

BREAKFAST MENU

Traditional Breakfast	10.9
Two eggs, turkey bacon rashers, beef sausage, hash brown, baked beans and sourdough	
MyCollier Brekkie	12.9
Two eggs, two beef sausages, two turkey bacon rashers two hash browns, chesnut mushroom, grilled cherry tomatoes, hash browns, beans and sourdough	
Medi Breeze	12.9
Mixed olives, feta cheese, sujuk, grilled halloumi, scrambled eggs, jam, grapes and sourdough	
American Bash	13.9
Three pieces homemade pancakes, turkey bacon rashers, beef sausage, egg, butter & maple syrup	
Ultimate Veggie (V)	12.9
Two turmeric poached eggs, two veggie sausages, two hash browns chestnut mushrooms, grilled halloumi, grilled cherry tomatoes, baked beans and sourdough	
Ratatouille (VG)	9.5
Eggplant, zucchini, peppers & tomato stew with poached egg served with sourdough	

YOLK HEAVEN

Eggs Royale	11
Two turmeric poached eggs, english muffins, smashed avocado, smoked salmon & hollandaise sauce	
Eggs Benedict	9.5
Two turmeric poached eggs, english muffins, smashed avocado, turkey bacon & hollandaise sauce	
Egg Florentine (V)	9.5
Two turmeric poached eggs, english muffins, smashed avocado, sautéed spinach & hollandaise sauce	
Chicken Caesar Avo	12.5
Carved chicken breast, homemade caesar, boiled egg, smashed avocado, omega mix on sourdough	
Mediterranean Smash (V)	12
Smashed avocado, cherry tomatoes, olives, feta, pomegranate molasses & turmeric poached egg on sourdough	
Avo Toast (V)	9.5
Smashed avocado, omega mix, crushed chilli & turmeric poached egg	

OMELETTES

(Served With Sourdough)

Plain Omelette	6.5
Omelette 1 With 1 Toppings	7.5
Omelette 2 With 2 Toppings	8.5
Omelette 3 With 3 Toppings	9.5

Omelette Toppings

Mozarella cheese / beef sausage / spinach / feta cheese / halloumi / sujuk / turkey bacon / chestnut mushroom / tomato / peppers / onion

SALADS

Halloumi Salad (V)	11
Rocket & baby spinach leaves, avocado, cucumber, cherry tomatoes, red onion & pomegranate sauce	
Superfood Salad (V)	12
Nutritious green mix with curly kale, spinach, quinoa, beetroot, pickled carrots, tofu, omega mix, avocado & parsley drizzle	
Classic Caesar Salad	12
Crunchy lettuce with homemade caesar dressing, chargrilled chicken breast, parmesan & garlic croutons	
Goats Cheese Salad (V)	11
Mixed leaves and baby spinach, grated beetroot, sundried tomatoes, walnut, goat cheese, pomegranate sauce & balsamic glaze	
Ribeye Steak Salad	15
Served with mixed leaves & rocket, roasted peppers, red onions, sliced gherkins, cherry tomatoes & creamy horseradish dressing	

SANDWICHES

MyCollier Sandwich	9.9
Grilled chicken, avocado pesto, lettuce, grilled halloumi, tomato, red onion, mayo & roasted peppers	
The Londoner	10.5
Grilled steak, lettuce, tomato, caramelised onion & mustard dressing	
Meatless (V)	9.5
Grilled halloumi, smashed avocado, , lettuce, cucumber, pesto, basil & pomegranate sauce	
The Goat Keeper	9.75
Grilled goat cheese, sundried tomato, , lettuce, roasted peppers & balsamic glaze	

LET'S GET STICKY!

French Kiss (V)	9.9
Egg brushed, fried brioche bread with your choice of maple syrup or honey. Topped with mixed fruits	
Naughty Stack Pancakes (V)	9.9
Served with mixed berries & marshmallows with your choice of maple syrup or nutella drizzle topping	
Waffle Heaven (V)	9.9
Served with mixed fruits and topped with your choice of maple syrup or nutella drizzle	

Mini Adults

	7
Chicken Nuggets & Fries	
Fish Fingers & Fries	
Beef Burger & Fries	
Chicken Strip Burger & Fries	
Tomato Penne Pasta	

(V) - VEGAN / (VG) - VEGETARIAN



MYCOLLIERBRASSERIE

FIZZY DRINKS

Coke	3
Diet Coke	3
Coke Zero	3
Sprite	3
Fanta	3
Still Water	3
Sparkling Water	3
Red Bull	4
Appletiser	3
Large Water	4

HOT DRINKS 3

Espresso	Hot Chocolate
Cappuccino	Green Tea
Latte	Mint Tea
Flat White	Fresh Mint Tea
Americano	English Breakfast Tea
Mocha	

EXTRAS

Egg	1.3
Turkey Bacon Rashers	2.2
Beef Sausage	2.2
Veggie Sausage	2
Hash Brown (x 2)	2.2
Avocado	3
Halloumi	3.5
Feta Cheese	2.2
Spinach	3.25
Garlic And Thyme Mushroom	2.5
Sourdough	1.2
Jam or Marmalade	1.2

Food Allergies & Intolerance:

Before ordering your food and drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. A discretionary service charge of 12.5% will be applied to your bill

SHAKES

Ferror Shake	6
Lotus Biscoff Shake	6
Oreo Shake	6
Bueno Shake	6
Classic Shakes	5

SMOOTHIES 5

Mixed Berry Bang	
Mango, Strawberry & Banana	
Avocado, Strawberry & Banana	

JUICES

Orange Juice (Fresh)	4
Apple Juice	3
Pineapple Juice	3

Add Syrups 50p
Caramel | Hazelnut | Vanilla |

Alternative Milks 50p
Soya / Oat / Almond / Coconut

BREAKFAST MENU

My Collier

My Collier

ALL DAY MENU

STARTERS

Hummus (VG) Served with crispy tortilla, pomegranate seeds, olive oil	5.95
Buratta Cheese Served with cherry tomato, salsa, pistachio pesto, balsamic glaze and sourdough	10
Halloumi Fritters Coated in panko & served with sweet chilli	7
King Prawns Glazed in rose harissa with spinach	9
Salt & Pepper Baby Squid Served with spring onion, chilli & lime aioli	10.5
Lollipop Chicken Wings Tender fried crispy chicken with MyCollier signature sauce	9.5
Sweet Chilli Lamb Fried battered lamb served with spring onion & baby tacos	10.5
Pulled Beef Bao Buns Served with slow cooked bbq beef, spring onion & micro parsley	10
Beef Sushi (Table Side Flame Show) Sushi rice, avocado sauce, soy sauce, crispy fries	13.5
BBQ Rib (Cut At Table) Beef rib with BBQ sauce	17.95
Wagyu Beef Sliders	12.5

STEAKS

Served with grilled corn on the cob & bone marrow butter
A choice of sauce; Mushroom | Peppercorn | Gravy

Ribeye (300-350gr)	28.5
Tomahawk (600-700gr)	50.5
Fillet mignon (250-300gr)	35.5
Fillet mignon (Fire Show) (250gr or 500gr) (Available only Friday to Sunday - comes with a side of your choice)	42 75

24K GOLDEN STEAKS (Presented With Dry Ice)

(Served With Fries) A choice of sauce; Mushroom | Peppercorn | Gravy

Golden Fillet Mignon Mouth watering tenderloin beef covered in 24 carat gold	79
Golden Tomahawk (Cut At Table Side) A delicious 25 ^{oz} (700-800g) 32 days dry aged rib section of beef, wrapped in 24K gold	119
Golden Burger Tripled pressed beef patties, caramelized onion, sliced cheese finished in gold	34

MAINS

Chicken Steak Served with french beans & mushroom sauce	15
Lamb Fillet Served with french beans & mint sauce	23.5
Cutlets Served with mash potato, french beans & gravy	20.5
Lamb Ribs Marinated lamb ribs with rice & salad	19.5
Chicken Shish Marinated chicken breast skewers with rice & salad	19
Chicken Thighs Grilled & marinated in homemade chilli sauce & salad	16
Confit Duck Slow cooked duck, potato dauphinoise, honey baby carrots & gravy	21
Fusion Combo Two grilled chicken fillets, lamb ribs topped with BBQ sauce & mozzarella cheese	21.5
Ratatouille (Vegan option available) Eggplant, zucchini, peppers & tomato stew served with goats cheese & sourdough	15
Sea Bass Pan fried seabass, sautéed asparagus, olive salsa verde, caviar	20.5

PASTA

Napoli Penne Pasta (V) Fresh penne pasta served with homemade tomato sauce, cherry tomatoes & basil	10.5
Arrabiata Penne Pasta (V) Fresh penne pasta served with garlic, red chilli paste, homemade tomato sauce & basil	10.5
Wild Mushroom Truffle Pasta (V) Linguine with wild mushroom and parmesan	15.95
Shrimp Alfredo Linguine Creamy dreamy alfredo linguine loaded with shrimps	16

CHEF SPECIAL FOR SHARE

Surf & Turf Ribeye, Lobster Tail, King Prawns, Truffle Parmesan Fries, Butter Grilled Corn On The Cob Served with watercress, mixed leaves salad & crushed walnuts	69.49
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BURGERS (Served with fries)

Wagyu Beef Burger signature beef patty, lettuce, gherkins, caramelised onion, melted cheddar, burger sauce	16
Pulled Jackfruit Burger (VG) Slow cooked BBQ jackfruit, vegan cheese, lettuce & coriander	12
Chicken Burger Grilled chicken burger, lettuce, tomato, jalapenos, caramelised onion, melted cheddar, truffle mayo	12.5
Beef Brisket Burger 8 hours slow cooked beef, sriracha chilli mayo, jalapenos, gherkins & curly lettuce	14

SIDES

Sauces (Mushroom sauces, gravy, peppercorn)	1.5
Fries	3.5
Garlic butter sauteed spinach	3.5
Creamy mash	4.5
Sweet potato fries	4.5
Cheesy Fries	4.5
Truffle parmesan fries	6
Grilled corn on the cob	5
Truffle Mac 'n' Cheese	6

DESSERTS

Chocolate Bomb	10.5
Lotus Biscoff Cheesecake	8.5
Brownie	8.5
Magic Mushroom	12
Baklava	12
Golden Backlava (Table Side Show)	28

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