



Presents

# GATSBY HIP HOP BRUNCH



Our selection of the finest beats,  
bites and bottomless booze.

Starter, brunch  
dish & side PLUS  
bottomless  
cocktails, lager and  
juices £26 per  
person

Every Saturday 12-4pm

Terms : Maximum duration: 90 minutes  
Bookings only - [bookings@rockinghamgroup.co.uk](mailto:bookings@rockinghamgroup.co.uk)

# GATSBY

## GATSBY BRUNCH MENU

### TO START...

House banana bread, blueberries, coconut yoghurt, sweet hazelnut dukkah, agave syrup. (VG)

### PICK ONE BRUNCH DISH EACH...

Crispy egg, mushroom, yuzu hollandaise, leek crisps on sourdough. (V)

House flatbread, fried egg, avocado, whipped feta, chermoula, dukkah, spinach. (V)

Smoked ham hock, fried egg, house hash browns, pickle slaw. (NCGI)

Courgette and feta fritters, soft boiled egg, barbecue tomato, lemon greek yoghurt. (V) (NCGI)

Roti stir fry, spring greens, barbecue pineapple, peppers, wild garlic and coconut salsa, fried egg (V) or crispy chickpeas (VG).

### PICK ONE SIDE PLATE EACH...

Masala okra fries with mango chutney. (V)(NCGI)

Syrian 'patatas bravas'. (VG)

Keralan fried chicken, red onion salad, lime pickle mayonnaise.

Turkish peppers, smoked garlic tahini, sumac salt. (VG) (NCGI)

Merguez sausage, smoked tomato puy lentil stew.

(N) Contains Nuts (VG) Vegan (V) Vegetarian (NCGI) Non Gluten Containing Ingredients

Some of our dishes can be made vegan on request. Just ask the team.  
Due to the nature of our small kitchen environment, we cannot guarantee food to be completely allergen free.  
Please inform our staff of any allergens you may have.

# Gatsby Glossary

## Adana

Adana is a large city in Turkey. The Adana kebab is the city's spicier version of the famous kofte kebab. We make ours with a blend of lamb and Turkish spices like Ufra pepper, Turkish chilli, sumac and cumin then cook them to order over charcoal.

## Black Garlic

Black garlic is made by heating whole bulbs of garlic over the course of several weeks, resulting in black cloves and a more subtle, sweet flavour we liken to balsamic vinegar. Originating from Korea and Thailand, we make ours over four weeks for our yakitori broccoli dish.

## Chermoula

Chermoula is a marinade and subtly spicy relish used in North African cooking. Made from cumin, garlic, coriander, lemon juice and olive oil. We use ours as a smoky base for our baby aubergine flatbreads.

## Dukkah

Duqqa, or dukkah is an Egyptian mixture of herbs, nuts and spices. It is typically used as a dip with bread or fresh vegetables. We make ours with toasted almonds and use to top our aubergine flatbreads.

## Kimchi

Korea's most famous food export. Kimchi is similar to sauerkraut, the most well known version is made with cabbage and fish sauce. We make the Gatsby version with beansprouts and dried seaweed, so our spring rolls are completely vegan.

## Sumac

This is a spice made from grinding sumac berries into powder. We blend sea salt with sumac and use that to season our Turkish peppers and lamb kebabs.

## Paneer

Paneer is a fresh cheese common in India & Pakistan. It is unaged, non-melting farmer cheese. We make ours with local Our Cow Molly milk, lemon juice & spices. It has a soft cheese consistency and is stuffed into our olive pakoras.

## Yakitori

In Japan you'll find the streets lined with charcoal barbecues cooking little skewers of chicken. Whilst cooking, the skewers are brushed with seasoning and a sweet yet savoury soy based sauce. The Gatsby version is made the same way but with tenderstem broccoli over our own Japanese charcoal grill.

## Yuzu

Yuzu is a citrus fruit and plant used in Japanese, Chinese and Korean cooking. It is a bit of a mashup of lemon, orange and sharp grapefruit. We use fresh yuzu juice to balance out our black garlic sauce with a kick of citrus.