



Menu

<u>Balsamic Mushrooms</u>	8.50	<u>The Pocket Fry</u>	11.50
Homemade charcoal brioche with basil and walnut cream cheese, Roasted balsamic mushrooms and cherry tomatoes & spinach, Hannan's maple bacon and crushed walnuts 2.7.10.13 (vegan option available) -Add egg, our own beetroot cured Keenan's salmon, sausage		Poached eggs with Hannan's Bacon, Merguez sausage, serve with sourdough and homemade fried brioche with spicy homemade tomato beans + creamy soy mushrooms and roast tomato 2.4.7.10 -Add our own beetroot cured Keenan's salmon	
<u>Winter Buddha Bowl (VG)with tofu</u>	7.50	<u>White Chocolate Panna Cotta French Toast</u>	7.00
14 hour thyme and sage pork shoulder OR try our new spicy roasted Tofu with roasted chestnuts & sage, grilled marrow , curried cauliflower and crispy leeks and thyme and leek sauce -Add bacon, our own beetroot cured Keenan's salmon or sausage		Crusted brioche French toast with white chocolate panna cotta Passion fruit jelly cubes & blackberry compote and a white chocolate crumb. 2.4.7.8,10 - Add bacon	
<u>Green eggs on toast (v)</u>	5.00	<u>Roasted hummus with peppers on toast (V)</u>	7.00
Poached eggs on sourdough with green sauce 2.4.7 -Add bacon, our own beetroot cured Keenan's salmon or sausage		Homemade roast red pepper hummus, roast yellow pepper with tomato & basil couscous topped with feta, pine nuts & basil oil served on sourdough or GF bread 2.7.10 (vegan option available) -Add bacon, our own beetroot cured Keenan's salmon or sausage	
<u>White eggs on toast (v)</u>	6.00	<u>+Little additions+</u>	
Poached eggs with creamy white sauce served on homemade spring onion brioche 2.4.7.9 Add bacon, our own beetroot cured Keenan's salmon or sausage		Toasted sourdough served with homemade jam 2.50 Choose Raspberry jam OR Peanut Butter 10.11	
<u>Overnight oats (v)</u>	4.50	Poached Egg 1.00 Hannan's Bacon x2 1.80 Merguez sausage x2 3.00 Our own beetroot cured Keenan's salmon 2.50	
Steel cut oats soaked overnight in yoghurt, cinnamon, milk Pumpkin seeds & dark chocolate chips topped with blueberries, banana & almonds 2.6.7.11		<u>Seasonal Soup – ask for details</u>	4.50
<u>Granola + Berry + yoghurt (v)</u>	3.50	Served with toasted sourdough	
Homemade honey & spice granola with natural yoghurt blackberry compote + fresh berries 2.7.10.12.9			

We use trusted local suppliers and organic where possible

Gluten free , vegetarian & vegan options available on request

Food served from Mon to Fri: 8am to 3pm ~ Sat: 9am to 4pm ~ Sun: 10am to 3pm

Allergens: 1. Celery 2. Cereals including gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphites