

Eat

BRUNCH

served 8am - 3pm

daily pastries

croissant 2.75

pain au chocolat/pain au raisin 3.25

sourdough toast

w/butter & jam 4.5 v

granola & yoghurt bowl

greek yoghurt, mango puree, passionfruit, pomegranate, hazelnut and seed granola 7 v

any style eggs

poached, scrambled or fried eggs on toasted sourdough 7.5 v

smoked salmon & truffle scrambled eggs

served on toasted sourdough 15.5

pancakes

vanilla creme fraiche and berries 11 v
or

smoked bacon, maple, apple & cinnamon 12

the full

any style eggs on toasted sourdough, portobello, cumberland, streaky bacon, black pudding, grilled tomato and baked beans 12

sides

bacon 4 | chorizo 2.5 | smoked salmon 4
sausage 2.5 | tomato 1 | mushroom 1.5 | egg 1.5
baked beans 1 | black pudding 1.5 | avocado 4
toasted sourdough 1 | berries 2.5
rosemary fries 4 | sweet potato fries 4.5

ROAST

served 12pm - 3pm

starters & small plates

crispy squid and sriracho mayo 7

cured meats and house pickles 7

padron peppers and rosemary salt 7

salt cod brandade and black garlic aioli 5

butternut squash arancini and truffle mayo 4.5

tuna tataki, pineapple, avocado and sesame 12.5

burrata, heritage beetroots, apple and sorrel 8.5

roast

half corn-fed chicken and lemon thyme sauce 20

28-day dry aged beef rump and red wine sauce 20

garlic & herb baked cauliflower and gravy 14 v vg

for little ones

corn-fed chicken 10

beef rump 10

cauliflower 7

*served with yorkshire pudding,
roast potatoes, honey-glazed roots and
battered cabbage*

extras

roast potatoes 3 | seasonal greens 3

green salad 3

SWEETS

passionfruit posset and coconut ice cream 7.5
chocolate brownie and salted caramel ice cream 7
spiced apple & plum crumble and vanilla ice cream 7
3 scoops of seasonal ice cream & sorbet 4.5

*please let us know if you have any allergies or specific dietary requirements.
A discretionary 12.5% service charge will be added to all food bills.*