

BREAKFAST

FULL ENGLISH 12.5

Pork sausage, smoked back bacon, baked beans, field mushroom, two eggs, gremolata marinated grilled tomato, crispy potato rösti, sourdough toast
Add black pudding +1.5

GARDEN BREAKFAST 10

Two poached eggs, rosemary & beetroot hummus, avocado, pea shoots, field mushroom, gremolata marinated grilled tomato, pickled red onions, crispy potato rösti, sourdough toast (V, VEO)

EGGS BENEDICT 11

Toasted English muffin, poached eggs, bacon, hollandaise sauce, pumpkin seeds

EGGS FLORENTINE 10.5

Toasted English muffin, poached eggs, spinach, hollandaise sauce, pumpkin seeds (V)

EGGS ROYALE 11.5

Toasted English muffin, poached eggs, smoked salmon, hollandaise sauce, pumpkin seeds

SHAKSHUKA 10.5

Rich, spice-infused rustic tomato sauce, two baked eggs, toasted sourdough, fresh herbs (V, VEO)
Add bacon +2.5
Add smoked salmon +3
Add smashed avocado +2.5
Add chorizo +2.5

SMASHED AVOCADO ON TOASTED SOURDOUGH 8.5

Lime, coriander & red chillies (V, VE)
Add egg +2
Add bacon +2.5
Add smoked salmon +3
Add halloumi +2.5

FRENCH TOAST 10

Sliced brioche, caramelised banana, blueberries, strawberries, clotted cream, maple syrup (V)
Add bacon +2.5

PORRIDGE OATS 8

Blueberries, banana, cinnamon sugar & maple syrup (V, VEO)

GRANOLA & YOGHURT 8.5

Mixed berries, maple syrup (V, VE)

V - vegetarian, VE - vegan, VEO - vegan option available

Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients & recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. Our menus are therefore not suitable for guests with coeliac disease. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated & fully passed on to the team.

