SAWYER @ GRAY



PASTRIES & TREATS

Butter Croissant £2.00 with Preserve or Nutella £2.50 / with Ham and Cheese £4.20 Almond Croissant £2.50

Daily selection of home made bakes on the counter.

TOAST

2 Slices of Seven Seeded Sourdough with Butter and Preserve - Raspberry / Apricot / Fig £3.50

HOME MADE GRANOLA

Oats, Nuts, Seeds, Raisins, Berry Compote & Greek Yogurt Topped with Fresh Berries £6.50

PORRIDGE

Porridge with Honey, Toasted Almonds & Dates £5.00

SUPER BOWL

Super Porridge with Oats, Hemp & Chia Seeds, Coconut Flakes, Toasted Almonds, Fresh Apple, Salted Caramel .Almond milk £6.50

BIRCHER MUESLI

Homemade Bircher Muesli with Almond Milk, Cinnamon, Honey, Greek Yogurt, Apple & Blackberries £6.50

BRIOCHE FRENCH TOAST

Crispy Bacon, Grilled Banana and Pure Maple Syrup Cinnamon Mascarpone, Pecan Dukkah, £8.50 or Seasonal Berries, Mascarpone, Toasted Almonds & Honey £8.50

AVOCADO

Served on Sourdough with Feta, Mint & Lime £5.80

SAWYER'S BRUNCH

Two Eggs, Poached or Scrambled, Bacon, Avocado, Feta, Dukkah, Black Sesame, Roast Cherry Tomatoes, Rocket & Spinach, £9.50

SALMON

Smoked Salmon, 2 Poached Eggs, Beetroot & Horseradish Creme Fraiche, Avocado, Asparagus & Seasonal Leaves £10.50

CORN FRITTERS

Poached Eggs, Sweet Chilli Jam, Crumbled Feta, Avocado, Fresh Spinach, Roasted Cherry Tomatoes and Pesto. (Veg) Made with Gluten Free Ingredients (GF) £9.50 Add Bacon £2.00

MUSHROOMS

Wild Mushrooms, Garlic, White Wine, Parmesan Cream, Rocket served on Sourdough, £9.00

SMOKY BEANS

Slow Cooked Homemade Baked Beans, Red Pepper, Chilli, Chorizo, Parmesan Crisps served with Seven Seeded Sourdough £8.50

FALAFEL BOWL

Homemade Falafel, Boiled Egg, Sweet Potato Hash, Avocado, Beetroot Hummus, Homemade Flat Bread, Quinoa. Kale & Almond. Feta £9.50

NEW MENU & EVENINGS AT SAWYER & GRAY ... COMING SOON

We are pleased to welcome Shay Briscoe to the team as head chef. Throughout September we will be introducing a new and exciting modern brunch and evening menu for Autumn and Winter. Check our Social Media pages for updates.

<u>FOOD ALLERGIES & INTOLERANCES</u> Please speak to our staff about the ingredients in your meal when making your order. Thank you. Our food is freshly made to order. Please bear with us during busy times.