MARYS

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

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



LARDER

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

SHARING BITES

grilled za'atar pita whipped paneer v or smoked tarama	£7.8
hush puppies, taleggio fondue	£5.2
truffle mac & cheese, shallot rings, capers $\ \ v$	£9.5
continental plate; manchego, taleggio, Kassler ham, grapes, focaccia crisp	£12.8

ON TOAST

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / eggs	£9.8
mushrooms, poached St. Ewe egg, ciabatta v suggested sides: bacon / sausage / halloumi	£11.8
scrambled egg, flame-grilled sourdough v	£8.5

suggested sides: bacon / sausage / salmon / tomatoes

MALTED DEEP DISH PANCAKES

coconut cream, banana, white chocolate, banana-infused maple syrup v	±13.7
berries, berry compote, clotted cream, maple syrup v	£14.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2
buttermilk chicken, hot honey butter	£15.5

HOLLANDAISE

smashed avocado & chard Florentine; £7.9 / £12.2 poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: bacon / halloumi / tomatoes oak-smoked salmon Royale; £9.7 / £14.8 poached egg, hollandaise, muffin suggested sides: avocado / mushrooms / tomatoes Kassler ham Benedict; £8.6 / £13.2 poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes Burgerdict; poached egg, dry-aged beef patty, £14.5 special hollandaise, tomato, muffin suggested sides: bacon / mushrooms / beans due to the nature of hollandaise, these dishes are served warm rather than hot

BRUNCH CLASSICS

sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce v suggested sides: bacon / mushrooms / tomatoes	£12.8
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	£16.8
bone-in chicken schnitzel, Dingley Dell bacon, black pudding, fried St. Ewe egg, green sauce	£23.5
full veggie; grilled halloumi, St. Ewe egg, avocado salsa, sweetcorn fritter, BBQ beans, roast field mushro roast tomato, toast v	£15.8 om,
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, roast field mushroom, roast tomato, toast	£16.8
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2	£15.5

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		grilled halloumi v/gf	£5.5	(sliced / salsa)	
oak-smoked salmon gf	£6.2				
	64.0	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

Lychee & Rose Bellini; prosecco, lychee, rose £12.8

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 £25.5

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: 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 £20.5

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? SCAN THE QR & LET US KNOW.





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Charity No. 1152205

a discretionary 25p donation will be added to your bill