

The GRANARY

LIGHT BREAKFASTS

- Freshly baked pastries from 3 Buckwheat waffle, sugar, lemon 4.5
- Almond milk soaked oats, roasted stone fruit, macerated berries, coconut yoghurt 5
- Five grain and honey granola, gooseberry curd, shiso, hung yoghurt 5

EGGS

SIMPLE EGGS

Two free range eggs
on toasted flatbread
5

SMOKED TROUT

Two poached eggs, trout roe, cider
hollandaise, buckwheat waffle
11.5

THICK CUT SOMERSET HAM

Two poached eggs, cider
hollandaise, buckwheat waffle
10.5

SESAME BUTTERED SPINACH

Two poached eggs, cider
hollandaise, buckwheat waffle
9.5

BIG NATHS PASTRAMI

Two poached eggs, cider
hollandaise, buckwheat waffle
12.5

GRANARY BREAKFASTS

Smoked bacon, "sosij", fried egg,
mushrooms, black pudding fritter,
fire braised tomatoes, smokey
fava beans, flatbread
14

Courgette & pea fritter,
scrambled tofu, mushrooms,
fire braised tomatoes, smokey
fava beans, flatbread
14

EXTRAS

Chargrilled "sosij" 5
Roasted mushrooms 5
Smoked streaky bacon 4
Black pudding fritter 4
Fire braised tomatoes 4
Sesame buttered spinach 3
Smokey fava beans 3
Fried or poached egg 2

MODERN CLASSICS

SMASHED GREENS

Smashed courgette & English
peas, toasted flatbread, mint,
yoghurt, lemon
7.5

SOUTH-ASIAN

Omelette, dahl, pickled green
chili & red onion relish,
turmeric, coriander
9.5

BAKED EGGS

Smokey British fava beans,
free range eggs, smashed peas,
fire braised tomatoes, whipped
Somerset feta.
10.5

STEAK & EGGS

6oz Devon Red sirloin steak,
two beef fat fried eggs,
chermoula, fried flatbread
16.5

BREAKFAST ROLL

Milk buns, freshly baked in-house, all served with tomato chutney.

Smoked streaky bacon 5.5 / Chargrilled "sosij" 6 / Roasted mushrooms 6 / Two egg omelette 4
Add cave aged cheddar 2 / Extra filling 3

COFFEE

Espresso / Filter /
Americano 2.75

Flat white / Latte /
Cappuccino 3.2

Hot chocolate 3.5

Iced coffee 3.2

Alternative milks and
syrups available.

LOOSE LEAF TEA

Pot of tea 2.5
*Breakfast Blend, Earl Grey,
Darjeeling, Sencha Green,
Jasmine, Red Berry, Camomile*

Fresh mint tea 2.5

ICED TEA

Original blend 2.5
Raspberry / Elderflower /
Passion fruit / Peach 2.9

JUICES

Somerset apple 3
Freshly juiced

Orange / Pineapple
/ Cranberry / Pink
Grapefruit / Tomato 3.5

SMOOTHIES

The nutty one 4.5
*Coconut, banana, cacao,
vanilla, honey*

The red one 4.5
*Raspberry, apple, strawberry,
redcurrant, cherry*

The green one 4.5
Apple, kale, cucumber, spinach

BREAKFAST TIPPLE

Mimosa 7
Fizz, orange juice

Espresso Martini 9
*Bristol Distilling Co Triple B Vodka,
77 Black Coffee Liqueur, Bristol
Syrup Co Vanilla, Wogan coffee*

Bloody Mary 9
*Bristol Distilling Co Triple B Vodka,
Tomato Juice, Worcestershire
Sauce, Tabasco, Salt, Pepper*

Allergens If you have any allergies or dietary requests, please inform your waiter who will assist you
Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team