

BREAKFAST PLATES

- HOUSE GRANOLA (V)** 6.50
Greek style yoghurt with agave or maple syrup. Add berries for 1.50
- FLAT MUSHROOM ON SOURDOUGH WITH GARLIC (V)** 6.50
Garlic portabello mushroom and garlic mayo on sourdough toast.
- EGGS ANY STYLE ON SOURDOUGH (V)** 6.50
Scrambled/Poached/Fried on sourdough toast. Add bacon for 1.00
- AVOCADO ON SOURDOUGH WITH GUAC & SEEDS (VE)** 7.50
Fresh avocado, guacamole, pumpkin & sesame seeds on sourdough toast

TANYARD EGGS



- GREEN EGGS (V)** 8.00
Poached eggs and avocado on an English muffin with hollandaise
- DIRTY EGGS** 8.00
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
- EGGS ROYALE** 7.50
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



TANYARD LANE

BAR & KITCHEN

COCKTAILS • CRAFT BEER • STREET FOOD

Brunch Menu

served until 5pm

BREAKFAST IN BREAD

- BRUNCH BURGER** 12.50
Beef burger with a fried egg, bacon, cheddar & fury sauce
- AREPAS** 6.50
Venezuelan street food. Cornmeal flatbreads with fillings.
- 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
- QUEEN 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

A discretionary 10% service charge will be added to your bill if you have received table service for food. The entirety of this goes directly to the team that served you today

Brunch Drinking

- MIMOSA** 6.50
Vintage prosecco mixed with fresh orange juice
MAKE IT GRAND! Add Grand Marnier for 1.00
- BLOODY MARY** 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

Virgin 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

Tea Coffee & More

- TEA** 2.50
Breakfast, Camomile, Lemongrass & Ginger, Red Berry & Flower, Peppermint, Earl Grey, Green Tea, Organic Redbush, Green Tea & Peach
- AMERICANO** 2.00
- LATTE** 2.50
- CAPPUCCINO** 2.50
- FLAT WHITE** 2.50
- ICED COFFEE** 4.00
- FLOATER COFFEE** 3.50
- ESPRESSO** 1.50/2.00
- MACCHIATO** 2.00/2.50
- HOT CHOC** 2.50
- ADD SYRUP** 0.50

- 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

