

## LARDER & BAKERY

### HOLLANDAISE

house muesli; buckwheat, seeds, honey $\vee$	£7.5	smashed avocado & chard Florentine; £7 poached egg, hollandaise, buckwheat,	7.9 / £12.2	
peach porridge, poached peaches, coconut, goji berries, seeds vg	£7.8	pumpkin seeds, muffin v suggested sides: halloumi / feta / tomatoes		
granola, strawberries, pear, Greek yoghurt ${\scriptstyle  m v}$	£9.2	oak-smoked salmon Royale; £9 poached egg, hollandaise, muffin	.7 / £14.8	
açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds	£11.5	suggested sides: feta / avocado / tomatoes		
croissant / pain au chocolat / pain au raisin $v$	£3.5	Kassler ham Benedict; £8 poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes	8.6 / £13.2	
MALTED DEEP DISH PANCAKES		Burgerdict; poached egg, dry-aged beef patty,	£14.5	
toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup $\ v$	£13.7	special hollandaise, tomato, muffin suggested sides: bacon / mushrooms / beans		
berries, clotted cream, maple syrup $v$	£14.8	due to the nature of hollandaise,		
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2	these dishes are served warm rather than	hot	
sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce v	£12.8	scrambled egg, flame-grilled sourdough v suggested sides: bacon / sausage / salmon / tor	£8.5 natoes	
suggested sides: bacon / salmon / feta / tomatoes 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 / mushroom	£14.2	full English; smoked streaky Dingley Dell bacc Old Spot sausage, black pudding, St. Ewe egg BBQ beans, field mushroom, confit tomatoes, toast		
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	£3.5	
oak-smoked salmon gf	£6.2	brown sourdough vg gluten-free vg/gf		
avocado vg/gf	£4.5	English muffin vg		

PRIVATE DINING -

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

SET MENU	
AVAILABLE MON-FRI LUNCH & MON-SAT	DIN
- PRE & POST SHOW £25	
artichoke & parmesan dip, grilled sourd	doug
minute sirloin, fried St. Ewe egg, salsa v	verde
grilled cauliflower, green tahini, cass kale, olive verde vg/gf	sava,
hot sticky toffee brioche doughnut	ts v
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# ANY ALLERGIES OR INTOLERANCES? PLEASE LET US KNOW.

COFFEE

loose	Valencia orange juice; freshly squeezed in house	£5.5	our house blend from	
ז;	Red Juice; carrot, apple, beetroot	£6.3	Gentlemen Baristas;	
all at £3.8	Gold Juice; coconut water, orange, carrot, turmeric	£6.3	espresso	£3.4
/ Earl Grey / nee & Rose /	Single Speed; straight up apple, carrot or pineapple	£5.8	macchiato / cortado / americano	£3.9
Jade Green /	Berry Smoothie; strawberry, raspberry, pineapple, banana, date, coconut water, vanilla	£7.2	£7.2 cappuccino / flat white /	
ATTES	Goji Smoothie; acai, blueberry, banana, date, oat milk, vanilla	£7.2	latte	
	BLOODY MARY		14oz. filter coffee pot	£4.8
ot / matcha /	House Mary; Ketel One vodka, house spices, tomato, lemon, olives, celery, rosemary	£12.5	mocha	£4.6
	Bloody Great Mary; Tito's vodka, house spices, clamato, agave, lime, pickled pepper		alternative milks: soy / oat	

**JUICES & SMOOTHIES** 

# ethically sourced loc leaf tea by Canton;

TEA

English Breakfast / E Chamomile / Lychee Chocolate Noir / Jac **Triple Mint** 

# HOUSE LA

turmeric / beetroot chai / pumpkin spice