

OUR FOOD IS SCRATCH-COOKED AND MADE HERE

We source the best quality, most sustainable ingredients from suppliers who care as much as we do.

Holding a coveted 3* with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks & dishes. We also source higher welfare meat and sustainable fish species.

BOWLS

Coconut Chia Bowl (Ve) w/ Roast peach & coconut yoghurt	5.5
House Made Bircher (Ve) w/ Coconut yoghurt, roast peach, apricot, apple & passionfruit	8
Fruit Salad (Ve) Roast peach, apricot, apple, grapefruit, grapes, peach jelly, mint & passionfruit Add Organic farm yoghurt + 1	7.5

SIGNATURES

Brick Oven 24hr Ferment Organic Sourdough Toast & Butter (v) w/ Seasonal jam, homemade lemon curd or Marmite	3.5
Creamy Field Mushrooms & Butter Beans on Brick Oven Sourdough Toast (v) w/ Tarragon, truffle & parmesan	9.95
Avocado, Feta, Lime & Chilli (v) On smoky aubergine topped brick oven sourdough toast	8.95
Caramelised Banana & Ricotta Pancakes (v) w/ Butterscotch sauce & coconut yoghurt	11
Breakfast Brioche (v) w/ Scrambled free range egg, melted cheese & chives 'Build Your Own'— Add bacon, sausage, mushroom, avocado crush or a burger pattie + 2 each	8.5
House Breakfast Dry cured streaky bacon, Dingley Dell pork & sage sausages, slow roast tomatoes, field mushrooms, brick oven sourdough toast w/ Free range eggs, poached or scrambled	13.95
Vegan House Breakfast (Ve) w/ Falafels, smashed avocado, slow roast tomatoes, field mushrooms, brick oven sourdough toast Add grilled London halloumi + 4.5	11.5

EGGS

Eggs Benedict w/ House made Dingley Dell honey roast ham, avocado & spinach on brick oven sourdough with house made hollandaise	11.95
Eggs Royal w/ Smoked Salmon, avocado & spinach on brick oven sourdough with house made hollandaise Add fries + 3.5	12.5

SIDES

Tomato, mushroom, scrambled eggs, poached eggs, spinach	3.5
Skin-on fries & paprika aioli	4
Avocado, sausage, smoked salmon, bacon, grilled London halloumi	4.5

DRINKS

Please see our full drinks menu for our house-made lemonades, fresh juices, and brunch cocktails

Some of our dishes or drinks may contain allergens. (v) Vegetarian (Ve) Vegan. *u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

DW-SHORT-MENU-JUN 2021
ALL-SITES



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SMALL & SHARING

Brick Oven 24hr Ferment Organic Sourdough Toast & Butter (v)	3.5
Edamame Hummus Dip (Ve) w/Warm paratha bread, radish & hazelnut dukkah	7.5
Smoked Haddock & Sweet Potato Croquettes w/House made tartare	7.95
Roast Sweet Potato & Spinach Falafels (Ve) w/Lemon & pepper tahini	7.5
Buttermilk Fried Free Range Chicken w/Gochujang, spring onion & chilli jam	7.95
Grilled London Halloumi (v) w/Aubergine caponata, mixed leaf, garlic yogurt & flat bread	8.95
Crostini <i>Three crostini per portion.</i> - Smoked Salmon, Truffle Honey & Ricotta; - Fennel Salami, Chilli & Truffle Ricotta; - Edamame Hummus with Dukkah (Ve)	4.95
Selection of three varieties (9 pieces)	14
Charcuterie Board Selection of cured meats, house made Dingley Dell roast ham w/Caponata & brick oven sourdough	13.5
Cheeses See Puds	from 4.5

BURGERS

The House Burger w/Your choice of Cornish Yarg <u>or</u> blue cheese & house-made burger sauce Add Dry aged streaky bacon + 1	11.5
London Halloumi & Crushed Avocado Burger (v) w/Basil, coriander, shaved wonky courgette, garlic yogurt & rocket	11.5
Symplicity Vegan Burger (Ve) w/Vegan cheese, baby gem, tomato, onion, burger relish Add skin-on fries to any burger + 3.5	12.5

SUNDAY ROASTS

FROM NOON SUNDAY

Roast Free Range Chicken w/Yorkshire pudding, garlic green beans, grilled truffle cabbage & maple roast carrot	16.5
Roast 28 Day Aged Topside of Beef w/Yorkshire pudding, garlic green beans, grilled truffle cabbage, maple roast carrot & horseradish sauce <i>Both served with free-range-chicken-fat-roasted potatoes</i>	18.95
Roast Sweet Potato (Ve) w/Quinoa, spinach falafel, garlic green beans, grilled truffle cabbage minted peas, maple roast carrot & veggie gravy	14.95
Children's Portion available	7.5

BIGGER PLATES

Pan Fried Gnocchi (v) w/Peas, edamame, wonky courgette, herbs & truffle ricotta	13.95
Steamed Mussels White wine, garlic & cream w/Warm Brick Oven Sourdough w/Skin-on Fries	13 16.5
Grilled Sea Bass & Chips w/Edamame hummus, watercress & crème fraîche tartar	17.5
Free Range Chicken Schnitzel w/House made celeriac remoulade	15.5
28 day Dry Aged Dexter Beef w/House-made skin-on fries, watercress & béarnaise sauce	
Rib Eye Steak	32
Bavette Steak	19
House Club Sandwich Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil mayo & brick oven sourdough toast	13.95
Free-Range Yorkshire Rotisserie Chicken Quarter 6.5 — Half 11.5 — Whole 19.75 Please choose from our selection of sides to accompany your chicken	

SALADS

Heritage Tomato Salad w/Butterbeans, garlic yoghurt, basil & butter leaf salad	11.5
House Salad (Ve) Warm quinoa, roast sweet potato, lime pickled wonky cucumber, wonky courgette, edamame, radish, beets & miso dressing w/1/4 free range rotisserie chicken or Halloumi	11.95 17.95
Buttermilk Caesar Salad (v) Roast sweet potato, spiced chickpeas & baguette croutons Add Bacon + 2, Parmesan + 1, ¼ Chicken + 6.5, Halloumi + 4.5	10.95

SIDES

Skin on Fries & Paprika Aioli, Mixed Leaf Salad	4
Garlic Green Beans, Grilled London Halloumi	4.5
Truffle Macaroni Cheese, Side Buttermilk Caesar Salad, Chilli Lemon Guacamole Salad	5

PUDS

Happy Endings Ice Cream Sandwich Your choice of The Vegan One; The Malty One or Negroni.	5.5
Coconut Chia Bowl (Ve) w/Roast peach & coconut yoghurt	5.5
Fruit Salad (Ve) Roast peach, apricot, apple, grapefruit, grapes, peach jelly, mint & passionfruit	7.5
White Chocolate, Coconut & Lime Cheesecake (v) w/Poached apricot	6.95
Peach & Apple Crumble (v) w/Warm vanilla custard	6.95
Dark Chocolate Mousse (v) w/Vanilla crème & honeycomb	6.95
Cheese Served with our own recipe chutney & crackers: Cornish Yarg, Golden Cross Goats Cheese (u-p)*, Blue Monday, Baron Bigod (u-p)* One type 4.5 — Selection of three/five 12/16	