

GARTEN BAR

BRUNCH

OPEN-2PM

OVERNIGHT OATS

7 market fruit, granola, greek yoghurt, berry compote, chia seeds

BLUE SMOOTHIE BOWL

8.5 greek yoghurt, market fruit, blue algae

BAGEL

5.5 cream cheese, chives, everything bagel seasoning
add smoked salmon for 3

SMASHED AVOCADO

8.5 sourdough, avocado, chilli oil, radish
add poached egg for 1.5 each

STEAK AND EGGS

14.5 grilled rump, two eggs, tomato, sourdough

TURKISH EGGS

9 poached eggs, garlic & dill greek yoghurt, chilli oil, mint, sourdough

FRENCH TOAST

9.5 brioche loaf, maple syrup, berry compote

BREAKFAST SANDWICH

7.5 brioche, fried egg, bacon, melted cheese

THE FULL HAUS

13.5 folded eggs, sourdough, sausage, bacon, roasted tomatoes, feta, avocado, arugula

ADD ONS

eggs poached | fried 1.5

folded eggs 2

bacon 2

sausage 1.5

smoked salmon 3

feta 1.5

avocado 2

toasted sourdough 2

NIBBLES

OLIVES

4.5 nocellara verde, evoo

SOURDOUGH BASKET

6.5 whipped butter, evoo, balsamic

STARTERS

CHICKEN TENDERS

7.9 buttermilk, fresno chilli, haus mayo

ASIAN CAULI

7.5 hoisin sauce, scallion, sesame, fresno chilli

CRISPY FISH

8.9 cod, beer batter, tajin, haus mayo

BURGERS

DOUBLE CHEESEBURGER

16 brioche, double patty, melted cheese, pickled gherkin, fries | add bacon 2

TRUFFLE HAUS BURGER

17 brioche, double patty, melted cheese, pickled gherkin, lettuce, truffle mayo, fries

BEYOND TRUFFLE BURGER

16 brioche, veggie patty, pickled gherkin, lettuce, truffle mayo, fries

SHISH

CHICKEN SHISH

18 grilled marinated chicken, durum, tzatziki, pickled chillies, tabbouleh, grated carrot, arugula, tomato & onion salad

CHICKEN DESI

21 grilled chicken, five chilli marinade, durum, tzatziki, pickled chillies, tabbouleh, grated carrot, arugula, tomato & onion salad

BEEF SHISH

35 grilled marinated beef fillet, durum, tzatziki, pickled chillies, tabbouleh, grated carrot, arugula, tomato & onion salad

HALLOUMI SHISH

22 grilled marinated halloumi, durum, tzatziki, pickled chillies, tabbouleh, grated carrot, arugula, tomato & onion salad

GRILL

4.5 RIB-EYE 31
12oz 340g

6.5 RUMP 23
10oz 283g

FILLET 33
8oz 226g

SIRLOIN 29
12oz 340g

LARGE CUTS

PORTERHAUS 40
16oz 453g

8.9 TOMAHAWK 120
38oz 1.1 kg | served with two portions of skin-on fries, onion rings, caesar salad and sauces
pre-order only

Sauce 3
Garlic Butter | Chimichurri
Peppercorn | Bearnaise

SIDES

Skin-On Fries 4

Truffle Parmesan Fries 6

Beer Battered Onion Rings 4

Caesar Salad 4

Tenderstem Broccoli 5.5

Creamed Spinach 6

HOT STONE STEAK EXPERIENCE

bottomless steak for 1 hour, cooked to perfection at your table

sourdough | sirloin | rump | fries
salad | choice of sauce

SUN-THURS £45PP FROM 5PM

FRI-SAT £50PP FROM 3PM

Available for tables of 2-7 persons

We reserve the right to add additional charges if any products are shared

with individuals who did not order the Hot Stone Steak Experience

Caution: Hot stones can reach 440°C. Do not touch the stone

If you have any food allergies please let your server know.

An optional 10% service charge will be added to your bill, which is shared between the team in this venue.

Service charge is entirely optional. If you feel the service is in any way lacking, please let us know and the charge will be removed.

HAUS HOSPITALITY