

M E N U

BARTON ARCADE

@PKB_BARTONARCADE

ALL DAY BRUNCH

PKB BREKKIE 14.00

Olde-English sausage, streaky smoked bacon, poached eggs, PKB beans, button mushrooms, black pudding & sourdough toast
+ avocado 2.20

VEGAN BREKKIE (vg) 13.50

Sesame sweet potato, avocado, vegan back pudding, button mushrooms, PKB beans & house sourdough toast
+ avocado 2.20

BREKKIE BUN 10.00

Pork sausage patty, streaky smoked bacon, scrambled egg, mature cheddar & sweet red pepper sauce on house potato brioche bun
+ double pork sausage patty 3.00

EGGS BENEDICT 12.50

House cured espresso & maple bacon, poached eggs & hollandaise on house sourdough
+ avocado 2.20

MUSHROOM BENEDICT (v) 12.50

Mushrooms with pine nuts, poached eggs with tarragon & porcini hollandaise
+ avocado 2.20

PARMESAN & TRUFFLE SCRAMBLED EGGS (v) 9.50

Scrambled eggs on sourdough with parmesan & truffle oil
+ beans 1.50 + sausage 3.00

POACHED EGGS, FETA & AVOCADO (v) 11.50

Smashed avocado, feta, poached eggs, pickled onions, hazelnut dukkah, basil on house sourdough
+ sausage 3.00 + streaky bacon 2.50

BRUSCHETTA FOCACCIA (vg) 9.50

Mix heritage & vine tomatoes, smoked salt, herb oil on house rosemary focaccia
+ mozzarella 2.50 + chorizo 3.00

AVOCADO TOAST (vg) 9.50

Smashed avocado, pickled onions, hazelnut dukkah, basil on house sourdough

BISCOFF FRENCH TOAST (v) 12.50

Biscoff creme pat, macerated strawberries, strawberry puree, crumb & chocolate soil on house brioche French toast

OVERNIGHT OATS (vg) 7.50

Blueberry & peanut butter overnight oats

TURKISH EGGS (v) 11.00

Poached eggs with garlic whipped yoghurt, hazelnut dukkah, chilli oil & burnt butter with peashoots & house sourdough
+ chorizo 3.00

HUEVOS RANCHEROS ON TOAST (v) 12.50

Pico de gallo, black beans, pickled onions, avocado, feta, fried egg, coriander, chilli & corn nuts on house sourdough
+ chorizo 3.00

ASPARAGUS TOAST (v) 11.50

Asparagus, whipped feta, crunchy corn, pea shoots, chipotle & honey dressing on house sourdough
+ streaky bacon 2.50 + sausage 3.00

HOUSE BAKED SANDWICHES & SALADS

MONTE CRISTO SANDWICH 11.00

Espresso house cured ham, cheddar cheese, egg dipped brioche loaf, maple syrup or sweet red pepper sauce for dipping

CHORIZO & AVOCADO FOCACCIA 10.50

Chorizo, red pepper, avocado, spinach & chipotle mayo on house sea salt & rosemary focaccia

MOZZARELLA FOCACCIA (v) 10.50

Marinated mozzarella, basil pesto, roast courgette, roast red onions & sundried tomatoes, on house sea salt & rosemary focaccia

MAPLE ROASTED SWEET POTATO SALAD (v) 9.50

Maple & sesame roasted sweet potato salad, feta, quinoa, chickpea, pea shoots, hazelnuts, tahini dressing

BAKEHOUSE

OUR BREAD, PASTRY & CAKES ARE BAKED DAILY AT OUR
BAKEHOUSE @HALFDOZENOTHER

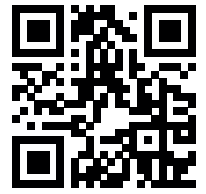
ALLERGENS

Our food and drink may contain allergens. If you require information about any ingredients in this menu or regarding allergens, please speak to your server.

BRUNCH

@PKB_BARTONARCADE

BOOK



HERE

PÖT KETTLE BLACK

BRUNCH MENU

BRUNCH | BREWS | BAKES | BOOZE



BAKEHOUSE WE BAKE EVERYTHING AT OUR BAKEHOUSE @halfdozenother

PASTRY

CROISSANT	3.50
PAIN AU CHOCOLAT	3.50
PAIN AUX RAISIN	3.50
ALMOND BEAR CLAW	3.80

CINNAMON BUN	3.50
KOUIGN AMANN	3.50
SEASONAL DANISH	3.80
(ask your server for flavours)	

BAKES

SALTED CARAMEL BROWNIE	3.80
MILLIONAIRE SHORTBREAD	3.80
PECAN & CHOCOLATE CHIP BROWNIE (vg)	3.80
(made without gluten)	

KIDS MENU

KIDS HOT CHOCOLATE	4.00
BABYCHINO	2.00
SCRAMBLED EGGS TOAST	5.00
BEANS ON TOAST	4.00
CHEESE ON TOAST	3.80

TAKEAWAY BAKES

CLASSIC SOURDOUGH (1.3kg) (vg)	6.00
WHOLEWHEAT SOURDOUGH (vg)	4.00
FIVE SEED RYE (vg)	4.00
WHITE TIN LOAF	4.00