

Brunch

Fluffy pancake, ricotta, banana, maple syrup 12.5

Shakshuka with harissa yoghurt & sourdough

toast* 15

Eggs poached or fried, sourdough toast 8* Scrambled eggs, sourdough toast 10*

Eggs Benedict - two poached eggs, ham, hollandaise

sauce 15

Add roast tomato, sausage, baked beans +2.5 each Add one egg, Portobello mushrooms +3 each

Eggs Royale - two poached eggs, John Ross Scottish

Add bacon, avocado, spinach, fried halloumi +4 each Add turkey bacon +5 each

Add John ross Scottish smoked salmon +9

smoked salmon, hollandaise sauce 17

Breakfast - two eggs any style, sausage & streaky bacon, Portobello mushrooms, slow roast tomato, sourdough toast* 17

Haas avocado, sweet potato hummus, two poached eggs & dukkah* 15 (contains nuts)

Vegetarian - two eggs any style, fried halloumi, Haas avocado, Portobello mushrooms & slow roast tomato, sourdough toast* 17

Haas avocado with tomato, spring onion & coriander salsa* 12

Waffle, maple glazed bacon, poached eggs & Haas avocado 16

*Gluten free bread available Add 1.5

Salads & sandwiches

Roast cauliflower salad, dukkah, radish, pomegranate, herbs & sweet potato hummus 16

John Ross Scottish smoked salmon bagel, cream cheese, dill, red onion, capers & lemon 12

Chicken, avocado & pumpkin seed salad 16

Pumpernickel Reuben - salt beef, Emmental, sauerkraut, Russian dressing & pickles on bagel 16

Kimchi grilled cheese sandwich & pickles 12

Endive, Roquefort & candied pecan salad 14

Greenberry salad - Raw and pan roasted Wye Valley asparagus, apple, walnut lemon & Parmesan sourdough crumb 17

Roast cauliflower 'Rarebit' - Green lentils, chermoula, crispy chickpeas (vegan option

available) 16

Lunch

Asparagus & wild garlic soup, crème fraîche 9

Devonshire crab linguine, lemon, parsley & chilli 19

Roasted aubergine, lemon tahini, sumac, lychee 10.5

Totally vegan burger - Moving Mountains patty, vegan cheese, crispy onions, fries & garlic aioli 18

Whipped cod's roe, wild mushrooms, crispy poached egg 14

Chicken Schnitzel, St Ewe fried egg, capers, anchovies 23

Blackened salmon, roasted baby gem, Sriracha butter, Moroccan spiced lamb burger, pickled cucumber, lemongrass, kaffir lime & coconut sauce 25

sweet potato fries & harissa mayo 19

Sides (All 6)

Heritage tomato & basil salad, vegan feta

Fries

Sweet potato fries

Tenderstem broccoli, Marmite butter, pine nuts

Rocket & parmesan salad

Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **Please let us know if you have any food allergies or special dietary needs.**All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill which is distributed to all staff.
Please note that some of our dishes may contain genetically modified products.