## 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.-

Yoghurt & Granola, black fig, honey 9.-

Acai 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 V 13.50

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

Thick cut French toast, strawberries, mascarpone 13.50

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 17.50

Grind vegetarian breakfast, rich volk 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, dijonaise, 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

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

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 / 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.

