



LUNCH MENU

 @meeting_place_kitchen



The Meeting Place Kitchen



Full English Breakfast [G] 16

Fried eggs, local sausage, bacon, portobello mushroom, grilled tomatoes, hash browns, baked beans and artisan sourdough bread.

The Veggie Spread [V/D] 15

Grilled halloumi, baked beans, mushroom, smashed avocado, tomato, baby spinach, free-range fried eggs, hummus and toasted sourdough.

The Big Vegan [VG] 15

Homemade falafel, garlic, chickpea and veggie sausage, smashed avocado, hummus, tomatoes, mushrooms, sweet potato fries and toasted sourdough.

Breakfast Burger [G/D] 15

Cumberland sausage, cured bacon, free-range fried eggs, smoked cheese, hashbrown and ketchup in a brioche bun.

EGG-PECTATIONS

Eggs Benedict [G/D] 14

Two halves of English muffins topped with two poached free-range eggs and homemade Hollandaise sauce with bacon.

Eggs Royal [G/D] 14

Two halves of English muffins topped with two poached free-range eggs and homemade Hollandaise sauce with smoked salmon.

Eggs Florentine [G/D/V] 12

Two halves of English muffins topped with two poached free range -eggs and homemade Hollandaise sauce with sauteed spinach.

Farmer's Omelette [G/D/V] 12

Three-egg omelette filled with seasonal vegetables, melted smoked cheese, fresh rocket, served with sourdough bread.

Seafront Shakshuka [G/D/V] 14

Poached free-range eggs in a rich tomato, aubergine red pepper and organic onion sauce, topped with crumbled feta and fresh herb dressing. Served with toasted sourdough.

ON OPEN SOURDOUGH

Welsh Rarebit on Sourdough [V/D] 10

A classic blend of mature cheddar, English mustard and Hollandaise, grilled on toasted sourdough. Served with seasonal leaves.

Toasted Sourdough with Butter & Jam [D] 7.5

Hand-cut artisan sourdough, served with English butter and your choice of preserves.
[VEGETARIAN OPTION AVAILABLE]

Avocado Smash [V] 11

Smash avocado, lemon juice zest, sweet chili flakes, garlic, fresh herbs and a soft-poached eggs on toasted sourdough.
[VEGAN OPTION AVAILABLE]

Scrambled Eggs & Roasted Tomatoes on Croissant [D] 11

Soft scrambled eggs with roasted tomato on a buttery croissant.

TREATS

Organic Granola [VG/D] 9

Blueberry Greek yoghurt and local honey.

Nutella & Fruit Pancakes [V/D] 13

Pancakes with nutella and topped with sliced fruits and maple syrup.

American Pancakes [D] 13

Pancake stack smothered in rich, warm maple syrup and bacon.

LUNCH

2 Course £19.9 Per Person

Monday – Friday 12pm - 4pm

STARTERS 6.5

Bruschetta [G/D/N]

Flatbread topped with chopped tomato, garlic, fresh basil and pesto. With parmesan.

Italian Mozzarella Croquettes [G/D]

Golden-fried croquettes filled with melted Italian mozzarella and cotto ham served with sweet chili sauce.

Falafel [VG]

Fried falafel with creamy hummus.

Hummus [V]

Pureed chickpeas, tahini, lemon juice and garlic. Served with bread. [CONTAINS SEED OIL]

Padron Peppers [VG]

Fried Spanish green peppers and salt.

Garlic Pizza bread

With Cheese [G/D]

Mixed Italian Olives [VG]

Arancini [G/D]

Crispy Sicilian arancini filled with ham and mozzarella. Served with spicy tomato sauce.

Spaghetti alla Carbonara [G/D]

Pork cheek in a creamy egg pecorino sauce.

Penne Alfredo [G/D]

Penne pasta in a mushroom and chicken-rich, creamy parmesan sauce.

PASTA & RISOTTO 13.5

Gnocchi alla Sorrentina [G/D]

Italian gnocchi baked with tomato and parmesan topped with burrata cheese.

Risotto al Pollo [G/D]

Camaroli rice, chicken and parmesan.

La sagna [G/D]

Fresh layers of pasta with slow cooked Bolognese sauce, baked with bechamel, mozzarella and parmesan cheese.

HOMEMADE PIZZA 13.9

Choose your base: gluten-free base available upon request
Neapolitan (thick crust) or Roman (thin crust)

Add Bufala or Burrata +3.5

Margherita [G/D]

San Marzano tomato sauce, fior di latte mozzarella cheese and fresh basil.

Vegetariana [G/D]

San Marzano tomato sauce, fior di latte mozzarella, peppers, courgette, aubergine, artichokes and fresh basil.

Pepperoni Diavola [G/D]

San Marzano tomato sauce, fior di latte mozzarella, pepperoni, sweet roquito pearls and fresh rocket.

Sorrento [G/D]

San Marzano tomato sauce, fior di latte mozzarella, homemade aubergine parmigiana, grand Padano shaving and fresh basil.

Quartetto di Salami [G/D]

San Marzano tomato sauce, fior di latte mozzarella, Napoli salami, Milano salami, spicy spianata, pepperoni and fresh basil.

BURGER 13.9

Wagyu Cheeseburger [G/D]

Juicy Wagyu beef patty topped with cheese, caramelised onions, crunchy pickles. Served with local burger bun.

Chicken Burger [G/D]

Grilled chicken breast with lettuce, tomato, cheese and classic burger sauce. Served with local burger bun.

SALAD 12.9

Insalata Tricolore [V]

Creamy avocado, ripe vine tomatoes, fresh peppery rocket, and creamy buffalo mozzarella, finished with extra virgin olive oil and drizzle of balsamic glaze.

Goat Cheese & Roasted Beetroot Salad [V]

Driftwood goat cheese paired with roasted beetroot, toasted pecans, and fresh nectarine slices.

Caesar Salad [G/D]

Baby lettuce, sun-dried tomatoes, Caesar dressing, crispy croutons and shaving parmesan cheese.

[add Salmon +3]

[add Chicken +3]

SANDWICHES

Sun-Dried Tomato, Mozzarella & Pesto [G/D] 12.9

Buffalo mozzarella and sun-dried tomatoes topped with basil pesto and fresh rocket.

Salami Mortadella [G/D] 13.5

Salami, mortadella, mozzarella cheese, lettuce, tomato and fresh rocket. Served in toasted focaccia bread.

Vegetarian – Mediterranean [D] 12.9

Grilled aubergine, courgette, mozzarella, and fresh rocket. Served in toasted focaccia bread.

FISH 14.9

Pan-Roasted Sea Bass [G/D]

Crispy sea bass fillet with crushed new potatoes, tender stem broccoli, herbs and miso butter sauce.

Beer-Battered Haddock [G]

Crispy battered haddock with fries and tartar sauce.

EXTRA SPECIAL

French Fries [VG] 5 / Green Salad [VG] 5 / Truffle Parmesan Fries [D] 6 / Sweet Potatoes [VG] 6