

November 2024

Bottomless Brunch.

Ninety minutes of as much as you can (responsibly) drink.

Available along with any main dish at the weekend until 4:30pm.

Bottomless Prosecco 19.— / Tommy's Margarita 25.— / Aperol Spritz 25.—

Breakfast. *Served till midday.*

Yoghurt & Granola, black fig, honey 9.—

Açai bowl, house peanut butter, banana, strawberry, kiwi, house granola, passion fruit ^{VG} 15.—

Almond m*lk porridge, banana, house peanut butter, seeds, date molasses ^{VG GF} 8.—

Grilled cheese, onion & grain mustard chutney, fried eggs ^V 13.—

Breakfast burrito, salsa verde 13.⁵⁰

One pan eggs, tomato, peppers, onions, spinach, chilli, coriander, sourdough ^V 13.⁵⁰

Huevos rancheros, scrambled eggs, tortilla, avocado, feta, black bean salsa 14.—

Thick cut French toast, strawberries, mascarpone ^V 13.⁵⁰

All Day.

Wild mushroom hash, poached eggs, aged parmesan, sourdough ^V 14.⁵⁰

House crumpets, poached eggs, hollandaise, sprouts, with smoked salmon or mortadella 15.—

Buttermilk pancakes, whipped mascarpone, berry compote, maple syrup ^V 15.—

Sweet potato harissa cakes, poached egg, yoghurt, micro cress ^{V VGR GF} 12.—

Smashed avocado, sourdough, basil, chilli, sprouts ^{VG} 11.⁵⁰

Add. *eggs, bacon, feta* 3.— / *smoked salmon* 4.50

Grind breakfast, rich yolk eggs, thick cut Essex salt marsh bacon, roast tomato hash browns, Cumberland sausage, baked beans, flat mushroom, sourdough 17.⁵⁰

Grind vegetarian breakfast, rich yolk eggs, hash browns, sweet potato harissa cake, avocado, flat mushroom, baked beans, spinach, aubergine, sourdough ^{VGR} 16.—

Grind vegan breakfast, fried tofu, miso aubergine & courgette, sweet potato cake, mushroom, hash browns, avocado, baked beans, sourdough toast ^{VG} 16.—

Burrata bruschetta, heritage tomato, aged balsamic, pistachio ^V 9.⁵⁰

Chorizo & smoked cheese croquettes 8.—

Chicken caesar salad, baby gem, croutons, anchovy, aged parmesan 16.⁵⁰

Harissa roast half chicken, mini caesar salad, roast potato's 21.—

Roast seabass, datterini tomatoes, chickpeas, olives, soft herbs, preserved lemon dressing 20.—

Steak & chips, flat-iron steak, peppercorn sauce, skin-on fries 22.—

Prawn katsu sando, tempura prawn, dijonnaise, cabbage, shallots, skin-on fries 20.⁵⁰

Grind cheeseburger, dijonnaise, pickle, skin-on fries 17.⁵⁰

Buttermilk fried chicken burger, hot sauce, slaw, pickled jalapeño, skin-on fries 17.⁵⁰

Plant Based.

Spiced lentils crispy chickpeas, coconut yoghurt, house flat bread ^{VG} 11.—

Miso glazed aubergine, courgette radish, coriander, peanuts ^{VG} 13.—

Barley risotto, wild mushrooms, spinach, Oatly crème fraiche ^{VG} 13.⁵⁰

Sides.

Skin-on fries / Youssou's roast potatoes /

Heritage tomato, cucumber & feta salad 6.—

Parmesan polenta fries 7.—

Add.

fried egg 1.⁵⁰ / avocado 4.— / thick cut bacon 5.—

poached egg 1.⁵⁰ / smoked salmon 4.⁵⁰ /

feta 3.— / chicken 6.—

Please let us know of any allergies before ordering
Filtered still or sparkling water charged at £1 per guest
Substitutions will be charged as additions.
Discretionary service of 13% will be added to your bill.
We are a cashless business so only cards accepted.
No laptops after 6pm.

VG - Vegan,
V - Vegetarian,
VGR - Vegan on request,
GF - Gluten-Free.



Printed on G. F. Smith Extract, a paper made from recycled coffee cups produced in the UK.

Brunch.