



LARDER

house muesli; nuts, seeds, honey v/n	£7.5
peach porridge, poached peaches, coconut, goji berries, coconut, seeds vg	£7.8
granola, strawberries, pear, Greek yoghurt v/n	£9.2

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut clotted cream, white chocolate, banana-infused maple syrup v	£12.5
berries, clotted cream, maple syrup v	£12.8
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£13.9

HOLLANDAISE

avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v	£7.9 / £12.2
suggested sides: halloumi / feta / tomatoes	
oak-smoked salmon Royale; poached egg, hollandaise, muffin	£9.4 / £14.5
suggested sides: feta / avocado / tomatoes	
Kassler ham Benedict; poached egg, hollandaise, muffin	£8.6 / £13.2
suggested sides: mushrooms / tomatoes	
Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, muffin	£12.5
suggested sides: bacon / mushrooms / beans	

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

BRUNCH DRINKS

House Mary; Ketel One vodka, house spices, tomato juice, lemon, olives, celery, rosemary	£12.5
Bloody Great Mary; Tito's vodka, house spices, clamato juice, agave, lime, guindilla peppers, olives, celery, rosemary	£13
Lychee & Rose Bellini; prosecco, lychee, rose	£12
Elderflower & Peach Bellini; Caleño Dark & Spicy, peach, elderflower, ginger ale	£8

— SUNDAY SOUL ROASTS — AVAILABLE EVERY SUNDAY FROM 12 - WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, pineapple chutney, sour cream dip gf	£22
pimento-marinated chicken for 2-3, pineapple chutney, sour cream dip gf	£46
45 day aged sirloin for 2-3, Yorkshire puddings, horseradish cream	£52.5
truffled portobello & sweet potato Wellington, porcini cream v	£19.5

all served with:
roast new potatoes | glazed carrots
creamed corn | kale, chilli, garlic | port gravy

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg	£9.5	smoked Cajun pepper stew, St. Ewe eggs, crispy christophine & okra, sourdough v	£13.8
suggested sides: bacon / salmon / feta / eggs		suggested sides: bacon / feta / avocado / mushrooms	
sweet potato fritters, fried St. Ewe egg, turmeric yoghurt v/gf	£11.5	full veggie; grilled halloumi, St. Ewe egg, potato & smoked piquillo pepper hash, BBQ beans, field mushroom, confit tomatoes, toast v	£14.2
suggested sides: bacon / salmon / feta / tomatoes			
mushrooms, poached St. Ewe egg, ciabatta v	£10.8	full English; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, confit tomatoes, toast	£15.8
suggested sides: bacon / sausage / halloumi			
scrambled egg, sourdough, confit tomatoes v	£8.5		
suggested sides: bacon / sausage / salmon / mushrooms			

Old Spot sausages	£4.2	roast field mushrooms vg/gf	£4	St. Ewe eggs v/gf (poached / fried)	£3.5
smoked streaky Dingley Dell bacon gf	£5	confit cherry tomatoes vg/gf	£3.5	avocado vg/gf	£4
crumbled feta v/gf	£3.2	flame-grilled toast; white sourdough	£2.8	BBQ beans vg/gf	£3
grilled halloumi v/gf	£5	brown sourdough gluten-free		chips, porcini salt vg	£5
oak-smoked salmon gf	£6.2	English muffin vg		mixed leaf salad vg/gf	£4.2

FROM 12

warm sourdough boule, black tahini butter v	£5.5	whole miso grilled sea bass, nuoc cham, pickled cucumber gf	£24.8
artichoke dip, flame-grilled sourdough v	£8.8	minute sirloin, fried St. Ewe egg, salsa verde gf	£18.5
truffle mac & cheese, crispy shallots, capers v	£9.5	400g 45 day-aged East Anglian rib eye	£37.5
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion	£14.2	500g 45 day-aged East Anglian cote de boeuf	£42.2
+ smoked streaky Dingley Dell bacon	£2	+ salsa verde / peppercorn / bajan pepper sauce	£2.8

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

ANY ALLERGIES OR INTOLERANCES? LET US KNOW.



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

AFTER

hot brioche doughnuts, vanilla cream v	£7.5
coconut & lychee panna cotta, lemongrass, poached pear v/gf	£8.8
rose & raspberry cheesecake v/gf	£9
plant-based pavlova, coconut, passion fruit, vg/gf	£8.5