

BRUNCH: Time: 8.00 - 16.00

COUNTER

Sourdough toast & homemade jam	3.00
Homemade cakes and pastries	from 2.00
Elgin granola, fruit, yoghurt, honey	5.00

KITCHEN

Free range eggs on toast – choose sourdough or rye	6.00
Eggy bread, crispy bacon, blueberries, creme fraiche	8.00
Cumberland sausage bap, red onion jam, crispy shallots	6.50
Baked eggs, merguez sausage, roasted peppers, yoghurt	10.00
Potato latkes, Chalk Farm smoked salmon, scrambled eggs, cream cheese	9.00
Mr Chaudhry flatbread, scrambled eggs, spiced chickpeas, yoghurt	8.00
Heritage tomato and black rice salad, pomegranate, fennel	8.50
Avocado on toast, feta, chilli, mint	8.50
Wiltshire burrata and courgette salad, hazelnuts, crispy capers	8.50
Bubble and squeak, black pudding, fried duck egg, HP sauce	9.00
Almond and rosemary chicken, courgettes, orzo, Amfissa olives	11.50
Elgin cheeseburger, tomato, pickle, mustard mayo, fries	13.00

SIDES

Crushed avocado	3.50
Smoked bacon	2.50
Cumberland sausage	2.50
Chalk farm smoked salmon	3.50
Rosemary and garlic fries	3.50
Bubble and squeak	4.00

We work with the best local suppliers for our meat, fish and veg, our milks and creams are from the Estate Dairy, English cheese from The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform the team of any allergies before ordering.