



# NO JET BLACK JEWEL 10

## TALES OF THE PECULIAR

A warm welcome to all who enter here.  
Our menu is inspired by Whitby's rich history of folklore and legend,  
with each dish dedicated to a particular hero villain, smuggler or saint.  
Are you sitting comfortably? Then we'll begin...

### BREAKFAST & BRUNCHES

(served from 9am - 2pm)

#### HAND OF GLORY BREAKFAST HASH

A fiendishly delish dish of fried diced potato with smoked bacon, local pork sausage and black pudding. Served with a poached egg and our secret recipe Bloody Mary sauce.

12.20

#### ST HILDA'S VEGGIE HASH (V/VG)

Full of good intentions and full-on flavour, our meat-free hash is sent from heaven. Fried diced potato with mixed peppers, onion and mushrooms. Served with a poached egg and our less-than-saintly Bloody Mary sauce\*! 10.95  
Vegan option: with avo instead of egg 11.50

#### SCORESBY SALMON SOURDOUGH

Fish lovers will have a whale of a time with this one. Toasted sourdough served with creamy scrambled egg, locally sourced smoked salmon and topped with a sprinkling of chives and a side of our sauce.

12.50

#### PENNY HEDGE PANCAKES

A simple construction of three freshly made pancakes served with your choice of either fruit compote & yogurt, banana and Nutella spread/peanut butter, crispy bacon & maple syrup or honey.

No ceremony required.

8.95

#### SOUTH SEA AVO SOURDOUGH (V/VG)

Put your teeth in before you order it. This hearty, humble but adventurous dish shows real promise. Toasted sourdough served with smashed avocado and sumac roasted tomato on a bed of rocket, sprinkled with crumbled feta, chopped coriander and a side of Bloody Mary sauce\*

Add a poached egg (85p extra). Vegan option available

12.20

#### 'BRUNCH GOALS' BOWLS

##### MAHARAJAH'S SHAKSHUKA EGGS BOWL (V/VG)

A brunch fit for a king: tomato and bean chilli topped with a poached egg, feta & mint and smashed avo.

Vegan option available.

11.50

##### CAPTAIN COOK'S CONTINENTAL BOWL (V/VG)

A ship-shape bowl of creamy yogurt, crunchy granola & berry compote topped with fresh berries and sliced banana. 8.25

Vegan option 8.95





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## SMALLER APPETITES

(served from 9am - 2pm)

### BREAKFAST BUTTIES (V/VG)

Locally baked ciabatta roll with either bacon, locally sourced sausages, vegan sausages or free-range egg. 5.75

### PENNY HEDGE PANCAKES (V)

Two of our homemade pancakes with your choice of either banana & Nutella/peanut butter or fruit & yogurt. 7.20

### WHITBY RAREBIT (V)

A dish rarely beaten. Toasted sourdough topped with a marvellous cheese and mustard sauce, grilled to perfection and served with a homemade red onion relish and side of green salad. 7.95

### TOASTED TEA CAKE

Simply served with butter/jam 3.75

### PASTRIES (V)

Fresh baked Croissant or Pain au chocolat 3.25

### SCRAMBLED/POACHED EGGS (V)

Two perfectly poached or creamy scrambled eggs served on toasted buttered sourdough served with a green salad. 7.25

Add bacon - 1.50

Add roasted tomatoes - 0.60

## SPECIALS

(served from 11am - 2pm)

### ULTIMATE VEGGIE OMELETTE (V)

An egg-travaganza of an omelette. Packed full of chives, mushrooms, cherry tomatoes, spinach, spring onions and feta. 8.20

### LOADED NACHOS (V)

Not for the feint-hearted! Corn tortilla chips, jalapenos, and melted cheese, topped with sour cream smashed avo and our spicy Bloody Mary sauce. 9.50

Add sliced premium Bratwurst sausage 10.50

### THE REUBEN SANDWICH STACK

A melting masterpiece of toasted sourdough generously filled with pastrami, Monterey Jack cheese, sauerkraut and Russian dressing, served with a pickle skewer. 12.50

### THE B.A.T.

Crispy bacon, sliced avo and tomato served in a lightly toasted sourdough sandwich with Bloody Mary sauce. 7.25



**V - Vegetarian. VG - Vegan. PLEASE ASK A MEMBER OF STAFF FOR ALL ALLERGEN INFO**

