

BRUNCH PACKAGE - available 10am-3pm

Brunch dishes can be ordered individually or for just £18.50 to include a Juice, Smoothie Bowl or Fresh and Fruity dish, plus an Egg & Other's dish of your choosing and a hot beverage.

Fizz up your brunch with a glass or bottle of Prosecco or Laurent Perrier Brut NV £7.50 / £29.00
£11.90 / £50.00
Bucks fizz, made with freshly squeezed oranges £5.00

HOT BEVERAGES £3.50
We have great teas and virtually every coffee type and style you can imagine, just ask your server

NORMAN'S JUICES - 16oz serving
FRESHLY PRESSED JUICE £3.50
orange, apple, pear or carrot

RED JUICE £3.50
strawberry, lemon, pear & apple juice

GREEN JUICE £3.50
celery, cucumber, lime & pear

YELLOW JUICE £3.50
passion fruit, pineapple, melon and apple

ORANGE JUICE £3.50
orange, carrot, ginger & apple

SMOOTHIE BOWLS
BERRY BOWL **N** £6.50
acai, strawberry, blueberry, mango & banana. Topped with granola, banana and berries

GREEN GODDESS **N** £6.50
green tea, banana, honey, oats, pumpkin seeds, mango, spinach & lime. topped with banana, granola and coconut

FRESH & FRUITY

WAFFLE WITH FRESH BERRIES **V** £5.50
Greek yoghurt and honey

HOMEMADE MUESLI **N** **V** £5.50
soaked overnight in semi-skimmed milk, with apple, banana, coconut, sultanas, mixed nuts and honey

GRANOLA BOWL **N** **V** £6.00
thick Greek yoghurt with fresh berries and fruit coulis, topped with granola

FRESH FRUIT SALAD **V** £5.50

EGGS & OTHER'S

SMASHED AVOCADO ON SOURDOUGH TOAST **V** £7.50
with two poached eggs and Goslings rum ketchup

EGGS BENEDICT £7.50
toasted English muffin with baked ham, poached eggs and hollandaise sauce

EGGS ROYALE £7.50
toasted English muffin with smoked salmon, poached eggs and hollandaise sauce

EGGS FLORENTINE **V** £7.50
toasted English muffin with spinach, poached eggs and hollandaise sauce

HUEVOS RANCHEROS £8.50
South American style brunch dish cooked on our wood-fired grill, in a cast iron skillet, with eggs, spinach, avocado, chorizo and spicy tomato sauce

CUMBERLAND SAUSAGE RING IN A SOURDOUGH BUN £7.50
with Gosling's rum ketchup

SPICY PINTO BEANS COOKED LOW AND SLOW **V** £6.50
with smoked cheese and grilled Artisan bread
Enhance with a Naga bomb (hot & spicy chorizo and chilli sausage) £1.00

Add 4 rashers of Amercian style maple glazed bacon to any brunch dish £3.50

STARTERS - available 12:30pm - 3pm

COURGETTE AND DILL SOUP **V** £5.50
with Artisan bread

BURNT TOMATO, ANCHOVY AND GOATS CHEESE BRUSCHETTA **V** £5.50

WOOD EMBER ROASTED HERITAGE BEETROOT **N** **V** £7.50
with Leagrams organic goats curd, sichuan flower pepper, wild rocket and toasted pine nuts

HOT WOOD SMOKED SALMON £8.50
cured with Gosling's rum, chilli and muscovado sugar, served with charred fennel and mango and chilli salsa

SPICY PINTO BEANS COOKED LOW AND SLOW **V** £6.50 / £14.50
with smoked cheese and grilled Artisan bread
Enhance with a Naga bomb (hot & spicy chorizo and chilli sausage) £1.00

SALADS BOWLS - available as small or large £5.50 / £8.00

baby gem, pancetta, parmesan shavings, boiled egg, sourdough croutons and Caesar dressing

Green beans, olives, new potatoes, tomatoes, red onion, herb and lemon dressing **N** **V**

Avocado, new potatoes, watercress, spinach, rocket, walnuts, lemon and herb dressing **N** **V**

ENRICH AND HEIGHTEN YOUR SALAD BOWL FOR A SUPPLEMENT OF £8.00

4oz tuna steak cooked on our wood-fired grill

6oz rump steak cooked on our wood-fired grill and cut into strips

Wood-fired chicken breast marinated in our secret rub, cut into strips

MAIN COURSES

WOOD-FIRED BUTTERNUT SQUASH AND CELERIAC **N** **V** £16.50
with wilted spinach, apple glaze, walnut and basil pesto and new potatoes

CHICKEN BREAST WITH OUR SECRET RUB **N** £17.50
cooked on our wood-fired grill, served with rocket and pine nuts tossed in a lemon and herb dressing, chips and chimmichurri sauce

CONFIT PORK BELLY WITH GRILLED FRESH FIGS £18.00
wrapped in Wabberthwaite ham, apple sauce, boiled new potatoes and parsley butter

BRICKLAYER "WHEN THEY'RE GONE THEY'RE GONE" £18.50
8oz rump steak, pounded then marinated for 24 hours in smoked paprika with garlic and chilli, topped with guacamole and crème fraiche. Served with gratin dauphinoise potatoes

8 OZ BLUE SMOKE GROUND BEEF BURGER £16.50
crispy pancetta and Pepper Jack cheese, served in a beer sourdough bun with tomato, gherkin, lettuce, chips and a side of Blue Smoke slaw

GREEN BURGER **V** £16.50
wood-fired Halloumi served over a chickpea patty in a beer sourdough bun, red onion chilli and thyme relish, Blue Smoke slaw

CEDAR PLANK GRILLED FILLET OF LOCH DUART SALMON £17.50
with sauce vierge and boiled new potatoes

TASTER PLATE OF BLUE SMOKE ON THE BAY £22.50
hot wood smoked salmon cured with Gosling's Rum, chilli and muscovado sugar, charred fennel, mango and chilli salsa, 1/2 chicken breast marinated in our secret rub, chimmichurri sauce, 1/3 Bricklayer pounded then marinated for 24 hours in smoked paprika with garlic and chilli, topped with guacamole and crème fraiche. Accompanied by wood-fired grilled Mediterranean vegetables

Prices are inclusive of VAT charged at the current rate. It's the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information. Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

N - contains nuts **V** - vegetarian