

SATURDAY BRUNCH



Full Brunch - *Cumberland Sausage, Streaky Bacon, Black Pudding, Baked Beans, Eggs, Oyster Mushrooms, Tomato Relish, Toast* 14

Veggie Full Brunch - *Baked Beans, Feta, Spinach, Eggs, Oyster Mushrooms, Tomato Relish, Toast* 10

CSK Brunch Burger - *Cumberland Sausage, Streaky Bacon, Black Pudding, Tomato Relish, Fried Egg* 10

Cajun Chicken Burger - *House pickles, tomato, gem lettuce, sriracha mayonnaise* 13

Beef Burger - *Cheddar, House Pickles, Tomato Relish, Fries* 15
Add Smoked Bacon – 1.5

Salmon Gravavlax Bagel - *Dill Mayonnaise, Pickled Shallots, Rocket Cress* 11

Avocado Toast - *Poached Eggs, Crushed Avocado, Chilli, Rye Toast* 11

Tuna Tataki - *Watermelon, Avocado, Wasabi, Radish, Coriander* 11

Pancakes - *Vanilla Crème Fraiche, Berries, Maple OR Crispy Bacon, Maple* 8.5 / 10

Charcuterie Board - *Cured Meats, House Pickles, Sourdough* 13 / 18

Cheese Board - *Selection of Four Cheeses, Seasonal Garnishes, Walnut & Raisin Bread* 15

SIDES 4

SAUSAGE / STREAKY BACON / MUSHROOMS / BLACK PUDDING / SOURDOUGH /
SMOKED SALMON / AVOCADO & CHILLI / BERRIES

HOT OFF THE (COLD) PRESS

KALE, APPLE & LEMON / ORANGE CARROT & GINGER / STRAWBERRY & ORANGE 4
APPLE OR ORANGE 3.5

SOMETHING STRONGER...

Bloody Mary - *Aylesbury Duck Vodka, Nat's Spice Mix, Tomato, Celery* 7.5

Espresso Martini - *Rum, Espresso, Sugar, Merlet Coffee Liqueur* 8.5

Strawberry & Orange Bellini 7

Negroni Sbagliato - *Prosecco, Campari, Sweet Vermouth, Orange* 8.5

ELLC Gin, Fevertree & Lime 6.6

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of the team