

LARDER

house muesli; buckwheat, seeds, honey ${ m v}$	£7.5
granola, strawberries, pear, Greek yoghurt v	£9.2
MALTED DEEP DISH PANCAKES	
toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup	£13.5
berries, clotted cream, maple syrup ${\rm v}$	£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, m suggested sides: halloumi / feta / tomatoes	
oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes	£9.7 / £14.8
Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	£8.6 / £13.2
Burgerdict; poached egg, dry-aged beef p	atty, £12.5

special hollandaise, tomato, muffin suggested sides: bacon / mushrooms / beans

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

sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf suggested sides: bacon / salmon / feta / tomatoes	£12.8
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg/n suggested sides: bacon / salmon / feta / eggs	£9.8
smoked Cajun pepper stew, St. Ewe eggs, crispy christophine & okra, sourdough v suggested sides: bacon / feta / avocado / mushroor	£14.2 ms

scrambled egg, sourdough, confit tomatoes v suggested sides: bacon / sausage / salmon / mus	£9.5 hrooms
full veggie; grilled halloumi, St. Ewe egg, potato & smoked piquillo pepper hash, BBQ be field mushroom, confit tomatoes, toast v	£15.5 ans,
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, t	£16.2 oast

St. Ewe eggs v/gf (poached / fried)

BBQ beans vg/gf

chips, porcini salt vg

mixed leaves, parmesan gf

avocado vg/gf

Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2
smoked streaky Dingley Dell bacon gf	£5.5	confit cherry tomatoes vg/gf	£3.8
crumbled feta v/gf	£4.2	flame-grilled toast; white sourdough	£3.5
grilled halloumi v/gf	£5.5	brown sourdough gluten-free	
oak-smoked salmon gf	£6.2	English muffin vg	

FROM 12

warm sourdough boule, black tahini butter ${ m v}$	£5.5
artichoke dip, flame-grilled sourdough $$ v	£8.8
truffle mac & cheese, crispy shallots, capers v	£9.5
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, jerk quince mayo, pink pickled onion, cream bun	£13.5
jerk quince mayo, pink pickled onion, cream bun + smoked streaky Dingley Dell bacon	£2

whole miso grilled sea bass, nuoc cham, pickled cucumber gf	£24.8
minute sirloin, fried St. Ewe egg, salsa verde $ {\rm gf}$	£16.8
400g 45 day-aged East Anglian rib eye	£37.5
500g 45 day-aged East Anglian cote de boeuf	£42.2
+ salsa verde / peppercorn / bajan pepper sauce	e £2.8

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 a	£8 le

– 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

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

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.



£4.5

£4.5

£3.8

£5.5

£5.5

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 chocolate doughnuts, coffee caramel v	£7.2
honey lemon cheesecake v/gf	£6.7
matcha baked alaska (for two), coconut, pomegranate v/gf	£9.8

plant-based pavlova, coconut, passion fruit, vg/gf £7.5