

BREAKFAST

7am - 11am

BREAKFAST

THE OTHER KITCHEN BREAKFAST 27

Enjoy one of our à la carte dishes, plus your choice from our breakfast bar, which includes a selection of freshly baked pastries, cereals and yoghurt pots. Served with unlimited tea or coffee and your choice of a fresh juice or smoothie

CONTINENTAL BREAKFAST 17.5

Enjoy a selection of freshly baked pastries, cereals and yoghurt pots. Served with unlimited tea or coffee and your choice of a fresh juice or smoothie

À LA CARTE

ENGLISH BREAKFAST 18

Cumberland sausage, smoked streaky bacon, roasted tomato, field mushrooms, black pudding, baked beans and two Clarence Court eggs any style served with toast

VEGETARIAN BREAKFAST (v) 17

Vegan sausage, roasted tomato, field mushrooms, wilted spinach, roasted courgettes, avocado, baked beans and two Clarence Court eggs any style served with toast (make it vegan with scrambled tofu)

AMERICAN PANCAKES 12

Streaky bacon, maple syrup or seasonal berries, Chantilly cream (v)

BREAKFAST BAP 12

Scrambled Clarence Court eggs, streaky bacon, flour bap

VEGAN BREAKFAST BAP (ve) 12

Scrambled tofu, courgette, smashed avocado, flour bap

OATMEAL PORRIDGE (v) 7.5

SIDES

Cumberland sausage | streaky bacon 4

Avocado (ve) 5

Two Clarence Court eggs any style (v) 5

Baked beans (ve) 4

Scottish smoked salmon 7

BREAKFAST BAR

BREAKFAST POTS 4.50

Natural yoghurt (v)

Overnight oats (v)

Chia seeds (v)

Coconut yoghurt (ve)

FRESHLY BAKED PASTRIES (v) 3 each

Selection of freshly baked pastries

CEREAL BOWLS (v) 4

Cornflakes | Rice Krispies | muesli | granola

TOAST, BUTTER AND JAM (v) 4

Your choice of wholemeal or white bloomer



ALL-DAY DISHES

7am - 6pm

EGGS BENEDICT 14

Poached Clarence Court eggs, ham, toasted English muffin, hollandaise sauce

EGGS ROYALE 16

Poached Clarence Court eggs, smoked Scottish salmon, toasted English muffin, hollandaise sauce

EGGS FLORENTINE (v) 14

Poached Clarence Court eggs, wilted spinach, toasted English muffin, hollandaise sauce

EGGS ON TOAST 10

Two Clarence Court eggs any style, toast

SMASHED AVOCADO ON TOAST (v) 11

Smashed avocado, coriander, fresh chilli, cherry tomato, lemon, sourdough

LUNCH DISHES

11am - 6pm

SOUPS & SALADS

SOUP OF THE DAY (ve) 7.5

BURRATA (v) 17

Heirloom tomatoes, basil vinaigrette, foccacia

CLASSIC PRAWN COCKTAIL 17

King prawns, cos lettuce, tomatoes, cucumber, Marie Rose

CAESAR SALAD 16

Cos lettuce, anchovies, garlic croutons, Parmesan, Caesar dressing

GRAIN BOWL (v) 14

Quinoa, broccoli, sweet potato, omega seeds, hummus, olive oil, lemon

SUMMER BOWL (v) 15

Watermelon, fennel, feta, basil, black olives, mint & lime dressing

(v) vegetarian (ve) vegan

Where possible, we work with UK growers, farmers and suppliers and source seasonal produce to help reduce our carbon footprint; and our kitchen is committed to limiting food waste. If you have any dietary requirements, please speak to one of our House Jacks, and we can provide you with allergens information to make a safe choice. A discretionary service charge of 12.5% will be added to your final bill. All prices include VAT.

MAINS

GARDEN RISOTTO (ve) 17

Baby spinach, courgettes, garden peas, broad beans, basil pesto, vegan Parmesan

CHICKEN SCHNITZEL 18

Roast baby potatoes, rocket salad, tarragon & parsley dressing

SLOW BRAISED BEEF 18

Pappardelle, slow braised beef ragout, garlic & Parmesan crumb

FISH PIE 17

Sustainably sourced fish, garden peas, fish velouté, mash

ROAST SALMON 18

Scottish salmon fillet, pesto, summer slaw, broccoli, lemon

SANDWICHES & WRAPS

CLUB SANDWICH 14

British free range chicken breast, streaky bacon, Clarence Court egg, vine tomato, lettuce, mayonnaise

STEAK BAP 16

British steak, vine tomato, caramelised onions, watercress

GRILLED VEGETABLE FOCACCIA (ve) 14

Courgette, aubergine, red pepper, tapenade, rocket

FALAFEL WRAP (v) 12

Sweet potato falafel, hummus, cucumber, cos lettuce

CURED HAM & CHEESE FLAT BREAD 14

Prosciutto, buffalo mozzarella, aubergine, basil vinaigrette

EXTRAS

Mixed salad 5 Grilled halloumi 6

Broccoli 5 Salmon fillet 8

Roast baby potatoes 5 Grilled chicken breast 7

Creamy mashed potatoes 5 Mac & cheese 6

Warm bread & salted butter 4

DESSERTS

STICKY TOFFEE PUDDING 9

Vanilla ice cream

TIRAMISU 9

Coffee-soaked sponge, coffee, mascarpone & Masala cream

CHOCOLATE BROWNIE 9

Clotted cream vanilla ice cream

ETON MESS (ve) 9

Meringue, berry compote, vanilla Chantilly cream

APPLE FRANGIPANE TARTLET 9

Salted caramel ice cream

ICE CREAM SELECTION 2 per scoop

Belgian chocolate, sea salt caramel, clotted cream vanilla, lemon sorbet, mango sorbet



DRINKS MENU

COCKTAILS

BLOODY MARY	15
Ketel One vodka, tomato juice, capers, Worcestershire sauce, horseradish, chilli, coriander	
BREAKFAST MARTINI	15
Owl & Monkey gin, triple sec, lemon juice, marmalade	
MIMOSA	14
Owl & Monkey Prosecco, orange juice	
APEROL SPRITZ	15
Owl & Monkey Prosecco, Aperol, Franklin & Son's soda water	
ESPRESSO MARTINI	15
Ketel One vodka, tonka beans, coffee liqueur, espresso	

ALCOHOL-FREE COCKTAILS

VIRGIN MARY	10
Tomato juice, capers, Worcestershire sauce, horseradish, chilli, coriander	
ESPRESSO MARTINI 0%	10
Seedlip Spice, tonka beans, espresso, salted caramel	

CHAMPAGNE & SPARKLING

CHAMPAGNE	125ml	175ml	Bottle
Veuve Clicquot Brut	18	35	98
Ruinart Blanc De Blancs			175
NV Veuve Clicquot Rosé	21	41	125

HATTINGLEY VALLEY, HAMPSHIRE

Hattingley Valley White	14	26	74
Hattingley Rosé	16	31	86

PROSECCO

Owl & Monkey, Extra Dry	8.5	39
-------------------------------	-----	----

WINE

WHITE	175ml	Bottle
Chaval, Chardonnay Moscatel, Spain 2021	7	30
Pinot Grigio DOC, Colterenzio, Italy 2022	9	38
Gruner Veltliner, Salomon Undhof, Austria 2021	11	49
Devon DOCG Greco Di Tufo Cantina Caggiano, Italy 2021		55

ROSÉ

Rock Angel, Cave d'Esclans, France 2021	12	49
---	----	----

RED

Merlot-Carignan Domaine St Félix, France 2020	7	30
Garnacha El Mago, Franck Massard, Spain 2020	9	38
Montepulciano d'Abruzzo, Francesco Cirelli, Italy 2021	12	49
Cabernet Sauvignon, Bonterra Vineyards, California, USA 2019		55

BEER & CIDER

BEER	330ml
Forest Road Ride Session 4%, UK, draught	6.5
Curious Session IPA 4.4%, UK, bottle	6.5
Estrella Damm 4.6%, Spain, bottle	6.5
CIDER	
Curious Apple Cider 5.2%, bottle	6.5
ALCOHOL FREE	
Lucky Saint 0.5%, Germany, bottle	6

SOFT DRINKS

Franklin & Son's (200ml)	3.5
Soda water, tonic water, light tonic water, lemonade, ginger ale, ginger beer, pineapple & almond dual tonic, pink grapefruit soda	
Coca Cola / Diet Coke (330ml)	4.5

SMOOTHIES & JUICES

GREEN SMOOTHIE	6
Cucumber, spinach, pear and apple	
MIXED BERRY SMOOTHIE	6
Selection of seasonal fresh berries	
FRESH JUICES	5
Orange, apple, cranberry, pineapple, tomato, grapefruit	
Ginger Shot (50ml)	4.5

HOT DRINKS

GOOD + PROPER TEA	
English breakfast tea	4
Earl Grey tea	4
Green tea	4
Chamomile tea	4
Lemongrass tea	4
Hibiscus tea	4
Ceremonial grade matcha	6
WORKSHOP COFFEE	
Espresso	3.5
Double espresso, cappuccino, flat white, mocha, latte, Americano	4
Hot chocolate	4.5



OM ELIXIR VITAE

8.5

Created by clinical aromatherapist and naturopath, Sara Cosendai. A delicious chocolate blend of cacao, collagen, MTC oil, cardamom, coconut sugar and coconut milk, to nourish from within.

SOCIALS

@THEOTHERKITCHEN_TOH

WWW.OTHERHOUSE.COM

All prices include VAT.

Please note, a discretionary service charge of 12.5% will be added to your final bill.



WEEKEND BRUNCH MENU

11am - 6pm

COCKTAILS

MOCKTAILS

BLOODY MARY 15

Ketel One vodka, capers, tomato juice, Worcestershire sauce, horseradish, chilli, coriander

BREAKFAST MARTINI 15

Owl & Monkey gin, triple sec, lemon juice, marmalade

MIMOSA 14

Owl & Monkey prosecco, orange juice

APEROL SPRITZ 15

Owl & Monkey Prosecco, Aperol, Franklin & Son's soda water

ESPRESSO MARTINI 15

Ketel One vodka, tonka beans, coffee liqueur, espresso

VIRGIN MARY 10

Tomato juice, Worcestershire sauce, horseradish, chilli, coriander

ESPRESSO MARTINI 0% 10

Seedlip Spice, tonka beans, espresso, salted caramel

BREAKFAST

ENGLISH BREAKFAST 18

Cumberland sausage, smoked streaky bacon, roasted tomato, field mushrooms, black pudding, baked beans and two Clarence Court eggs any style served with toast

VEGETARIAN BREAKFAST (v) 17

Vegan sausage, roasted tomato, field mushrooms, wilted spinach, roasted courgettes, avocado, baked beans and two Clarence Court eggs any style served with toast (make it vegan with scrambled tofu)

BREAKFAST BAP 12

Scrambled Clarence Court eggs, streaky bacon, flour bap

VEGAN BREAKFAST BAP (ve) 12

Scrambled tofu, courgette, smashed avocado, flour bap

ON TOAST

EGGS BENEDICT 14

Poached Clarence Court eggs, ham, toasted English muffin, hollandaise sauce

EGGS ROYALE 16

Poached Clarence Court eggs, smoked Scottish salmon, toasted English muffin, hollandaise sauce

EGGS FLORENTINE (v) 14

Poached Clarence Court eggs, wilted spinach, toasted English muffin, hollandaise sauce

EGGS ON TOAST 10

Two Clarence Court eggs any style, toast

SMASHED AVOCADO ON TOAST (v) 11

Smashed avocado, coriander, fresh chili, cherry tomato, lemon, sourdough

BRUNCH DISHES

BEEF SHORT RIB HASH 14

Slow braised British beef, potatoes, caramelised onions, fried Clarence Court egg

SAVOURY FRENCH TOAST (v) 14

Brioche, chestnut mushrooms, truffle oil

WAFFLES 12

Streaky bacon with maple syrup or seasonal berries with Chantilly cream (v)

MAC & CHEESE (v) 9

Matured cheddar & Somerset Brie, mustard

SHAKSHUKA (v) 12

Clarence Court eggs, spiced tomato sauce, feta cheese

SMOKED SALMON & CREAM CHEESE BAGEL 12

Capers, lemon, rocket

OMELETTE (v) 10

Three Clarence Court eggs with a selection of: Bacon | red peppers | onions | mushrooms | tomatoes English cheddar cheese

SIDES

Cumberland sausage | Streaky bacon 4

Avocado (ve) 5

Two Clarence Court eggs any style (v) 5

Baked beans (ve) 4

Scottish smoked salmon 7

SALADS

CAESAR SALAD 16

Cos lettuce, anchovies, garlic croutons, Parmesan, Caesar dressing

COBB SALAD 17

Cos lettuce, streaky bacon, free-range chicken breast, Clarence Court eggs, avocado, cherry tomato, blue cheese

EXTRAS

Mixed salad 5

Broccoli 5

Roast baby potatoes 5

Creamy mashed potatoes 5

Warm bread & salted butter 4

Grilled halloumi 6

Salmon fillet 8

Grilled chicken breast 7

Mac & cheese 6

DESSERTS

STICKY TOFFEE PUDDING 9

Vanilla ice cream

TIRAMISU 9

Coffee-soaked sponge, coffee, mascarpone & Masala cream

CHOCOLATE BROWNIE 9

Clotted cream vanilla ice cream

ETON MESS (ve) 9

Meringue, berry compote, vanilla Chantilly cream

APPLE FRANGIPANE TARTLET 9

Salted caramel ice cream

ICE CREAM SELECTION 2 per scoop

Belgian chocolate, sea salt caramel, clotted cream vanilla, lemon sorbet, mango sorbet

(v) vegetarian (ve) vegan

Where possible, we work with UK growers, farmers and suppliers and source seasonal produce to help reduce our carbon footprint; and our kitchen is committed to limiting food waste.

If you have any dietary requirements, please speak to one of our House Jacks, and we can provide you with allergens information to make a safe choice.

A discretionary service charge of 12.5% will be added to your final bill. All prices include VAT.