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



house muesli; buckwheat, seeds, honey ${\scriptstyle \vee}$	£7.5
granola, strawberries, pear, Greek yoghurt ${\scriptstyle ext{v}}$	£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

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 suggested sides: bacon / sausage / salmon / tomat	£8.5 Des
MALTED DEEP DISH PANCAKES	
toasted marshmallows, coconut cream, banana, white chocolate,	£13.7
banana-infused maple syrup v	
	£14.8

buttermilk chicken, hot honey butter



HOLLANDAISE

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

£15.5

Old Spot sausages	£5.2	truffle mac & cheese, shallot rings,
smoked streaky Dingley Dell bacon gf	£5.5	crispy capers v
Diligiey Dell Bacoli gi		grilled halloumi v/gf
oak-smoked salmon gf	£6.2	g
	64.0	flame-grilled toast;
roast field mushrooms vg/gf	£4.2	white sourdough, brown sourdough,
roast tomatoes vg/gf	£3.8	gluten-free, English muffin vg

£9.5	St. Ewe eggs v/gf (poached / fried)	£4.5
£5.5	avocado vg/gf (sliced / salsa)	£4.5
£3.5	BBQ beans vg/gf	£3.8
	chips, porcini salt vg	£5.8
	mixed leaves, parmesan gf	£5.5

BELLINIS

Lychee & Rose Bellini;	£12.8
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 £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
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 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

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