



LARDER & BAKERY

house muesli; buckwheat, seeds, honey v	£7.5
peach porridge, poached peaches, coconut, goji berries, coconut, seeds vg	£7.8
granola, strawberries, pear, Greek yoghurt v	£9.2
açaï, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v	£11.5
croissant / pain au chocolat / pain au raisin v	£3.5

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup v	£13.7
berries, clotted cream, maple syrup v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2

HOLLANDAISE

smashed avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: halloumi / feta / tomatoes	£7.9 / £12.2
oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: feta / avocado / tomatoes	£9.7 / £14.8
Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	£8.6 / £13.2
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin suggested sides: bacon / mushrooms / beans	£14.5

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

sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce v suggested sides: bacon / salmon / feta / tomatoes	£12.8	scrambled egg, flame-grilled sourdough v suggested sides: bacon / sausage / salmon / tomatoes	£8.5
smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / feta / eggs	£9.8	full veggie; grilled halloumi, St. Ewe egg, avocado salsa, sweetcorn fritter, BBQ beans, roast field mushroom, roast tomato, toast v	£15.8
smoked Cajun pepper stew, St. Ewe eggs, crispy christophine & okra, sourdough v suggested sides: bacon / salmon / feta / mushrooms	£14.2	full English; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£16.2

Gloucester Old Spot sausages	£5.2	roast field mushrooms vg/gf	£4.2
smoked streaky Dingley Dell bacon gf	£5.5	roast tomatoes vg/gf	£3.8
St. Ewe eggs (poached / fried) v/gf	£4.5	BBQ beans vg/gf	£3.8
grilled halloumi v/gf	£5.5	flame-grilled toast: white sourdough vg brown sourdough vg gluten-free vg/gf English muffin vg	£3.5
oak-smoked salmon gf	£6.2		
avocado vg/gf	£4.5		

TEA

ethically sourced loose leaf tea by Canton;
all at £3.8

English Breakfast / Earl Grey / Chamomile / Lychee & Rose / Chocolate Noir / Jade Green / Triple Mint

HOUSE LATTES

all at £4.6

turmeric / beetroot / matcha / chai

JUICES & SMOOTHIES

Valencia orange juice; freshly squeezed in house

Red Juice; carrot, apple, beetroot

Gold Juice; coconut water, orange, carrot, turmeric

Single Speed; straight up apple, carrot or pineapple

Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla

Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla

BLOODY MARY

House Mary; Ketel One vodka, house spices, tomato, lemon, olives, celery, rosemary

Bloody Great Mary; Tito's vodka, house spices, clamato, agave, lime, pickled pepper

PRIVATE DINING

THE CABIN & MEZZANINE BAR ARE AVAILABLE FOR PRIVATE PARTIES, MEETINGS & COCKTAIL MASTERCLASSES

HOUSE CLASSICS

AVAILABLE MON-FRI LUNCH & MON-SAT DINNER

SET MENU £22.5

artichoke & parmesan dip, flame-grilled sourdough v

minute sirloin, fried St. Ewe egg, salsa verde gf

honeycomb doughnuts, hot toffee v

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



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

ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

COFFEE

our house blend from Gentlemen Baristas;	£4.9
espresso	£3.4
macchiato / cortado / americano	£3.9
cappuccino / flat white / latte	£4.4
14oz. filter coffee pot	£4.8
mocha	£4.6
alternative milks: soy / oat	