



THE  
TERRACE  
BRASSERIE & BAR

MENU

## BREAKFAST

Served from 7.30am to 12.00 noon

<b>The English</b> 13 Fried Egg, Bacon, Cumberland Sausage, Tomato, Mushroom, Hash Brown, Baked beans, Toast	<b>Omelette</b> 7 Choose Three: <i>Ham / Cheese / Red onion / Pepper / Mushroom / Tomato / Spinach</i>
<b>The Veggie</b> 11 Fried Egg, Halloumi, Avocado, Mushroom, Hash Brown, Baked beans, Toast	<b>Scrambled Eggs on Sourdough Toast</b> 6 Add: <i>Sausage / Bacon / Smoked Salmon</i> 3 ea
<b>Eggs Royal</b> 9 Salmon, Poached Egg, Hollandaise Sauce, Toasted Muffin	<b>Smashed Avocado on Sourdough / Poached Egg</b> 8 Add: <i>Sausage / Bacon / Smoked Salmon</i> 3 ea
<b>Eggs Benedict</b> 8 Bacon, Poached Egg, Hollandaise Sauce, Toasted Muffin	<b>Porridge</b> 6 Berries, Almonds, Honey
	<b>Granola Bowl</b> 6 Greek yoghurt, Berries, Honey

### CREATE YOUR OWN

Two slices of toast 3 Choose Your Bread: <i>White / Brown / Sourdough</i>	Bacon 3
Choose your egg: <i>Fried 2 / Poached 2 / Boiled 2 / Scrambled 3</i>	Cumberland Sausage 3 One sausage 2.5
Avocado 3 <i>Sliced / Smashed</i>	Mushroom 1.5
Hash Browns 2	Halloumi 2.5
Beans 1.5	Tomato 1.5
Salmon 3	Grated Cheese 1
	Condiments 1 <i>Jam / Marmalade / Marmite / Peanut Butter</i>

## BAR SNACKS

Marinated olives 5
Honey, sesame and chilli roasted nuts 5
Padron peppers, sea salt 5

## BRUNCH Served from 10am to 3pm

Grilled waffles, butter, maple glazed bacon 7
Bircher muesli, apple, toasted pecan 7
Cinnamon French toast, caramelised banana, honey 7
3 egg omelette 7 <i>Spinach / Ham / Tomato / Onion / Cheese / Pepper</i>
Smashed avocado on sourdough toast 8 <i>Poached eggs</i>
Shakshuka, Middle Eastern spiced tomato and roasted pepper sauce with baked eggs, spinach and feta 9

## SMALL PLATES

House baked focaccia, salted butter, rosemary oil 6
Hummus, Za'atar, toasted flatbread 6
Halloumi fries, garlic aioli 6
Lamb kofte, mint yoghurt, cucumber salad 7
Chicken tenders 8 <i>Hot honey / Ranch dressing / Lemon pepper</i>
Caramelized onion, butternut squash and goats cheese frittata, rocket salad 8
Whole butterflied garlic prawns, herb crumb, lemon 10

## SIDES

Winter leaf salad, caper dressing 4
Pomegranate, cucumber and dill salad 4
Seasonal vegetables, garlic oil 5
Dauphinoise potato 4
Chunky chips 4
Fries 4

## MAINS Served from noon

Greek salad, kalamata olives, marinated feta, oregano, lemon, extra virgin olive oil 14
Grilled chicken Caesar salad, baby gem, parmesan, garlic croutons, Caesar dressing 14
Reuben sandwich, house salt beef, sauerkraut, Swiss cheese, thousand island, fries 14
Smash burger, Monterey Jack, house pickle, brioche bun, fries 14
Handmade pappardelle, slow cooked beef short rib and red wine ragu, parmesan 16
Delica pumpkin gnocchi, sage roasted sprouts and chestnut, spinach puree 16
Autumn forest mushroom risotto, taleggio 17
Grilled lemon chicken, chickpea, tomato and harissa stew, almond rice pilaf 17
Chicken parmigiana, parmesan breaded chicken, fresh mozzarella, marinara sauce, basil, rocket salad 18
Shepherd's pie, braised lamb shoulder, buttered mash 18
Butter roasted hake fillet, white bean puree, Sicilian caponata 18
Dry aged rib eye steak, dauphinoise potato, red wine jus 22

## DESSERTS

Crème brulee 6
Bramley apple, blackberry and oat crumble, vanilla bean ice cream, custard 6
Chocolate pavlova, mascarpone, thyme and coffee roasted figs, pistachio 7
Rum and brown sugar roasted pineapple, peanut brittle, coconut ice cream 7
Chocolate nemesis, honeycomb, milk ice cream 8
British and continental cheese selection, quince, grapes, crispbreads 12

WHY NOT  
COME AND  
TRY OUR  
AMAZING

## SUNDAY ROAST MENU

Served from  
12.30pm to 5.30pm  
every Sunday



YOUR  
ULTIMATE  
SUNDAY HAS  
ARRIVED  
WITH OUR  
ROAST  
FEASTING  
BOARDS.

TAKE YOUR  
SÓPERS SUNDAY  
TO THE  
NEXT LEVEL!

FOR 2 OR 4  
SHARING

ASK YOUR  
SERVER TO SEE  
THE ROAST MENU

Our menu descriptors do not include all ingredients or allergens. \*Gluten-free option available. Please inform us of any specific dietary requirements, allergies and intolerances, before ordering. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Our meat and fish dishes may contain small bones. Olives may contain stones. Menus are subject to change due to seasonality and product availability. In the case that an option is unavailable, we will do our best to offer a suitable alternative. THE TERRACE AT SÓPERS DOES NOT ACCEPT CASH PAYMENT.