



BRUNCH

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All menu items are subject to change according to seasonality and availability
served until 14.30

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bacon & eggs: thick cut back bacon, fried eggs & bloom brown sauce
£4.5

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strawberries & vanilla porridge, lemon barley curd, toasted scone, bee pollen &
dried mulberries

(V)

£5.5

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crushed baby peas & broad beans on toast, crumbled feta, lemon zest, mint,
watercress & dill oil

(V)

£6

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sweet potato, burnt orange & baby carrot salad, shaved radish, pumpkin seeds,
saffron yoghurt, smoked chilli & pumpkin seeds (v)

£7

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add roasted mackerel

£2

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coddled eggs: tomato, peppers, courgette, chick peas & green olive, parmesan &
sunflower seed crumble, bread soldiers to dip (v)

£7

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add pork chipolatas to dip

£2

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welsh rarebit, stem broccoli, fried hen's egg, toasted chia seed bread, red pepper
relish & summer piccalilli (V)

£8

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bubble & squeak, boston baked beans, poached hen's egg, pea shoots
with streaky bacon (GF) OR pork chipolatas OR grilled halloumi (V) (V+ available)

£8.5

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vodka cured salmon, baby tomatoes, pickled celery, black pepper & lemon scone,
poached hen's egg & spiced hollandaise

£10

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crispy pork loin, fried new potatoes, field mushroom, cider & parsley sauce &
lemon oil

£9.5

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salt cod & cauliflower cheese fritters, tender stem broccoli, spinach puree,
pickled rhubarb & toasted hazelnuts

£10.5

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toasted banana bread (V) (v+/gf available)
seasonal spreads: maple spiced butter, summer berry compote, lemon &
poppyseed curd

£3.5

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warm oat bannocks (V)
seasonal spreads: pumpkin seed butter, beetroot jam & mushroom ketchup

£3.5

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please discuss any dietary or allergy requirements with your server