



## LARDER

house muesli; buckwheat, seeds, honey v	£7.5
peach porridge, poached peaches, coconut, goji berries, coconut, seeds vg	£7.8
granola, strawberries, pear, Greek yoghurt v/n	£9.2

## MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	£13.5
berries, clotted cream, maple syrup v	£13.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£13.9

## HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v	£7.9 / £12.2
<b>suggested sides: halloumi / feta / tomatoes</b>	
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£9.7 / £14.8
<b>suggested sides: feta / avocado / tomatoes</b>	
Kassler ham Benedict; poached egg, hollandaise, muffin	£8.6 / £13.2
<b>suggested sides: mushrooms / tomatoes</b>	
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£12.5
<b>suggested sides: bacon / mushrooms / beans</b>	

due to the nature of hollandaise, these dishes are served warm rather than hot

## BRUNCH DRINKS

House Mary; Ketel One vodka, house spices, tomato juice, lemon, olives, celery, rosemary	£12.5
Bloody Great Mary; Tito's vodka, house spices, clamato juice, agave, lime, guindilla peppers, olives, celery, rosemary	£13
Lychee & Rose Bellini; prosecco, lychee, rose	£12
Elderflower & Peach Bellini; Caleño Dark & Spicy, peach, elderflower, ginger ale	£8

## — SUNDAY SOUL ROASTS — AVAILABLE EVERY SUNDAY FROM 12 - WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, pineapple chutney, sour cream dip gf	£19.5
pimento-marinated chicken, pineapple chutney, sour cream dip gf	£22
45 day aged sirloin, Yorkshire puddings, horseradish cream	£26.8
truffled portobello & sweet potato Wellington, porcini cream v	£19.5

all served with:  
roast new potatoes | glazed carrots  
creamed corn | kale, chilli, garlic | port gravy

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg	£9.8	smoked Cajun pepper stew, St. Ewe eggs, crispy christophine & okra, sourdough v	£14.2
<b>suggested sides: bacon / salmon / feta / eggs</b>		<b>suggested sides: bacon / feta / avocado / mushrooms</b>	
sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf	£12.8	full veggie; grilled halloumi, St. Ewe egg, potato & smoked piquillo pepper hash, BBQ beans, field mushroom, confit tomatoes, toast v	£15.5
<b>suggested sides: bacon / salmon / feta / tomatoes</b>			
mushrooms, poached St. Ewe egg, ciabatta v	£11.8	full English; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£16.2
<b>suggested sides: bacon / sausage / halloumi</b>			
scrambled egg, sourdough, confit tomatoes v	£9.5		
<b>suggested sides: bacon / sausage / salmon / mushrooms</b>			

Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2	St. Ewe eggs v/gf (poached / fried)	£4.5
smoked streaky Dingley Dell bacon gf	£5.5	confit cherry tomatoes vg/gf	£3.8	avocado vg/gf	£4.5
crumbled feta v/gf	£4.2	flame-grilled toast; white sourdough	£3.5	BBQ beans vg/gf	£3.8
grilled halloumi v/gf	£5.5	brown sourdough gluten-free		chips, porcini salt vg	£5.5
oak-smoked salmon gf	£6.2	English muffin vg		mixed leaves, parmesan gf	£5.5

## FROM 12

warm sourdough boule, black tahini butter v	£5.5	whole miso grilled sea bass, nuoc cham, pickled cucumber gf	£24.8
artichoke dip, flame-grilled sourdough v	£8.8	minute sirloin, fried St. Ewe egg, salsa verde gf	£16.8
truffle mac & cheese, crispy shallots, capers v	£9.5	400g 45 day-aged East Anglian rib eye	£37.5
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion	£14.2	500g 45 day-aged East Anglian cote de boeuf	£42.2
+ smoked streaky Dingley Dell bacon	£2	+ salsa verde / peppercorn / bajan pepper sauce	£2.8

100% OF SERVICE CHARGE GOES TO THE TEAM.  
ALWAYS HAS, ALWAYS WILL.

ANY ALLERGIES OR INTOLERANCES? LET US KNOW.



Charity No. 1152205

we are proud to be supporting Spread a Smile in their mission of bringing joy to children in hospitals

a discretionary 25p donation will be added to your bill

## AFTER

hot brioche doughnuts, vanilla cream v	£7.5
coconut & lychee panna cotta, lemongrass, poached pear v/gf	£8.8
rose & raspberry cheesecake v/gf	£9
plant-based pavlova, coconut, passion fruit, vg/gf	£8.5