

MARYS

House Mary; East London vodka, house spices, tomato juice, lemon, olives, celery, rosemary	£12.5
Bloody Great Mary; East London vodka, house spices, clamato juice, lime, agave, guindilla peppers, olives, celery, rosemary	£13



THE COURTYARD

'moonlit' private dining room complete with lazy susan
for private parties or meetings of up to 12 guests

LARDER

house muesli; buckwheat, seeds, honey v	£7.5
granola, strawberries, pear, Greek yoghurt v	£9.2
açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	£11.5
fresh fruit carpaccio; pineapple, watermelon, kiwi, blackberries, strawberries, grapes, coconut yoghurt vg/gf	£12

SHARING BITES

rosemary & olive oil focaccia vg	£3.5
artichoke & parmesan dip, flame-grilled sourdough v	£8.8
truffle mac & cheese, shallot rings, crispy capers v	£9.5

ON TOAST

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / eggs	£9.8
scrambled egg, flame-grilled sourdough v suggested sides: bacon / sausage / salmon / tomatoes	£8.5
smoked salmon, St. Ewe scrambled egg, sourdough, spring pesto suggested sides: feta / mushrooms / tomatoes	£12

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup v	£13.5
berries, berry compote, clotted cream, maple syrup v	£13.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£13.9

HOLLANDAISE

smashed avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: bacon / halloumi / tomatoes	£7.9 / £12.2
oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: avocado / mushrooms / tomatoes	£9.7 / £14.8
Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	£8.6 / £13.2
Burgerdict; poached egg, smashed beef patty, special hollandaise, tomato, brioche bun suggested sides: bacon / mushrooms / beans	£13.5

due to the nature of hollandaise,
these dishes are served warm rather than hot

BRUNCH CLASSICS

smoked Cajun shakshuka, St. Ewe eggs, flame-grilled sourdough v suggested sides: bacon / mushrooms / tomatoes	£14.2
minute sirloin, fried St. Ewe egg, salsa verde gf	£15.8
bone-in chicken schnitzel, Dingley Dell bacon, black pudding, fried St. Ewe egg, green sauce	£20.5
full veggie; grilled halloumi, St. Ewe egg, avocado salsa, apinach, BBQ beans, roast field mushroom, roast tomato, toast v	£15.8
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, roast field mushroom, roast tomato, toast	£16.2
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2	£13.8

SIDES

Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2	St. Ewe eggs v/gf (poached / fried)	£4.5
smoked streaky Dingley Dell bacon gf	£5.5	roast tomatoes vg/gf	£3.8	avocado vg/gf (sliced / salsa)	£4.5
grilled halloumi v/gf	£5.5	warm sourdough boule, black tahini butter v	£6	BBQ beans vg/gf	£3.8
oak-smoked salmon gf	£6.2	flame-grilled toast; white sourdough,	£3.5	chips, porcini salt vg	£5.5
truffle mac & cheese, crispy shallots, capers v	£9.5	brown sourdough, gluten-free, English muffin vg		mixed leaves, parmesan gf	£5.5

BELLINIS

Lychee & Rose Bellini; prosecco, lychee, rose	£12
Elderflower & Peach Bellini (non-alc); Lyre's London Dry, peach, elderflower, ginger ale	£8

MAINS FROM 12

whole grilled miso sea bass, pickled cucumber, nuoc cham gf £23.5 suggested wine pairing: Grüner Veltliner - Funkstille
rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £22.8 suggested wine pairing: Sauvignon Blanc - Holdaway Estate
380g New York strip gf East Anglian, aged for 56 days £36.5 suggested wine pairing: Côtes-du-Rhône - Ferraton
New York strip tagliata, rocket, parmesan, herb dressing gf £37.8 suggested wine pairing: Provence rosé - Grand Bauquière

SUNDAY SOUL ROASTS

AVAILABLE EVERY SUNDAY FROM 12 -
WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, Yorkshire pudding, pineapple chutney, sour cream dip	£19.5
pimento-marinated chicken, Yorkshire pudding, pineapple chutney, sour cream dip	£22
45 day aged sirloin, Yorkshire puddings, horseradish cream	£26.8
truffled portobello & sweet potato Wellington, porcini cream v	£19.5
all served with: roast new potatoes glazed carrots creamed corn minted peas port gravy	

100% OF SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.

ANY ALLERGIES OR INTOLERANCES?
PLEASE LET US KNOW.



Charity No. 1152205

we are proud to be supporting
Spread a Smile in their mission of
bringing joy to children in hospitals

a discretionary 25p donation will be
added to your bill