



## LARDER

house muesli; buckwheat, seeds, honey 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 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
suggested sides: halloumi / feta / tomatoes	

oak-smoked salmon Royale; poached egg, hollandaise, muffin	£9.7 / £14.8
suggested sides: feta / avocado / tomatoes	

Kassler ham Benedict; poached egg, hollandaise, muffin	£8.6 / £13.2
suggested sides: mushrooms / tomatoes	

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

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg	£9.8
suggested sides: bacon / salmon / feta / eggs	

grilled halloumi, avocado, fried egg, sourdough, salsa verde v	£10
suggested sides: bacon / mushrooms / tomatoes	

smoked salmon, St. Ewe scrambled eggs, sourdough, summer pesto	£12
suggested sides: feta / mushrooms / tomatoes	

full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£16.2
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English breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast	£11.2
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St. Ewe eggs on sourdough, confit tomatoes v	£9.5
suggested sides: bacon / sausage / salmon / mushrooms	

## SIDES

Gloucester Old Spot sausages	£5.2
smoked streaky Dingley Dell bacon gf	£5.5
St. Ewe eggs (poached / fried) v/gf	£4.5
crumbled feta v/gf	£4.2
grilled halloumi v/gf	£5.5
oak-smoked salmon gf	£6.2

roast field mushrooms v/gf	£4.2
confit cherry tomatoes v/gf	£3.8
avocado v/gf	£4.5
BBQ beans v/gf	£3.8
flame-grilled toast; white sourdough / brown sourdough / gluten-free / English muffin vg	£3.5

## PRIVATE DINING

OUR COURTYARD ROOM IS AVAILABLE FOR PRIVATE DINNER PARTIES, EVENTS OR MEETINGS OF UP TO 11 GUESTS

## MONTHLY MENU

AVAILABLE 12-3.30PM / 5.30-7.30PM

## LUNCH & PRE-THEATRE

£28 per guest  
our seasonally led, monthly-changing three course set menu, for groups of up to six guests - ask to see this month's menu

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



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

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

## TEA

ethically sourced loose leaf tea by Canton;	
all at £3.8	
English Breakfast / Earl Grey / Chamomile / Lychee & Rose / Chocolate Noir / Jade Green / Triple Mint	

## HOUSE LATTES

all at £4.6	
turmeric / beetroot / matcha / chai	

## JUICES & SMOOTHIES

Red Juice; carrot, apple, beetroot	
Gold Juice; coconut water, orange, carrot, turmeric	
Single Speed; straight up apple, carrot or pineapple	
Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla	
Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla	

## BLOODY MARY

House Mary; Ketel One vodka, house spices, tomato, lemon, olives, celery, rosemary	
Bloody Great Mary; Tito's vodka, house spices, clamato, agave, lime, pickled pepper	

## COFFEE

our house blend from Gentlemen Baristas;	£5.8
espresso	£3.4
macchiato / cortado / americano	£3.9
cappuccino / flat white / latte	£4.4
14oz. filter coffee pot	£4.8
mocha	£4.6
alternative milks: soy / oat	£13