

BRUNCH 9-3

FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berry compote & Eryri honey 8.50 ✓

Jumbo oat porridge, bananas, Eryri honey & cinnamon 6 (oat milk, soy milk or homemade almond milk +1) ✓

Tofu poke bowl, quinoa, edamame, pickled cucumber, avocado, radish, coriander, sesame seeds, nori, crispy buckwheat 12.5 🌱 Add hot smoked salmon +4.5

Fluffy pancake, ricotta, banana, maple syrup 12.5 ✓

EGGS St Ewe rich yolk free range, Cornwall

Eggs poached or fried, sourdough toast* 8 ✓

Scrambled eggs, sourdough toast* 10 ✓

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

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

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

Eggs Benedict 15

Eggs Florentine 15 ✓

Eggs Royale 17

Shakshuka with harissa yoghurt & sourdough toast* 15 ✓

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 13 GF ✓

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 12 ✓

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

Devonshire crab, poached egg & hollandaise 16

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

John Ross Scottish smoked salmon with scrambled eggs 19.00

*Gluten free bread available Add 1.5

Add roast tomato, sausage, baked beans +2.5 each
Add one egg, Portobello mushrooms +3 each
Add bacon, avocado, spinach, fried halloumi +4 each
Add chorizo, turkey bacon 5 each
Add John Ross Scottish smoked salmon +9

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 (less 5p per £1 for credit card charges & administration costs relating to distribution of the Tronc. The company does not profit from this)

LUNCH from 12pm - 3pm

Salads & small plates

Soup of the day (see blackboard)

Greenberry salad (see blackboard)

Chicken, avocado & pumpkin seeds salad 16 GF

Wild rice, quinoa, butternut squash, goats cheese, spring onion, rocket & pomegranate salad 16 GF ✓

Endive, Roquefort & candied pecan salad 14 GF ✓

Roast cauliflower salad with herbs, radish, dukkah, & sweet potato hummus 16 (contains nuts) GF 🌱

Roast whole aubergine, lemon tahini, pomegranate molasses, lychee 11.5

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

Baby octopus, ratte potatoes, mojo rojo sauce. 9.5

Large plates

Kimchi grilled cheese sandwich & pickles 12 ✓

Pumpernickel Reuben - Salt beef, Emmental, sauerkraut, Russian dressing, pickles, Pumpernickel bagel 16

Squid ink risotto, salt & pepper squid, chicken jus 17

Blackened salmon, roasted baby gem, lemongrass, kaffir lime & coconut sauce, crispy onions 25 GF

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

Vegan burger - Moving Mountains, vegan cheese, garlic 'aioli', crispy onions, fries 18 🌱

Moroccan spiced lamb burger, pickled cucumber, sweet potato fries & harissa mayo 19

Roast cauliflower "rarebit", green lentils, chermoula, crispy chickpeas 16 ✓

SIDES

Tenderstem broccoli, marmite butter, pine nuts 6

Savoy cabbage, tomato concasse, spring onion & capers 6

Rocket & Parmesan salad 6

Confit tomato & crispy basil salad, vegan feta 6

Fries 6 Sweet potato fries 6

✓ Vegetarian 🌱 Vegan GF Gluten free

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 about any food allergies or intolerance. Please note some of our dishes contain genetically modified products.

