

## 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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