

Breakfast

Served from 9am until 11:30am

Homemade Sourdough Toast

Served with butter (vegan butter available on request)
Add a pot of jam or marmalade 0.50

Greek Yoghurt & Granola

Greek yoghurt drizzled with honey, topped with granola, kiwi, banana, fresh berries, berry compôte & chia seeds

Eggs on Homemade Sourdough Toast

How do you like your eggs in the morning? (fried, scrambled or poached)

Veggie Breakfast

Choice of egg (fried, scrambled or poached), halloumi, parsley mushrooms, roasted herby tomato, spinach, kale, baked beans, smashed avocado & hash browns, served with homemade toasted sourdough

Full English

3.00 Choice of egg (fried, scrambled or poached), back bacon, traditional pork sausage, parsley mushrooms, roasted herby tomato, Scottish black pudding, baked beans & hash browns, served with homemade toasted sourdough 12.00

Vegan Breakfast

9.00 Homemade falafel cakes, parsley mushrooms, roasted herby tomato, spinach, kale, baked beans, smashed avocado & hash browns, served with toasted ciabatta & vegan butter 12.00

Add Something Extra!

2 Bacon Rashers	3.00	2 Sausages	3.00	Choice of Eggs	2.00	Mushrooms	2.00
Black Pudding	2.00	Avocado	2.50	Baked Beans	1.50	Halloumi	2.50
Smoked Salmon	3.00	Extra Toast	1.50	Hash Brown	2.00	2 Falafel	2.00



Let's Brunch

Served from 9am until 12pm

Smashed Avocado

Seasoned avocado on homemade sourdough toast, topped with a fresh pico de gallo & crumbled feta (vegan feta available on request)
Add something else - check our extras!

Welsh Rarebit

Served on homemade sourdough toast, our Welsh Rarebit is made with spring onion, topped with shredded honey roasted ham, a poached egg & chilli jam
Add something else - check our extras!

Sriracha Benedict

← Trust us on this!

Two poached eggs & Parma ham on toasted homemade focaccia, topped with sriracha hollandaise, crispy fried onions & jalapeños
Add something else - check our extras!

Turkish Eggs

Bed of Greek style yoghurt infused with garlic, dill & lemon, Turkish tomato sauce, Aleppo pepper butter oil with walnuts, chargrilled red peppers, samphire & two poached eggs, served with homemade toasted sourdough
Add something else - check our extras!

Eggs Benedict

9.75 Two poached eggs & Parma ham on toasted homemade focaccia, topped with hollandaise & Parma ham crisp
Add something else - check our extras! 12.50

Eggs Royale

11.50 Two poached eggs & smoked salmon on toasted homemade focaccia, topped with hollandaise & samphire
Add something else - check our extras! 13.00

Eggs Florentine

12.50 Two poached eggs, spinach, kale & mushrooms on toasted homemade focaccia, topped with dill hollandaise
Add something else - check our extras!

Korean BBQ Pulled Pork Benedict

10.50 Two poached eggs & Korean style BBQ pork on toasted homemade focaccia, topped with Gochujang hollandaise, spring onions & fresh chillies
Add something else - check our extras! 13.50

Sprout Crumpets

Two crumpets topped with bacon, poached eggs & melted Cheshire cheddar cheese
Add something else - check our extras! 11.00

Wild Mushrooms

Creamy wild mushrooms, infused with thyme & garlic, served on homemade toasted sourdough
Add something else - check our extras! 12.00

Apple Crumble Pancakes

Cinnamon pancakes topped with mascarpone cream & a homemade apple compôte, served with butterscotch sauce & crumble topping 12.00

Nutella & Berry Compôte Pancakes

Buttermilk pancakes topped with berry compôte, fresh berries, Nutella sauce & mascarpone cream 12.00

Add Something Extra!

2 Bacon Rashers	3.00	2 Sausages	3.00	Mushrooms	2.00
2 Poached Eggs	2.00	Avocado	2.50	Halloumi	2.50
Smoked Salmon	3.00	Vegan Feta	2.50	Feta	2.50



Allergy Advice If you have any food allergens or intolerances please speak to a member of our team. We're proud to freshly prepare our food in our kitchen every day, but as we use many ingredients, have a small kitchen & use shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.

Don't forget to check out our sweet counter for lots of delicious & homemade sweet treats!

Lunch

Served from 12pm until 3pm

Don't forget to check out our sweet counter for lots of delicious & homemade sweet treats!

Smashed Avocado

Seasoned avocado on sourdough toast topped with a fresh pico de gallo & crumbled feta [🌱] (vegan feta available on request)

Chicken BLT Sandwich

Roasted chicken, crispy bacon, fresh tomato & lettuce, served with homemade pesto mayonnaise, served on toasted ciabatta

Add sliced avocado 2.50 Add brie 2.50

Steak Sandwich

Toasted ciabatta roll filled with sliced steak, french onion chutney, homemade peppercorn sauce & crispy fried onions

Italian Tuna Melt Sandwich

Tuna mayonnaise made with sun-dried tomatoes, red onion, capers, olives & dill, topped with sliced tomatoes & a combination of cheddar & mozzarella cheese, served on homemade toasted sourdough

Add jalapeños 1.00 Add sriracha sauce 1.00

Festive Toastie

Pigs in blankets, chicken, stuffing, brie, and cranberry, served on homemade toasted sourdough, with a pot of gravy

Chimichurri Lamb Sandwich

Roast lamb with garlic, dill & lemon infused yoghurt, french onion chutney & rocket, topped with fresh chimichurri & crispy fried onions, served on toasted ciabatta

Fried Chicken Sandwich

Toasted ciabatta bun with buttermilk fried chicken, crispy chilli oil aioli, gem lettuce, tomato, pickled gherkin & red onion, drizzled with hot honey

Add bacon 1.50 Add cheddar cheese 2.00

Buffalo Fried Chicken Sandwich

Toasted ciabatta bun with buttermilk fried chicken coated in buffalo sauce, blue cheese ranch, with slaw, tomatoes and lettuce

Add bacon 1.50 Add cheddar cheese 2.00

Garden Sandwich

Falafel, hummus, smashed avocado & pico de gallo, served on toasted ciabatta

Add halloumi 2.50

Hot Maple Aubergine Sandwich

← Make this vegan!

Roasted aubergine with a spicy-sweet harissa maple glaze, with zesty garlic yoghurt, turkish tomato sauce, feta & roasted peppers, served on homemade focaccia

Asian Oyster Mushroom Sandwich

← Make this vegan!

Crispy chilli mayo, pickled slaw, oyster mushroom, crispy onions, sesame seasoning & fresh coriander, served on homemade focaccia

BBQ Pulled Pork Sandwich

BBQ pulled pork, melted cheddar cheese, grilled peppers and garlic mayo, served on toasted ciabatta

Charcuterie Stack

Salami, parma ham, chorizo, burrata, grated parmesan, rocket, and crispy chilli mayo, drizzled with hot honey, served on toasted sourdough

Chicken Caesar Salad

Homemade caesar dressing over gem lettuce with chicken, bacon, toasted ciabatta croutons & parmesan shavings, topped with a crispy poached egg

Add sliced avocado 2.50 Add anchovies 2.00

Soup of the Day

Please ask your server for today's flavour, served with a ciabatta roll

Soup & Sandwich

Please ask your server for flavours, served with your chosen sandwich

Supplement for the below sandwiches:

Steak Sandwich, Chimichurri Lamb Sandwich, Fried Chicken Sandwich,

Buffalo Fried Chicken Sandwich, Charcuterie Stack, BBQ Pulled Pork Sandwich

Roasts

Served from 12pm until 3:30pm

Roasted Chicken Supreme

Accompanied with roast potatoes, carrot & swede mash, celeriac purée, tenderstem broccoli, sage & onion stuffing & a homemade yorkshire pudding, served with gravy

15.95

Lamb Rump

Accompanied with roast potatoes, carrot & swede mash, celeriac purée, tenderstem broccoli, sage & onion stuffing & a homemade yorkshire pudding, served with gravy

19.95

Nut Roast

Accompanied with roast potatoes, carrot & swede mash, celeriac purée, tenderstem broccoli, sage & onion stuffing & a homemade yorkshire pudding, served with vegetarian gravy [🌱]

15.95

Sides

Loaded Skin On Fries

Melted mozzarella & cheddar cheese, topped with sriracha hollandaise sauce, sprinkled with crispy fried onions, bacon crumbs, & fresh spring onions

Option without bacon crumbs available

7.00

Skin On Fries

4.00

Sweet Potato Fries

4.50

Parmesan & Truffle Fries

5.25

Halloumi Fries with Chilli Jam

7.50

Pot of Hot Honey

1.50

Gravy Pot

1.50

Cauliflower Cheese

4.50

Pigs In Blankets

4.95



Allergy Advice If you have any food allergens or intolerances please speak to a member of our team. We're proud to freshly prepare our food in our kitchen every day, but as we use many ingredients, have a small kitchen & use shared equipment, we are unable to guarantee that our food is allergen free due to the risk of cross-contact.

Don't forget to check out our sweet counter for lots of delicious & homemade sweet treats!