

# AT feast

## Food

Breakfast

Desserts

Ala-Carte

Kids

## Beverages

Non-Alcoholic

Alcoholic

*Mondays*



@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.



# EGGS...cellent

<b>EGGS BENEDICT</b> <i>With prosciutto</i>	17
<b>EGGS FLORENTINE v</b> <i>With garlic spinach</i>	17
<b>EGGS ROYALE</b> <i>With smoked salmon</i>	18
<b>EGGS YOUR WAY v</b> <i>Two organic eggs your way on sourdough toast</i>	18

Members Monday...  
...Opening to 11.30am

<b>CHILI CHEESE OMELETTE v</b> <i>Organic eggs, parmesan cheese, siracha, served with toasted sourdough</i>	15
<b>BAKED EGG</b> <i>Bacon, piquillo pepper, caramelised onion, chilli, sourdough</i>	17
<b>EGG SANDWICH</b> <i>Scrambled egg, piquillo pepper, spinach, chilli jam, brioche bun</i>	17

## BREAKFASTS FOR CHAMPIONS

<b>THE FULL FEAST</b> <i>Treacle bacon, English pork sausage, grilled tomato, field mushroom, wilted spinach, baked beans, sourdough toast and choice of either fried, scrambled or poached egg</i>	24
<b>THE FULL VEGGIE FEAST v</b> <i>Tater tots, grilled tomato, field mushroom, haloumi, baked beans, sourdough toast and choice of either fried, scrambled or poached egg</i>	20
<b>MEATY BREKKIE BURGER</b> <i>Treacle bacon and English pork sausage with spicy tomato relish, brioche bun</i> <i>Add an egg</i>	16 +4

<b>BUTTERMILK PANCAKES</b> <i>Fluffy pancake stack served with mulled berries and maple syrup</i> <i>Add walnut ice cream</i>	16 +5
<b>SALMON BAGEL</b> <i>Smoked salmon, chives &amp; dill cream cheese, served on toasted bagel</i>	18
<b>BEANAMOLE ON SOURDOUGH v</b> <i>English broad beans with ricotta, peas &amp; lemon zest topped with a poached egg &amp; sun- dried tomato pesto, served on sourdough toast</i>	15

## ADD+ONS

<b>MUSHROOM OR TOMATO</b>	4
<b>SMOKED SALMON</b>	12
<b>BACON</b>	6
<b>SAUSAGE</b>	8
<b>HALLOUMI</b>	8
<b>SOURDOUGH TOAST &amp; BUTTER</b>	4
<b>MINI PASTRIES</b> <i>Croissant, pain au chocolat</i>	2 for 6 4 for 9

## BOWLS

<b>GRANOLA v, GF</b> <i>Thick Greek yogurt, topped with toasted oats, nuts, berries and maple syrup</i>	12
<b>NUTS ABOUT PORRIDGE BOWL vG</b> <i>Oat milk porridge with blueberries, cinnamon &amp; cardamom topped with seeds, cacao nibs &amp; roasted hazelnuts</i>	12

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

# BREAKFAST AT FEAST

GF - Gluten Free    V - Vegetarian    VG - Vegan

Prices are subject to service charge and government taxes



@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.

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*

Members Monday...  
...12pm to closing

at feast

EAT

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

GF - Gluten Free

V - Vegetarian

VG - Vegan

Prices are subject to service charge and government taxes

# BREAKFAST

<b>FRUIT PLATE</b> V DF GF NF <i>Ripest of the season</i>	6	<b>GRANOLA</b> V GF <i>Greek yoghurt, fresh fruit</i>	8
<b>MINI PASTRIES</b> <i>Croissant, pain au chocolat</i>	2 for 6 4 for 9	<b>LITTLE BIG BREAKFAST</b> NF <i>Eggs any style, English pork sausage, tomato &amp; toast</i>	12
<b>PANCAKES</b> V <i>Banana, Nutella</i>	10	<b>CEREAL</b> <i>Daily Selection</i>	5

# MAINS

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

# SNACKS & SIDES

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

# DESSERTS

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

Little plates for  
little mouths

# SWEET EATS <sup>AT</sup> 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*



Prices are subject to service charge and government taxes

# 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

<b>FROZEN MARGARITA</b> <i>Tequila, cointreau, lime</i>	20
--	----

<b>APEROL SPRITZ</b> <i>Aperol, prosecco, soda</i>	20
---	----

<b>MISTAKEN</b> <i>Campari, sweet vermouth, prosecco</i>	20
---	----

<b>NEGRONI</b> <i>Gin, campari, sweet vermouth</i>	20
---	----

<b>ESPRESSO MARTINI</b> <i>Vodka, coffee liqueur, espresso</i>	21
---	----

<b>G&amp;G</b> <i>Gin, grapefruit juice</i>	22
--	----

<b>B_OLD FASHIONED</b> <i>Bourbon, angostura bitters, burnt brown sugar</i>	22
--	----

<b>BLOODY MARY</b> <i>Vodka, spiced tomato juice, lemon</i>	22
--	----

MOCKTAILS

<b>LYCHEE NO-JITO</b> <i>Lychee, lime, mint, soda</i>	13
--	----

<b>NO-GRONI</b> <i>Melati, orange juice, tonic</i>	13
---	----

<b>MELATI SPRITZ</b> <i>Melati, tonic, soda</i>	13
--	----

<b>STRAWBERRY MARGARITA</b> <i>Seedlip Grove, strawberry juice, lime juice, agave nectar</i>	13
---	----

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

Prices are subject to service charge and government taxes

## 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

Prices are subject to service charge and government taxes

# 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.



@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.

Prices are subject to service charge and government taxes