

AT feast

Food

Breakfast

Desserts

Ala-Carte

Kids

Beverages

Non-Alcoholic

Alcoholic

Tuesdays
to
Thursdays



@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.



EGGS...cellent

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

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

BREAKFASTS FOR CHAMPIONS

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

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

ADD+ONS

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

BOWLS

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

Tuesday to Thursday...
... Opening to 11.30am

GF - Gluten Free V - Vegetarian VG - Vegan

Prices are subject to service charge and government taxes



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Perfect for sharing!

LIGHT EATS

SEA BASS CEVICHE	18
<i>Seabass and charred sweetcorn salsa, with lime & coriander dressing</i>	
DIPS & BREAD v	12
<i>Hummus & French onion dip served with multigrain lavosh & pitta bread</i>	
POTATO SALAD GF VG	9
<i>With fresh peas and fava beans, chive and mint dressing</i>	
DOUBLE-ROLL SAUSAGE ROLLS	12
<i>Pork sausage wrapped in flaky puff pastry, served with pickled red cabbage</i>	

BIG 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 parmesan & truffle dressing</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 breadcrumbs</i>	
BROCCOLI VG	9
<i>With fresh chilli & lemon</i>	
DRESSED GREEN SALAD VG	7
SWEET POTATO FRIES	9
FRIES	6
TRUFFLE FRIES	14
BREAD & CRACKER BASKET VG	5
<i>Sourdough toast & multigrain lavash</i>	

Tuesday to Thursday...
... 12pm to closing

DEEP FRIED BRIE v	15
<i>Brie wedge, breaded and fried, served with pomegranate salad</i>	
FEAST WINGS	12
<i>Crispy, house-spiced chicken wings, with a secret sauce, cornflake crust & sesame seeds</i>	
CHILI CHEESE OMELETTE v	15
<i>Organic eggs, parmesan cheese, siracha, served with toasted sourdough</i>	
GAZPACHO VG	12
<i>Please ask your server</i>	

FFC (FEAST FRIED CHICKEN) BURGER	24
<i>Crispy house-spiced buttermilk chicken thighs, brioche buns, sweet potato fries, coleslaw, and sriracha mayo</i>	
DUKKAH SALMON GF	24
<i>Oven baked dukkah crusted salmon served with broccolini & hollandaise sauce</i>	
SIRLOIN STEAK GF	35
<i>220g Australian grass fed beef, served with asparagus & watercress, beef reduction</i>	
RAINBOW SALAD v	18
<i>Jumbo couscous, feta cheese, sweetcorn, broccoli, cucumber, capsicum, cherry tomato & radish, with mint dressing</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 & raisins in a ginger & lime dressing topped with toasted seeds</i>	

ADD+ONS

MUSHROOM OR TOMATO	4
SMOKED SALMON	12
BACON	6
CHICKEN THIGH	9
HALLOUMI	8
MINI PASTRIES	2 for 6 4 for 9
<i>Croissant, pain au chocolat</i>	

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EAT

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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 FEASTS 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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