

## **Savoury.**

### **Heritage eggs.** - 8

*Scrambled, sourdough toast*

### **Wild Mushrooms.** - 12.5

*Seasonal mix of mushrooms, tarragon, chervil, glaze, fried egg*

### **Frittata.** - 10

*Heritage eggs, feta, sun-dried tomato & chilli jam*

### **Ox Cheek Benedict.** - 12.5

*Braised Ox Cheek, poached egg, 'Nduja hollandaise on an English muffin*

### **Chalkstream Trout Royale.** - 13.5

*House gin-cured Chalkstream Trout, poached egg, hollandaise, dill oil & roe on English Muffin*

### **Rainbow Chard Florentine.** - 11.5

*Rainbow Chard, spinach, poached egg, hollandaise & red amaranth on English Muffin*

## **Sides.**

**Paprika Houmous.** *Tomato salsa, goat's cheese & sumac* - 6

**Hash brown.** *Potatoes, chive Aioli* - 5

**Thick cut bacon.** *House cured & glazed with treacle* - 7

**House Gin-Cured Trout.** *100g* - 6

**Bread & Butter.** - 5

We suggest **to finish** your meal with our lovely **French Toast** with clotted cream & seasonal fruits - 11





## Drinks.

### Publiq. Bloody Mary.

*Pecorino rind infused Sapling Vodka, house spice mix, tomato juice & lemon - 9*

### Espresso Martini.

*Rum, cognac, Tia Maria coffee liqueur, tonka & espresso - 13*

### Prosecco.

*Glera, Ca'di Alte, Veneto, Italy, N.V. - 9/48*

### Champagne.

*Pinot Noir, Signature Hugeot, France, N.V.- 15*

### Champagne.

*Ruinart Blanc de Blancs, Reims, France, N.V. - 125*

## Non-Alcoholics.

### Virgin Mary.

*House spice mix, tomato juice & lemon - 6*

### Pink Cloud Martini. - 7.5

*Sipsmith Freeglider, raspberry cordial & aquafaba - 6.5*

### Cumberflower Smash. - 6.5

*Fresh cucumber, elderflower cordial, cloudy apple & lemon*

### Fresh orange/apple juice. - 4

## Coffees.

**Espresso.** - 3

**Double Espresso.** - 3.5

**Milk Coffees.** - 4

**Cold Brew.** - 5

## Teas.

**English Breakfast.** - 4

**Earl Grey.** - 4

**Green Tea.** - 4

**Chamomile.** - 4

**Fresh Mint Tea.** - 4