

THREE KINGS ORGANIC

BRUNCH MENU

Served 10am-Midday Only

£19 per person


Includes your choice of one hot or cold
non-alcoholic beverage

Eggs Your Way

Two beautifully cooked organic eggs, fried, scrambled or poached, served on toasted sourdough.

Enjoy them simply, or upgrade with creamy avocado, silky smoked salmon, or earthy mushrooms (£3 supplement).



 Vegan options available
(may contain Gluten)

Organic Bagel

A classic pairing of cream cheese and smoked salmon, finished with capers for balance and bite.



Welsh Rarebit

Golden sourdough topped with our rich, savoury cheese sauce.

Add tender shreds of ham hock (£3 supplement).



Organic Omelette

Light, fluffy and freshly made, with your choice of filling, please ask about today's options.



Homemade Mackerel Pâté

Deliciously rich and freshly made, topped with organic butter and served with toasted sourdough.

















House Special Grilled Cheese

Our indulgent take on a classic, organic cheddar melted with chive and a gentle chilli warmth, toasted until perfectly golden.



Add a Glass of Prosecco
(£7.50) for Extra Decadence

Please let us know if you have any allergies
or dietary requirements, thank you.

 Molluscs.  Eggs.  Fish.  Lupin.  Soya.  Milk.  Peanuts.
 Gluten.  Crustaceans.  Mustard.  Nuts.  Sesame.  Celery.  Sulphites.

We do not include a Service Charge. All tips are at your discretion.



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SMALL PLATES, STARTERS & SHARING

Hummus, Crudités & Warm Dipping Bread

£9.50



Silky hummus finished with olive oil, served with crisp seasonal crudité and warm bread.

Focaccia, Olive Oil & Balsamic

£8.50



Fresh baked focaccia with rich extra virgin olive oil and aged balsamic.

Three Kings Pâté & Sourdough Toast

£12.50



Our house pâté, rich and smooth, served with toasted sourdough

Three Kings Sharing Board

£26.00

Allergens may vary depending on choice of plates.

Choose any 3 small plates to share. Perfect for relaxed dining and grazing.

Marinated Mediterranean Olives

£6.50

A fragrant mix of olives marinated in citrus, herbs and extra virgin olive oil.

Spiced Mediterranean Chicken Wings (4)

£12.50

Marinated in warming spices, roasted and served on a bed of wild rocket.

Award-Winning Baked Brie

£16.00



Oven-baked brie topped with chopped nuts, finished with balsamic reduction and rocket garnish.

Italian Bruschetta Toasts

£16.00



Sourdough topped Italian tricolore of tomatoes, mozzarella, basil and pesto.

SALADS & GRAIN BOWLS

Greek Salad

£19.00



Feta, olives, vine tomatoes, cucumber and peppers with oregano and olive oil.

Crushed Wheat Pilaf

£19.00



With pomegranate or sultanas, chilli and fresh herbs.

Quinoa Bowl

£19.00

Roasted Mediterranean vegetables, fresh herbs and lemon dressing.















Mediterranean Chicken Salad

£24.00



Roasted chicken, seasonal leaves, seeds and house dressing.

Add: Chicken Strips  or Grilled Halloumi  £8.50

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MAIN DISHES

Pasta Bowls

Freshly cooked pasta with your choice of sauce:

Creamy Lemon & Fresh Herbs



Tomato, Chilli & Italian Herbs



Mushroom with Truffle Oil



House Courgette Special Recipe



Add: Chicken, Seabass, or Salmon to your Dish: £11

Spanish Chicken

Slow roasted chicken leg with paprika, peppers, garlic, herbs and olive oil served with rice.

£29.00

Three Kings Tartlet

(Ask For Today's Special)
Shortcrust pastry filled with seasonal Mediterranean ingredients served with salad & frites.

£24.00



Chicken Schnitzel

Golden crumbed chicken breast with lemon & herb dressing and frites.



Spiced Chicken Strips

Marinated chicken served with fresh salad garnish and frites.



Mediterranean Stuffed Pepper

(VG) Filled with lentils and rice (Fagi) roasted vegetables on the side.

Optional crumbled feta  topping.

£24.00

Pan-Fried Sea Bass or Salmon Fillet

Served on lentils & rice (Fagi) with roasted Mediterranean vegetables.

£29.00



Open Focaccia Sandwich

Light main, served on freshly baked focaccia with your choice of tender chicken or cheese, accompanied by salad.

£19.00



SIDES

Side Salad

Olive oil & lemon dressing

£8.50

Frites














£8.50

Roasted Mediterranean Vegetables

£8.50

Homemade Vegetable Slaw

£8.50

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GREEK BOAT PIZZA EXPERIENCE

Often known as Peinirli in Greece, this distinctive boat-shaped flatbread has its roots in the eastern Mediterranean and is widely enjoyed across Greece and Cyprus. The dough is hand-stretched into an open "boat" shape, filled generously, then baked until golden with crisp edges and a soft centre. Traditionally found in bakeries and casual tavernas, it is a simple, comforting dish designed for relaxed, sociable dining. At Three Kings Organic, our boat pizzas are freshly prepared and baked to order, served with a vibrant seasonal side salad.

Toppings change weekly, inspired by Mediterranean flavours and the best organic ingredients available, giving you something new to enjoy each time you visit.

£24.00 pp

Includes a glass of our beautiful Organic House Red or White Wine, Bottled Artisan Beer or Cider, or choose from our Zero Alcohol selection.



Allergens may vary depending on weekly toppings - ask for details.

DESSERTS & AWARD-WINNING CHEESE

Three Kings Cheese Plate

A selection of cheeses with grapes and chutney, with crackers.

£9.50 For One

£14.00 For Two



Crème Brûlée

French classic vanilla custard with caramelised sugar topping served with shortbread biscuit.

£9.50



House Cheesecake

Ask for today's flavour.

£9.50

Allergens may vary, ask for details.

Zingy Citrus Meringue

Homemade citrus curd with meringue pieces & chantilly cream.

£9.50



Orange & Almond Semolina Cake

Cyprus inspired, moist, fragrant & lightly sweet.

£9.50

















Ice Creams & Sorbets

A selection of flavours

£9.50 Two Scoops

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ORGANIC SIGNATURE SUNDAY LUNCH

Three-Courses £49pp | Two-Courses £39pp

TO START

Wild Mackerel Pâté

Deliciously seasoned, served with toasted house sourdough.



Apple, Walnut & Feta Salad

Crisp apple slices, toasted walnuts and creamy feta crumb & fresh dressing.



Roasted Red Pepper & Hummus Vegan Tartlet

Plant-based savoury tartlet served warm with dressed rocket salad.



DESSERTS & CHEESE

Mixed Berry Trifle

Layers of house sponge, mixed berry jelly, custard and cream served in crystal glassware.



House Meringue Mess

With either orange or lemon curd & chantilly cream plus shortbread biscuit.



SIGNATURE MAINS

Quarter Roast Chicken



Sliced Roast of Pork

Wild Seabass or Salmon

(Subject to availability)

Plant-Based Three Kings Pie

All served with delicious roasted potatoes, honey glazed carrots, parsnips, seasonal greens, yorkshire pudding, house sourdough crumb pork stuffing (vegan version available) & gravy.

Nut Fudge Brittle Cheesecake

With chocolate sauce.

















Three-Cheese Small Plate

With crackers, grapes & chutney.



(See optional extras on reverse of menu)

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OPTIONAL EXTRAS

Side Accompaniments















Cauliflower Cheese	£9.00	  	Extra Seasonal Veg	£9.00
Extra Stuffing	£3.00	 	Focaccia Bread & Olives	£6.50 

DESSERTS

Large Scoop of Vanilla Ice-Cream	£5.50		Large Scoop of Sorbet	£5.50
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FOR BEVERAGES

Please see Drinks Menu.

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