

AT feast

Food

Brunch

Desserts

Ala-Carte

Kids

Beverages

Non-Alcoholic

Alcoholic

Fridays &
Saturdays



@AT_FEASTSG

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



Fridays & Saturdays...
... Opening to 5pm

MUNCHES FOR BRUNCHES

at feast

EGGS BENEDICT
With prosciutto

17

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

24

EGGS ROYALE
With smoked salmon

18

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

25

EGGS FLORENTINE v
Wilted spinach

17

EGGS YOUR WAY v
Two organic eggs your way on sourdough
toast

18

SIRLOIN STEAK, EGG & CHIPS GF
200g

38

BUTTERMILK PANCAKES
Fluffy pancake stack served with mulled
berries and maple syrup

16

FFC (FEAST FRIED CHICKEN) BURGER
Crispy house-spiced buttermilk chicken
thighs between brioche buns, sweet
potato fries, coleslaw, and sriracha mayo

24

CHILI CHEESE OMELETTE v
Organic eggs, parmesan cheese, siracha,
served with toasted sourdough

15

SPAGHETTI POMODORO v
Fresh pasta coated in rich plum tomato
sauce, aubergine, finished with parmesan
& truffle dressing

20

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

KALE AND QUINOA SALAD VG GF
Kale, red cabbage, carrot, quinoa,
pomegranate, toasted walnuts with a
refreshing orange dressing

18

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

FISH & CHIPS GF
Marinated halibut with sweet potato fries,
mushy peas and tartar sauce

24

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

Add an egg

16

+4

SIDE EATS

MAC & CHEESE v
Topped with toasted garlic bread crumb

15

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

16

BROCCOLI VG
With fresh chilli & lemon

9

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

12

SWEET POTATO FRIES

9

FRIES/TRUFFLE FRIES GF

6/14

NUTS ABOUT PORRIDGE BOWL VG
Oat milk porridge with dates, cinnamon
and cardamom, topped with seeds, cacao
nibs and roasted hazelnuts

12

Welcome to the
weekend!



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GF - Gluten Free

V - Vegetarian

VG - Vegan

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BRUNCH

Perfect for sharing!

LIGHT EATS

SEA BASS CEVICHE 18
Seabass and charred sweetcorn salsa, with lime & coriander dressing

DIPS & BREAD v 12
Hummus & French onion dip served with multigrain lavosh & pitta bread

POTATO SALAD GF VG 9
With fresh peas and fava beans, chive and mint dressing

DOUBLE-ROLL SAUSAGE ROLLS 12
Pork sausage wrapped in flaky puff pastry, served with pickled red cabbage

BIG EATS

FISH & CHIPS GF 24
Marinated halibut with sweet potato fries, mushy peas and tartar sauce

SPAGHETTI POMODORO v 20
Fresh pasta coated in rich plum tomato sauce, aubergine, finished with parmesan & truffle dressing

GRILLED AUBERGINE WITH CHICKPEA & COUSCOUS STEW v 22
Miso dressed aubergine with fragrant tomato stew topped with mozzarella and rocket pesto

FEAST BURGER 25
Grass fed beef burger topped with our house chili jam, gem lettuce, tomato & cheddar served with sweet potato fries

BABY CHICKEN GF 24
Spiced chicken, yoghurt and coriander dip

MAPLE GLAZED PORK BELLY GF 26
With sweet potato puree, pineapple salsa

SIDE EATS

MAC & CHEESE v 15
Topped with toasted garlic breadcrumbs

BROCCOLI VG 9
With fresh chilli & lemon

DRESSED GREEN SALAD VG 7

SWEET POTATO FRIES 9

FRIES 6

TRUFFLE FRIES 14

BREAD & CRACKER BASKET VG 5
Sourdough toast & multigrain lavash

DEEP FRIED BRIE v 15
Brie wedge, breaded and fried, served with pomegranate salad

FEAST WINGS 12
Crispy, house-spiced chicken wings, with a secret sauce, cornflake crust & sesame seeds

CHILI CHEESE OMELETTE v 15
Organic eggs, parmesan cheese, siracha, served with toasted sourdough

GAZPACHO VG 12
Please ask your server

FFC (FEAST FRIED CHICKEN) BURGER 24
Crispy house-spiced buttermilk chicken thighs, brioche buns, sweet potato fries, coleslaw, and sriracha mayo

DUKKAH SALMON GF 24
Oven baked dukkah crusted salmon served with broccolini & hollandaise sauce

SIRLOIN STEAK GF 35
220g Australian grass fed beef, served with asparagus & watercress, beef reduction

RAINBOW SALAD v 18
Jumbo couscous, feta cheese, sweetcorn, broccoli, cucumber, capsicum, cherry tomato & radish, with mint dressing

KALE AND QUINOA SALAD VG 18
Kale, red cabbage, carrot, quinoa, pomegranate, toasted walnuts with a refreshing orange dressing

DETOX SALAD VG 18
Spinach, apple, broccoli, beetroot, carrot & raisins in a ginger & lime dressing topped with toasted seeds

ADD+ONS

MUSHROOM OR TOMATO 4

SMOKED SALMON 12

BACON 6

CHICKEN THIGH 9

HALLOUMI 8

MINI PASTRIES 2 for 6
4 for 9
Croissant, pain au chocolat

Fridays & Saturdays ...
... 5pm to closing

at feast

EAT

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
MINI PASTRIES <i>Croissant, pain au chocolat</i>	2 for 6 4 for 9	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) WINGS <i>Succulent house-spiced buttermilk Chicken wings 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, parmesan</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 / SORBET V	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

ETON MESS

*Fresh strawberry, Chantilly cream, meringue, and mint
(A sweet British summer dessert!)*

12

BANANA LOAF

*Homemade banana loaf with cinnamon
Add ice cream*

9

+4

LEMON TART

Served with creme fraiche

12

BLUEBERRY BAKEWELL TART

Served with vanilla ice cream

12

CHOCOLATE BROWNIE & ICE CREAM

Served warm with vanilla ice cream

12

ICE CREAM / SORBET

6

*For those with
A Sweet tooth*



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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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