



SODXB

SODXB BRUNCH MENU

£38 – SELECT 1 APPETISER & 1 MAIN EVENT

£35 – SELECT 3 APPETISERS OR 1 MAIN EVENT

CHOOSE YOUR DRINKS FROM THE SELECTION BELOW AND ENJOY 90 MINUTES OF BOTTOMLESS SERVINGS WHILST YOU DINE:

PORNSTAR MARTINI – HEINIKEN – PROSECCO – MARGARITA – BLOODY MARY

APPETISERS

Fantastic 4 Wings

*Marinated, succulent locally sourced chicken wings served either dry or tossed in a choice of the following sauces:
Buffalo / Piri-Piri / BBQ / Hot Chilli*

Loaded Potato Skins

Loaded with smoked bacon and grated cheddar cheese. Garnished with spring onions and finished with soured cream.

Jalapeño Poppers (v)

A tasty, hot and spicy jalapeño pepper stuffed with a cool creamy cheese, covered in tortilla chip breadcrumbs.

Breaded King Prawns

Deshelled butterfly king prawns, coated in a panko style breading, served with a sweet chilli dipping sauce.

Chicken Strips

Locally sourced, free-range chicken breast, marinated and seasoned with our own Nook seasoning, presented as juicy breaded strips lightly brushed with honey.

Skinny Halloumi Fries (v)

Our take on a Mediterranean delicacy. The halloumi is cut into strips and lightly tossed in our luxury seasoned flour mix. Once cooked they are served to be tasty and golden brown.

Mozzarella Sticks (v)

The classic American staple. Breaded mozzarella sticks served with a tomato relish.

THE MAIN EVENT

All burger dishes are served with Nook seasoned fries and homemade coleslaw.

Nook Nachos

A healthy portion of tortilla corn chips smothered in melted, hot nacho cheese, topped with pulled pork, of which is provided by our local butcher, massaged with Nook dry rub, and slow cooked so the pork falls off the bone. Complimented with a sprinkle of fresh jalapeños, a dollop of salsa, guacamole and a drizzle of sour cream.

Avocado Toast (v)

Freshly smashed avocado on fresh, flame grilled toast, topped with scrambled egg and lightly seasoned with salt, pepper and a dash of coriander.

Nook Classic Burger

Locally sourced beef burgers from our personal choice of local butcher, seasoned and flame-grilled, complimented with our burger sauce and served in a brioche bun on a bed of lettuce, tomato and gherkins.

Strong to the finish Burger

Locally sourced, free range chicken breast, marinated and seasoned with our own Nook seasoning, smothered in classic American cheese, served in a brioche bun on a bed of guacamole, lettuce, tomato and finished with baconaise and gherkins.

Nook Caesar Salad

Locally sourced, free range chicken breast, marinated and seasoned with our own Nook seasoning, lightly breaded with panko crumbs and sliced onto a bed of green leaves, cucumber, croutons, sun dried tomatoes, tossed in a Caesar dressing, and topped with toasted sesame seeds.

Buffalo Soldier Burger

Locally sourced, free range chicken breast, marinated and seasoned with our own Nook seasoning, smothered in classic American cheese, buffalo sauce and our blue cheese sauce to compliment the spice, served in a brioche bun on a bed of lettuce, tomato and finished with baconaise and gherkins.

Hallouminati Burger (v)

A Mediterranean delicacy with a difference. Our halloumi is cut into chunky strips, lightly tossed in our seasoned flour mix, and battered. Once cooked, it is stacked within a brioche bun, on a bed of lettuce drizzled with sweet chilli sauce, and sprinkled with spring onions.

@nooksouthampton
www.nooksouthampton.com

NOOK
BAR AND KITCHEN

*We welcome everyone into our restaurant. Please inform us of any allergies or intolerances prior to the event so we are able to employ additional controls when serving food or drink.
Please drink responsibly.*

