

OLD SCHOOL HAUS BRUNCH MENU comes with bottomless rum punch or prosecco or non alcoholic option

MAIN

CHICKEN & WAFFLE

BUTTERMILK CHICKEN AND BELGIAN WAFFLE SERVED WITH MAPLE SYRUP

JERK CHICKEN

FLAME GRILLED JERK MARINATED CHICKEN.

ROAST AUBERGINE & CHICKPEAS SALAD

ROASTED AUBERGINE AND CHICKPEAS TOSSED WITH FRESH GREENS IN A ZESTY DRESSING, TOPPED WITH FETA AND SEEDS FOR A HEARTY, FLAVORFUL SALAD.

sides

JOLLOF RICE

SPICY JOLLOF RICE, A WEST AFRICAN FAVORITE, SIMMERED IN A RICH TOMATO BASE WITH BOLD SEASONINGS.

PLANTAIN

CARAMELIZED PLANTAIN, PERFECTLY RIPE AND SWEET, FRIED TO GOLDEN-BROWN PERFECTION FOR A SIMPLE YET IRRESISTIBLE TREAT.

FRIES

CLASSIC CRISPY FRIES, GOLDEN AND SALTED TO PERFECTION.

GREEN BEANS

TENDER GREEN BEANS SAUTÉED WITH SESAME AND GINGER, FINISHED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL FOR A FLAVORFUL, HEALTHY SIDE.

COLESLAW

CRUNCHY, FRESH COLESLAW MIXED WITH A CREAMY DRESSING,



SHOULD YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ADVISE YOUR SERVER WHO WILL BE HAPPY TO DISCUSS THEM WITH YOU. PLEASE NOTE THAT WHILST WE MINIMISE THE RISK OF CROSS-CONTAMINATION, WE HANDLE ALLERGENIC INGREDIENTS THROUGHOUT OUR KITCHENS AND CANNOT GUARANTEE ANY ALLERGEN-FREE DISHES. OUR VEGAN DISHES ARE MADE TO VEGAN RECIPES BUT MAY NOT BE SUITABLE FOR GUESTS WITH MILK OR EGG ALLERGIES.(VG) • SUITABLE FOR VEGAN REQUIREMENTS (V) - SUITABLE FOR VEGETARIAN REQUIREMENTS. PLEASE NOTE ADISCRETIONARY SERVICE CHARGE OF 12 .5% WILL BE ADDED TO YOUR BILL.