



BRUNCH MENU (FROM 11AM)

ALL DAY GIRAFFE BRUNCH £9.50

Smoked bacon, Cumberland sausage, mushrooms, roasted tomato, hash brown, toasted white bloomer and eggs (how you like them)

Go bigger £12

VEGGIE BRUNCH PLATE (V) £9.50

Smashed avo, veggie sausage, mushrooms, roasted tomato, hash brown, toasted white bloomer and eggs (how you like them)

Go vegan (vg)

AVOCADO (VG) £7.50

Smashed avo on a toasted wheat grain bloomer with pomegranate and mixed seeds

Add bacon | halloumi | poached egg **£2**

EGGS BENEDICT £8.50

Poached eggs, cured ham and harissa hollandaise on an English muffin

MEXICAN TOSTADA PLATE £8.50

Slow cooked marinated pork, refried beans, fried egg, smashed avo, chilli and pico de gallo.

All served in a flour tortilla

Go veggie swap for Banana Blossom

HAM AND SLOW COOKED PORK CUBAN SANDWICH £8.50

Slow cooked marinated pork, cured ham, gherkin and mature Cheddar in toasted white bloomer slices. Served with pickled slaw and seasoned fries

FISH FINGER SANDWICH £8.50

Breaded fish goujons with pico de gallo, lettuce and tartar sauce in a bun. Served with seasoned fries

CLASSIC CHICKEN SANDWICH £8.50

Breaded 6 hour brined chicken breast with mayo, lettuce and tomato, served with seasoned fries

ABOUT OUR EGGS...

Considered as royalty in the egg world, we use Burford Brown eggs across our dishes which are distinguished by their delicious, dense golden yolk.

Our hens come from an exclusive line of traditional breed birds from Clarence Court estate, who enjoy a life of privilege roaming free acres of England's green and pleasant lands.

v - Suitable for vegetarian vg - Suitable for vegans