

BREAKFAST MENU

Spring 2022

Available Sunday, Monday & Tuesday 08:30 -11am

Rolled oat porridge with berry compote and toasted almonds V N **7**

Sugared waffle with maple syrup and fresh berries V **7**

The Hunter locally sourced Cumberland sausage, bacon, black pudding, potato and onion rosti, thyme roasted Portobello mushroom, grilled tomato, homemade smoked beans, eggs how you like them and hand cut toast **13**

The Gardener hummus, potato and onion rosti, thyme roasted mushroom, wilted spinach, grilled tomato, homemade smoked beans and hand cut toast GF WF DF V VE **12**

Avocado with chilli, lime, coriander, grilled tomatoes and poached eggs on hand cut toast DF V **10**

Poached eggs on toasted English muffins with a choice of smoked salmon, bacon medallion, or wilted spinach with Hollandaise sauce and freshly cut chives **10**

Smoked Salmon with scrambled eggs, salsa verde and hand cut toast **11**

Kedgeree soldiers with soft boiled eggs, mango chutney and red onion **10**

Toast with a topping - jam, marmalade, marmite or peanut butter V VE **3.5**

EXTRAS

Smoked salmon GF WF DF **4**

Cumberland sausage **3**

Two rashers of bacon GF WF DF **3**

Portobello mushroom GF WF DF V Ve **1**

Egg as you like it GF WF DF V **1**

KIDS (AVAILABLE BOTH AT BREAKFAST AND BRUNCH)

Cumberland sausage and baked beans on toast **6**

Waffle with maple syrup V **5**

Scrambled egg on toast V **5**

Cheese on toast V **5**

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

A discretionary 12.5% service charge may be added to your bill. All tips and service charge are shared equally between the team.

BRUNCH MENU

Spring 2022

Available Wednesday - Saturday 08:30am - 3.30pm

Rolled oat porridge with berry compote and toasted almonds V N 7

Sugared waffle with maple syrup and fresh berries V 7

The Hunter locally sourced Cumberland sausage, bacon, black pudding, potato and onion rosti, thyme roasted Portobello mushroom, grilled tomato, homemade smoked beans, eggs how you like them and hand cut toast 13

The Gardener hummus, potato and onion rosti, thyme roasted mushroom, wilted spinach, grilled tomato, homemade smoked beans and hand cut toast GF WF DF V VE 12

Avocado with chilli, lime, coriander, grilled tomatoes and poached eggs on hand cut toast DF V 10

Poached eggs on toasted English muffins with a choice of smoked salmon, bacon medallion, or wilted spinach with Hollandaise sauce and freshly cut chives 10

Smoked Salmon with scrambled eggs, salsa verde and hand cut toast 11

Kedgeree soldiers with soft boiled eggs, mango chutney and red onion 10

SANDWICHES

All made with fresh, handmade bread and served toasted

Chicken with mozzarella and chorizo 9

Buffalo Mozzarella with salsa verde and roasted red peppers V 8.5

Beef pastrami with Edam cheese, wild mushrooms and pickled red onion 10

Griddled courgette with smoked tofu and Romesco sauce* DF V 8

**vegan on request*

BURGERS

Beef burger with Edam cheese, caramelised onion, baby gem lettuce and Dijon mustard 12

Falafel patty with vegan carrot slaw, pickled carrot and vegan Dijon mayo DF VE 11

SALADS

Grilled goats cheese, roasted red onion, candied beetroot, walnuts and balsamic glaze GF WF V N 12

Parma ham, toasted pumpkin seeds, pine nuts, apples, pears and Yorkshire blue cheese GF WF N 13

SIDES

Triple cooked chips GF DF V VE 4

Rocket and parmesan salad GF WF DF V VE 4

Buffalo mozzarella, cherry tomatoes, basil, rocket GF WF V 5.5

Toast with a topping - jam, marmalade, marmite or peanut butter V VE 3.5

EXTRAS

Smoked salmon GF WF DF 4

Cumberland sausage 3

Two rashers of bacon GF WF DF 3

Portobello mushroom GF WF DF V Ve 1

Egg as you like it GF WF DF V 1

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DRINK MENU

Available at both Breakfast and Brunch and to take away

COFFEE

Espresso **2.5**

Americano with hot or cold milk **2.7**

Double espresso / macchiato **2.8**

Latte / cappuccino **3**

Flat white **3.2**

Cafetière for one **3.2**

Cafetière for two **5**

Mocha / Hot chocolate **3.7**

Extra shot of coffee / iced **.5**

(all available as decaf)

NB. All our coffees are double espressos unless otherwise requested

TEAS

Loose leaf tea pots 3.2

English breakfast *(available as decaf)*

Earl Grey

Delicate green tea

Moroccan mint

Lemon and ginger

Fresh mint infusion

JUICES AND SMOOTHIES

Orange, apple, cranberry, pineapple 3

Tomato juice, spiced 4

Very berry blackberry, raspberry and strawberry **4.2**

Avo go go avocado, broccoli, spinach, mango, coconut, ginger and lime **4.2**

Coco Loco mango, pineapple, coconut milk **4.2**

Banana Boost banana, peanut butter, greek yoghurt, chia seeds, milk of your choice **4.2**

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