BREAKFAST PLATES

EGGS ANY STYLE ON SOURDOUGH (V)	6.50
FLAT MUSHROOM ON SOURDOUGH WITH GARLIC (V) Garlic portabello mushroom and garlic mayo on sourdough toast.	6.50
HUUSE GRANULA (V) Greek style yoghurt with agave or maple syrup. Add berries for 1.50	6.50

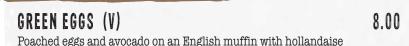
AVOCADO ON SOURDOUGH WITH GUAC & SEEDS (VE)

Scrambled/Poached/Fried on sourdough toast. Add bacon for 1.00

Fresh avocado, guacamole, pumpkin & sesame seeds on sourdough toast

TANYARD EGGS

HAHAT ADAMALA /W



8.00 DIRTY EGGS Poached eggs and BBQ pulled pork on an English muffin with hollandaise

EGGS BENEDICT 7.50

Poached eggs and ham on an English muffin with hollandaise

7.50 EGGS ROYALE

Poached eggs and smoked salmon on an English muffin with hollandaise

EGGS FLORENTINE (V) 7.50

Poached eggs and spinach on an English muffin with hollandaise

Pancakes American buttermilk pancakes

MAPLE SYRUP & BACON 6.50 BERRIES & GREEK YOGHURT (V) 6.50 PEANUT BUTTER & BANANA WITH CHOCOLATE (V) 6.50

NUTELLA & HAZELNUT PRALINE (V) 6.50

PASSIONFRUIT & RASPBERRY (V) 6.50



COCKTAILS ● CRAFT BEER ● STREET FOOD



BREAKFAST IN BREAD

BRUNCH BURGER

12.50

Beef burger with a fried egg, bacon, cheddar & fury sauce

AREPAS Venezuelan street food. Cornmeal flatbreads with fillings. 6.50

SMOKED SALMON AREPA

Smoked salmon with cream cheese & chives

BREAKFAST AREPA (V)

Venezuelan style scrambled eggs with red onion, tomato, spring onion & franks hot sauce

LAZY AREPA

Cheddar cheese & ham

OUEEN AREPA

Avocado, chicken & mayonnaise

EXTRAS

SMOKED SALMON	3.00	SCRAMBLED EGG (V)	3.00
HALLOUMI (V)	3.00	FRIED EGG (V)	1.50
HOMEMADE GUACAMOLE (VE)	2.00	POACHED EGG (V)	1.50
GARLIC MUSHROOM (VE)	2.00	BACON	1.00
FURY SAUCE (VERY HOT) (VE)	1.00	FRESH AVOCADO (VE)	2.00
TOASTED PITTA BREAD (VE)	1.20	SAUSAGE	4.00
SMOKED APPLE BBQ SAUCE (V)	1.00	SPINACH (VE)	1.00
SKINNY FRIES (VE)	3.50	SWEET POTATO FRIES (VE)	4.00

service for food. The entirety of this goes directly to the team that served you today

A discretionary 10% service charge will be added to your bill if you have received table

Brunch Drinking

MIMOSA

Vintage prosecco mixed with fresh orange juice

MAKE IT (RAND) Add Grand Marnier for 1.00

BLOODY MARY

6.50

6.50

Vodka, tomato juice, lemon juice, spice and Worcester sauce. Plus our signature fury sauce for a special kick

HAVE A GANDER Add Grey Goose for 1.00

VINTAGE PROSECCO

GLS 8.00

BTL 25.00

irgin Cocktails

VIRGIN MARY 4.00

Tomato juice, lemon juice, spice and Worcester sauce

VIRGIN MOJITO 4.00

Fresh mint and lime, muddled with sugar and topped off with cloudy apple juice and ginger ale

TANYARD CLEMENTS 4.00

Fresh orange, lime and lemon muddled with sugar and finished with ginger ale

Iea Coffee & More

TEA 2.50

Breakfast, Camomile, Lemongrass & Ginger, Red Berry & Flower, Peppermint, Earl Grey, Green Tea, Organic Redbush, Green Tea & Peach

FLOATER COFFEE 3.50 1.50/2.00MACCHIATO 2.00/2.50 FLAT WHITE HOT CHOC ICED COFFEE ADD SYRUP

Latte, Mocha, Chocolate Orange Caramel, Vanilla, Hazelnut, Gingerbread, Chocolate

SOMETHING A LITTLE STRONGER 6.50

Irish Coffee, Brandy Coffee, Spanish Coffee, Hot Toddy

ADULT HOT CHOCOLATE

6.50

Black Forest Hot Chocolate

Vodka, raspberry liqueur, choc liqueur, whipped cream

Hazelnut Hot Chocolate

Hazelnut liqueur, syrup, whipped cream



tanvardlane



@tanvardlane



tanvardlane

7.50