MARYS

House Mary; £12.5 East London vodka, house spices, tomato juice, lemon, olives, celery, rosemary

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



THE COURTYARD

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

LARDER

nouse muesii; buckwheat, seeds, noney V	±/.:
granola, strawberries, pear, Greek yoghurt v	£9.:
açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	£11.
fresh fruit carpaccio; pineapple, watermelon, kiwi, blackberries, strawberries, grapes, coconut yoghurt vg/gf	£1:

SHARING BITES

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

ONTOAST

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 / tomato	£8.5
smoked salmon, St. Ewe scrambled egg, sourdough, spring pesto suggested sides: feta / mushrooms / tomatoes	£12

MALTED DEEP DISH PANCAKES

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 / tom	£9.7 / £14.8 natoes
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 th	

BRUNCH CLASSICS

£14 2

smoked Caiun shakshuka. St. Ewe eggs

flame-grilled sourdough v suggested sides: bacon / mushrooms / tomatoes	£17.2
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, spinach, 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	truffle mac & cheese, shallot rings,	£9.5	St. Ewe eggs v/gf (poached / fried)	£4.5
smoked streaky Dingley Dell bacon gf	£5.5	crispy capers v		avocado vg/gf	£4.5
3 3	00.0	grilled halloumi v/gf	£5.5	(sliced / salsa)	14.5
oak-smoked salmon gf	£6.2	flame-grilled toast;	£3.5	BBQ beans vg/gf	£3.8
roast field mushrooms vg/gf	£4.2	white sourdough, brown sourdough, gluten-free.		chips, porcini salt vg	£5.8
roast tomatoes vg/gf	£3.8	English muffin vg		mixed leaves, parmesan gf	£5.5

BELLINIS

£12.8

Lychee & Rose Bellini; prosecco, lychee, rose

Elderflower & Peach Bellini (non-alc); £12.5 Wild Idol Sparkling White, peach, elderflower

MAINS FROM 12

whole grilled miso sea bass, pickled cucumber, nuoc cham gf

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 suggested wine pairing:

Côtes-du-Rhône - Ferraton

New York strip tagliata, rocket, parmesan, herb dressing gf £37.8

suggested wine pairing: Provençe 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.



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