha powder with your choice of milk, packed with antioxidants

AFFOGATO 8

ESPRESSO (SINGLE / DOUBLE) 6 / 7
ESPRESSO MACCHIATO 6
PICCOLO 6
VIENNA 6
AMERICANO 6
FLAT WHITE 7
CAFFE LATTE 7
CAPPUCCINO 7
MOCHA 8
CARAMEL ICED LATTE 8
NUTTY ICED MOCHA 8
HOT CHOCOLATE 7
BABYCCINO 5
FRESH MILK 5

ALMOND MILK/ SOY MILK/ OAT MILK +1

COLLAGEN SHOT +4
Boost your youth with our needle free, pain free, hassle free collagen shot

Add it to anything you like!

JUICES

DAILY ROUTINE 7
Orange/ Green apple/ Carrot

SUPER GREEN 9
Apple, kiwi, celery, cucumber

TAKING THE CURE 9
Beetroot, carrot, orange, lemon, ginger

THE STRONG 9
Green apple, spinach, basil, cucumber, lemon, ginger

CLEANSE 9
Turmeric, lime, lemon, honey

SOFTS

COKE / COKE LIGHT / SPRITE / GINGER ALE / TONIC / SODA 6

PREMIUM FILTERED WATER (Free flow per person) 3

TEA

ENGLISH BREAKFAST / JAPANESE GREEN / JASMINE / PEPPERMINT / CHAMOMILE / EARL GREY 6

ICED TEA 7

MATCHA LATTE 7

KOMBUCHA

GINGER LEMON / WILD BERRY / PEACH 12

good for your gut

SMOOTHIES

BREAKFAST CALL 13
Oats, cashew nuts, yoghurt, banana, milk

COCO CHOC 13
Chocolate, banana, almond milk, honey, cacao powder (optional to add whipped cream)

TROPICAL TIME 13
Pineapple, mango, banana, almond milk

BERRY FACTORY 13
Blueberry, blackberry, raspberry, strawberry, honey, oat milk

THE BANANA GONE NUTS 13
Banana, pumpkin seeds, sunflower seeds, flaxseeds, milk, honey

MILKSHAKES

CHOCOLATE / VANILLA / STRAWBERRY/ BANANA 13

*Fancy something stronger?
Ask for our Boozy Drinks menu*

AT FEAST DRINKS

All the
SPIRITS

GIN

1829 GIN	13
TANGLIN ORCHID GIN	15
TANGLIN SINGAPORE GIN	15
TANGLIN BLACK POWDER GIN	18

RUM

EL DORADO 8 YRS	12
EL DORADO 12 YRS	15
SIX SAINTS CARIBBEAN RUM	12
EQUIANO LIGHT	12

VODKA

OLD YOUNG'S COLD DRIP COFFEE VODKA	12
ARBIKIE NADAR VODKA	15
BLACK COW PURE MILK VODKA	12

TEQUILA

CODIGO BLANCO	13
CODIGO ROSA BLANCO	15

WHISKY

JOHNNIE WALKER BLACK	13
WOLFBURN, MORVEN SINGLE MALT SCOTCH	13
HIGH WEST AMERICAN PRAIRE	14
GLENFIDDICH 12 YRS	15

VERMOUTH

BALDORIA DRY UMAMI	12
BALDORIA ORANGE WINE	13
BALDORIA ROSSO	15

COCKTAILS

FROZEN MARGARITA <i>Tequila, cointreau, lime</i>	20
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APEROL SPRITZ <i>Aperol, prosecco, soda</i>	20
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MISTAKEN <i>Campari, sweet vermouth, prosecco</i>	20
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NEGRONI <i>Gin, campari, sweet vermouth</i>	20
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ESPRESSO MARTINI <i>Vodka, coffee liqueur, espresso</i>	21
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G&G <i>Gin, grapefruit juice</i>	22
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B_OLD FASHIONED <i>Bourbon, angostura bitters, burnt brown sugar</i>	22
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BLOODY MARY <i>Vodka, spiced tomato juice, lemon</i>	22
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MOCKTAILS

LYCHEE NO-JITO <i>Lychee, lime, mint, soda</i>	13
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NO-GRONI <i>Melati, orange juice, tonic</i>	13
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MELATI SPRITZ <i>Melati, tonic, soda</i>	13
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STRAWBERRY MARGARITA <i>Seedlip Grove, strawberry juice, lime juice, agave nectar</i>	13
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Oh go on then...



Feeling like a dose of goodness?

Somewhere it's 4pm...
...probably

at feast

DRINKS

WINES & FIZZ

WHITES

	125ml	150ml	Bottle
REYNEKE ORGANIC, CHENIN BLANC STELLENBOSCH, SOUTH AFRICA			90
CHATEAU DE LA ROULERIE, LE P'TIT CHENIN ANJOU BLANC, CHENIN BLANC LOIRE VALLEY, FRANCE			95
WEINGUT WHITTMAN, TROCKEN RIESLING RHEINHESSEN, GERMANY			100
STÉPHANE OGIER, LA ROSINE, IGP COLLINES RHODANIENNES VIOGNIER RHONE VALLEY, FRANCE			130
MOUNT RILEY, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	16	19	75
GIUSTI LONGHERI, DELLE VENEZIE, FRUILI PINOT GRIGIO VENEZIA, GIULIA, ITALY	15	18	70
WEINGUT TEGERNSEERHOF, FEDERSPIEL GRUNER VELTLINER WACHAU, AUSTRIA			110
SCHIEFERKOPF, RIESLING ALSACE, FRANCE			95

SWEET

	100ml	150ml	Bottle
MICHEL CHAPOUTIER, MUSCAT DE BEAUME DE VENISE RHONE VALLEY, FRANCE (375ML)	18		65
WEINGUT JOH, JOS, PRUM, ZELTINGER SONNENUHRR SPATLESE, RIESLING MOSEL, GERMANY			160

ROSE

	100ml	150ml	Bottle
CHATEAU DE LESCARELLE, LES DAUX ANGES SYRAH & GRENACHE BLEND PROVENCE, FRANCE	15	18	95
MATHILDE CHAPOUTTIER, GRAND FERRAGE COTES DE PROVENCE, FRANCE			110

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REDS

	125ml	150ml	Bottle
ST. FRANCIS, MERLOT, NAPA VALLEY CALIFORNIA, USA			130
MIGUEL TORRES, LA CAUSA, PAIS ITATA VALLEY, CHILE			85
KRIS PINOT NOIR SICILY, ITALY	16	19	75
LUIGI BOSCA, FINCA LINDA, OLD VINES MALBEC MENDOZA, ARGENTINA	19	22	90
PLANTAGENET THREE LIONS SHIRAZ GREAT SOUTHERN, AUSTRALIA			98
TENUTA SAN GUIDO, LE DIFFESE CABERNET SAUVIGNON & BLEND IGT TOSCANA, ITALY			160
JOSEPH PHELPS, PINOT NOIR, SONOMA CALIFORNIA, USA			220
OPUS ONE, OVERTURE, CABERNET SAUVIGNON & BLEND NAPA VALLEY CALIFORNIA, USA			550

FIZZ

	125ml	150ml	Bottle
TAITTINGER, BRUT RESERVE, REIMS	21	25	118
TAITTINGER, BRUT ROSE RESERVE, REIMS			190
BORTOLOMIOL, PROSECCO, EXTRA DRY			70
GIUSTI, ROSALIA, PROSECCO ROSE, EXTRA DRY VENETO, ITALY	18	22	100
COPENHAGEN SPARKLING TEA, ROD ROSE 5% DENMARK			80

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BEERS and CIDERS

LION BREWERY ISLAND LAGER	12
LION BREWERY ISLAND LAGER (DRAUGHT)	13
LION BREWERY ISLAND STRAITS PALE ALE	13
LION BREWERY ISLAND STRAITS PALE ALE (DRAUGHT)	14
THE BOSS IPA	14
BROTHERS PINK GRAPEFRUIT	11
BROTHERS CLOUDY LEMON	11
TAUNTON MEDIUM	11
ASPALL DRAUGHT CIDER	11

Party coming up?
We'd love to host ! talk to
our team for more details.



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DRINKS SPECIALS ^{AT} feast

2-HOUR FREE-FLOW

(per person)

TAITTINGER BRUT / APEROL SPRITZ

\$88++

PROSECCO / HOUSE WINES / HOUSE BEER

\$68++

MOCKTAILS

MELATI SPRITZ *Non-alcoholic aperitif, tonic, soda*

\$10

NO-GRONI *Non-alcoholic aperitif, orange juice, tonic*

\$10

ESPRESSO MELATI *Non-alcoholic aperitif, black coffee, agave nectar*

\$10

*Fancy something stronger?
Ask for our boozy add-ons!*



every

**Friday to
Sunday**