Double handled mugs and easy grip cutlery available at the counter.

Large print menu available - please ask.

EAST QUAY KITCHEN

FOOD MENU

BREAKFAST - UNTIL 11AM

Baked fruit with yoghurt honey and granola (D, N, G) £6.50

Turkish eggs (G, GFA, E, D, S, may contain So) £10
Two poached eggs, whipped yoghurt, chilli butter, dill, focaccia.

Flatbread with harissa fried eggs (D, SS, E, G, S, may contain N & So) £10.50
Homemade flatbread with hummus, aubergine and red pepper with harissa fried eggs, topped with pickled pink onions.

Stuffed mushrooms (V, GF, S) £9
Stuffed field mushrooms with roasted cherry tomatoes and potatoes with salsa verde.
Add feta (D) or egg (E) +£2

Eggs on toasted sourdough (G, GFA, E, D, S) £8.50
Choose either fried, scrambled or poached.
Add crispy bacon, halloumi (D), mushrooms, Greek-style baked beans (S, C), fried potatoes, or feta (D). +£2

Toasted sourdough with preserves. (G, GFA, D) £5
(vegan butter available).

KIDS' BREAKFAST - UNTIL 11AM

Eggs on toasted sourdough. (G, E, D, S) £7
Choose either scrambled, fried or poached.
Add crispy bacon, halloumi (D), mushrooms, Greek-style baked beans (S, C), fried potatoes, feta. +£2

Homemade waffle (E, D, G, So) £7.50
Choose from yoghurt, honey and baked fruit OR fruit with chocolate sauce OR squirty cream and toffee sauce

BREAKFAST COCKTAILS

Bloody Mary (C, M, G) £6
Black Cow vodka with Big Tom and celery.

CAKES

Changes weekly/daily. £3.75
See selection on counter.
See signs or ask staff for allergens.

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Allergies - menu items may contain or come into contact with allergens including celery, cereals containing gluten, crustaceans, eggs, fish, milk, molluscs, mustard, peanuts, sesame and soybeans. Please speak to the staff for additional details of all allergens on today's menu. Our fryers are used to cook items containg allergens including dairy and gluten.

We can also make several of the dishes without gluten if required, as indicated by G, GFA please do ask and we will do what we can to help.

V = Vegan
D = Contains dairy
G = Contains gluten
N = Contains nuts
E = Contains eggs
SS = Contains sesame
So = Contains soya
S = Contains sulphites
C = Contains celery
M = Contains mustard
F = Contains fish
GF = Gluten free
GFA = Contains gluten but a gluten free

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EAST QUAY KITCHEN

LUNCH SERVED 12 NOON — 3PM
DINNER SERVED 5PM - 8PM, THURS — SAT

We recommend 2-3 mezzes per person.
Additional dishes may be ordered at any time.

MEZZE/STARTERS

Greek yoghurt lime dip with frizzled leek
(G, So, D, GFA) £7.50
Greek yoghurt and lime dip topped with frizzled leeks and chilli served with homemade focaccia.

Oxtail arancini with garlic aioli (C, E, M, D, GF) £10
Arancini ball filled with slow cooked oxtail stew served with a garlic aioli and a rich oxtail sauce.

Roast sweet potato and kale salad
(S, M, may contain So, G, GFA) £8.50
Dressed kale and roasted sweet potato with a honey dressing, pumpkin seeds and dried cranberries.
Add feta or halloumi + £2

Squash with tahini and dates (SS, GF, V) £8
Roasted squash with whipped tahini, chopped dates, fried sage and pomegranate seeds.
Add feta or halloumi + £2

Potatoes with lime and chilli dressing (GF, V) £8
Fried new potaotes with a lime, coriander and chilli dressing.
Add feta or halloumi + £2

Celeriac and leek gratin (D, C, E, GF) £9.50
Celeriac, leek and thyme gratin in a creamy sauce.

Sourdough with labneh and caramelized onions
(G, D, S, M, GFA) £9.50
Toasted sourdough topped with homemade labneh cream cheese, caramelized onions, salsa verde and capers.

SIDES

Skin on fries, rosemary salt. (V) £4.90

Skin on fries, parmesan, aioli, truffle oil. (D, E, M) £6

Skin on fries with melted cheddar. (D) £5.80

Coriander and confit garlic coated fries with chilli oil. (V) £6

Focaccia with olive oil and balsamic vinegar.
(G, So, V, S) £4

Olives. (V, S, GF) £4

MAINS

Tuscan ribollita
(C, S, G, So, may contain SS, GFA, V) £13
Tuscan stew of butternut squash, leeks and white beans topped with salsa verde served with toasted focaccia.

Sardinian fregola and pork
(G, S, C, may contain SS, M, So) £16
Slow cooked pork served on fregola pasta with tomatoes, garlic and fennel.

Lebanese cauliflower (SS, S, GF, V) £14
Pan-fried cauliflower florettes and crispy new potatoes on a bed of white bean hummus, burnt vegan butter, dukka and pickled grapes.

Harissa fried salmon
(F, C, S, D, may contain N, SS, G) £16
Fried salmon on a bed of chickpea and preserved lemon stew with a harissa butter.

SIMPLE KIDS' MEALS

Pizza toast (GFA, S, D) Small £6 Large £10

Pasta served with pesto or tomato sauce, and grated cheese or parmesan. (G, N, D, S, E) £7

Cheese on toast (GFA, S, D) Small £6
(add pickles for 50p) (S, may contain SS) Large £10

Greek beans on toast. (S, C, G, GFA, V) Small £5
Add feta + £2 Large £10

ICE CREAMS & SORBETS

Ice cream sundae (D) or sorbet (V) £5.50
Two scoops of ice cream with whipped cream and chocolate sauce or three scoops of sorbet. Ask for flavours and allergens.

Affogato (D) £5
Two scoops of vanilla ice cream with espresso.

CAKES

Changes weekly/daily. £3.75

Double handled mugs and easy grip cutlery available.

Large print menus available on request.

EAST QUAY KITCHEN

DRINKS MENU

COFFEES* (cow, oat or soya milk available)

Wellington-based Brazier Coffees use hand-roasted speciality grade beans, establishing direct, lasting relationships with their growers, meaning their coffee is easily and fully traceable.

All available decaffeinated

Espresso	£3.10
Macchiato	£3.10
Americano	£3.10
Flat white	£3.60
Cappuccino	£3.90
Latte	£3.90
Mocha	£4.10

COLD DRINKS

Iced latte Add whipped cream/caramel or vanilla syrup	£3.90 +80p
Luscombe Sparkling Elderflower	£3.80
Luscombe Sicilian Lemonade or Hot Ginger Beer	£3.80
Luscombe Orange Juice	£3.80
Herby4 local apple juice	£3.80
Coca-cola/Coke zero/ R White's Lemonade	£2.50
Kids' squash	Free
Apple chaider (spiced Somerset apple juice)	£3.80

Please note we do not sell bottled water but we can provide still tap water or sparkling tap water for free.

Sparkling cordial £3.00
Pomegranate, passion fruit, peach or strawberry shrub cordial with sparkling water.

TEAS*

Exmoor Tea Company produce ethically-sourced, high-quality, local, organic and plastic-free teas, with a share of profits donated to nature and heritage conservation projects on Exmoor.

Breakfast tea £2.80
An ethical blend of the finest Rwandan & Assam teas

Decaf £2.80
Naturally decaffeinated and chemical free

Earl grey £2.90
A bright & lively ethical blend of the finest black tea, bergamot oils, orange zest and flower petals

Moorish mint £2.90
Peppermint, spearmint, fennel and rich, indulgent cocoa shell

Chamomile £2.90
Floral chamomile, refreshing lemon balm and sweet, earthy honeybush

Green tea £2.90
An ethical green tea infused with the delicate flavour of jasmine

Fruity Fusion £2.90
Zingy apple and rosehip with vibes of sweet Liquorice

Charming Chai tea £2.90
A warming blend of the finest black tea and warming spices and turmeric

OTHER HOT DRINKS*

Refuge Regular or Orange Hot chocolate £3.90
Add marshmallows & whipped cream +80p
Supports survivors of human trafficking.

Spiced chai latte / dirty chai latte £4.10/£4.90

Hot apple chaider (spiced Somerset apple juice) 3.80

Babycino Free
Warm milk in an espresso cup

EAST QUAY KITCHEN

BAR MENU

WINE LIST

We have worked hard to source the most delicious, ethical wines available. All available as bottles, some by glass in the following measures:
Small (125ml), Medium (175ml), Large (250ml).
V = Vegan, O = Organic.

WHITE WINES

Les Anges Sauvignon Blanc, Loire, France, 11.5%
Reminiscent of a Sancerre, yet half the price! Elegant and refreshing with bursts of aromatic green fruit, elderflower and a touch of minerality. Excellent citrusy acidity keeps it very fresh and carries the flavour a long way.
Bottle £25, Glass: £6 / £7.50 / £8.80

Floralba Pinot Grigio, Italy, 11%, V
A crisp refreshing Pinot from Sicily, pale straw colour with delicate melon, green apple and citrus flavours. Smooth and easy drinking..
Bottle £25, Glass: £6 / £7.50 / £8.80

Blanco Rioja Bodegas Bagordi, Spain, 12.5%, O, V
Intense aromas of ripe citrus complemented by floral accents. Fresh and vibrant with a slight sharpness.
Bottle £29, Glass: £6.80 / £8.40 / £10.50

ROSE WINE

La Voile Rose, France, 12.5%
Delicate, pale pink in colour showing flavours of ripe red cherries and strawberry. Could easily be mistaken for a Provence Rosé.
Bottle £25, Glass: £6 / £7.50 / £8.80

RED WINES

Bodegas Bagordi Rioja Tinto, Spain, 14%, O, V
Deep purple red. Youthful red and black fruits with a background of mocha and vanilla and good structure.
Bottle £25, Glass: £6 / £7.50 / £8.80

Chianti Duca de Saragnano, 13%
Bouquet of violets, forest berries and cherries. Dry and fresh with subtle hints of spice.
Bottle £28, Glass: £6.50 / £8 / £9.50

Le Bio Balthazar Minervois, France, 13.5%, O
A deep garnet red hue with purple hints. The nose is complex and rich with rosemary, blackcurrant and black cherry aromas. Full and smooth in the mouth with a well balanced, balanced finish.
Bottle £29, Glass: £6.80 / £8.40 / £10.50

SPARKLING WINE

Vallformosa 0% Alcohol Sparkling, Spain, 0%, V
Delightfully clean and crisp. Pear and apple give way to more tropical fruits on the nose and a delicate palate of more tropical fruits and pleasant sweetness.
Bottle £19

Please don't take glasses out of the cafe. Please respect our neighbours and leave the premises quietly.
If you are lucky enough to look under 25 you will be asked to prove that you are over 18.

EAST QUAY KITCHEN

BAR MENU CONT/

CIDERS

Sheppy's Cider Dabinett Apple, 6.5%, medium
500ml bottle £5.80

Sheppy's Cider Kingston Black, 6.5%, dry
500ml bottle £5.80

Sheppy's Cider Elderflower, 4%
500ml bottle £5.80

South West Orchards Cider, 5%, medium
500ml bottle £5.60

Sheppy's Cider Low Alcohol, 0.5%
500ml bottle £4.80

BEERS

Estrella, 4.6%, on draught
Pint/half-pint £5.60/£2.80
Asahi shandy (pint only) £5

Exmoor Gold, 5%
500ml bottle £5.80

Estrella Damm beer, 4.6%,
330ml bottle £4.60

Peroni Gluten Free, 5.1%
330ml bottle £4.60

Budvar Non Alcoholic Lager, 0.5%
330ml bottle £4.30

Erdinger Non Alcoholic beer, 0.5% £4.80
500ml bottle

COCKTAILS

Aperol spritz £8.50

SPIRITS - *All 25ml unless stated*

Black Cow Vodka, 40% £3.50

Wicked Wolf Gin, 42% £4

Oban Single Malt Whisky, 43% £5

Monkey Shoulder Blended Malt Whisky, 40% £3.20

Glenmorangie, 40%, £3.50

Old J Spiced Rum, 35% £3

TONICS / MIXERS

Fever Tree Tonic Waters All £2.50
Tonic/Light/Mediterranean

Big Tom tomato juice £2.50

Coke/Diet Coke/Lemonade £2.50

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EAST QUAY KITCHEN

INFORMATION ON OUR SUPPLIERS

We do our best to hand pick all our providers based on flavour and ethics. Our key suppliers are below.

Brazier Coffee: The blend we use includes beans from the Rwandan Kinini Cooperative, set up to empower Rwandans affected by the genocide in conjunction with 'A New Beginning' foundation. Uses natural fermentation to reduce water use. Brazier also supply us with stone ground, sourdough bread.

Exmoor Tea Company: High-quality, local, organic and plastic-free. A share of profits is given to support CareMoor nature and heritage conservation projects on Exmoor. Fruit tea changes with the seasons.

Melters Hot Chocolate: Every purchase supports survivors of human trafficking in Northern Ireland and uses the best ethically-sourced ingredients.

Luscombe Farm: Luscombe is a Devon-based farm, providing small batch, organic, artisanal drinks.

Herby4: Small Bicknoller based partnership, providing us with delicious small batch apple juice and chaider.

Sarah and Steve's Olive Oil: Olives hand picked by Watchet's Sarah and Steve from their olive grove in Spain.

Somerset Farm House: Williton based family butchers providing us with the majority of our meat and cheese products.

ALLERGIES

Menu items may contain or come into contact with allergens including celery, cereals containing gluten, crustaceans, eggs, fish, milk, molluscs, mustard, peanuts, sesame and soybeans. Please see the key above to identify allergens. Our fryers use rapeseed oil and are used to cook items containing allergens including dairy and gluten.

We can also make several of the dishes without gluten if required, please do ask.

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