## 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 22.—/ Tommy's Margarita 27.—/ Aperol Spritz 27.—

Sreakfast

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 13.-

Breakfast burrito, salsa verde 13.50

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

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

Thick cut French toast, strawberries, mascarpone 13.50

unday toast.

Flat-iron steak, horseradish cream 25.—

Crispy pork belly, apple sauce 22.50

Flat-iron chicken, brioche & sage bread sauce 22.50

All served from midday, with roast potatoes, hispi cabbage, roast root vegetables, cauliflower cheese, Yorkshire pudding & chicken jus.

II Day.

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

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

Buttermilk pancakes, whipped mascarpone, berry compote, maple syrup 15.-

Sweet potato harissa cakes, poached egg, yoghurt, micro cress VVGR 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.**<sup>50</sup>

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

**Grind vegan breakfast,** fried tofu, miso aubergine & courgette, sweet potato cake, mushroom, hash browns, avocado, baked beans, sourdough toast <sup>VG</sup> 16.—

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

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

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

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

Plant Sased. 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 créme fraiche VG 13.50

ides.

Skin-on fries / Youssou's roast potatoes /
Heritage tomato, cucumber & feta salad 6.—
Parmesan polenta fries 7.—

fried egg 1.50 / avocado 4.— / thick cut bacon 5.—
poached egg 1.50 / feta 3.— smoked salmon 4.50
/ 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.

