

BRUNCH

SERVED EVERY DAY 10AM - 5PM

Grilled Cheese v

Toasted sourdough bread, Barber's Cheddar cheese, crispy fried free-range egg 8.00

+ 'Nduja 2.00

Croque Monsieur

Toasted sourdough bread, Emmental cheese, Wiltshire ham, wholegrain mustard mayonnaise, topped with béchamel and Barber's Cheddar cheese 9.00

Croque Madame

All of the above but with a crispy fried free-range egg 10.00

Oyster Mushroom

Toasted sourdough, with truffle oil and rocket ve 9.00

Maple-glazed Smoked Streaky Bacon

Toasted sourdough, with scrambled eggs 9.00

Smashed Avocado

Toasted sourdough, with sesame seeds, chilli jam ve 9.00

Perfect with a poached egg +1.50

+ Halloumi v 4.00

Eggs Florentine

Baby spinach, poached eggs, hollandaise, cress v 9.50

Eggs Benedict

Smoked streaky bacon, poached eggs, hollandaise, cress 9.50

Full English

Smoked streaky bacon, Old Spot sausage, fried free-range egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted sourdough, butter 13.00

Veggie Full English v

Plant-based sausages, fried free-range egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted sourdough, butter 13.00

Halloumi Breakfast v

Halloumi, poached free-range egg, avocado, potato hash brown, hollandaise, toasted seven seeds, toasted sourdough, butter 13.00

Buttermilk Pancakes

Five buttermilk pancakes, maple-glazed smoked streaky bacon, toasted pecans, butter 8.50

Stacked Waffles v

Honey yoghurt, blueberry compote, toasted seeds, honey drizzle 8.50

Flat Iron Steak & Crispy Fried Egg

Sourdough toast, wholegrain mustard mayonnaise, garlic buttered spinach, crispy fried free-range egg 15.25

Fried Chicken & Waffles

Sweet waffle, lightly spiced buttermilk chicken thigh, maple syrup, smoked streaky bacon 12.75

SMALL PLATES

3 - for - £20 / 6 - for - £35

Tempura Padron Peppers ve

Maldon sea salt, smoky chipotle mayonnaise 7.00

Patatas Bravas v/vea

Paprika dusted fried potatoes, spiced rich tomato sauce, confit garlic mayonnaise 7.50

Duck Croquettes

Smoky chipotle mayonnaise 8.00

Halloumi Chips

Confit garlic mayonnaise v*
or 'Nduja mayonnaise 8.00

English Burrata v

Lemon & basil pesto, pine nuts, olive oil 9.50

Gochujang Marinated Chicken Skewers

Toasted sesame, shredded spring onion & cucumber 8.25

Mini Old Spot Sausages

Honey & wholegrain mustard glaze 7.50

Chorizo Picante

Red wine and honey glaze, garlic butter flat bread 8.75

Salt & Pepper Calamari

Harissa El Manara mayonnaise, lime 9.00

Argentinian Jumbo Prawns

Crispy bubble batter, chilli jam 9.50

Beef & Chianti Croquettes

Béarnaise sauce, tarragon 8.50

Popcorn Oyster Mushrooms ve

Sweet soy & sesame glaze, crispy kale 7.75

BOTTLE OF HOUSE WINE & 3 SMALL PLATES FROM £35

ALL DAY • MONDAY-THURSDAY

SUNDAY ROASTS

Our Sunday roasts are all freshly prepared and served with beef dripping roast potatoes (vea), buttered tenderstem broccoli & carrots, slow-braised red cabbage, Yorkshire pudding and rich roast gravy

Topside Beef 18.50

Half Roast Chicken 16.50

Sweet Potato & Chestnut Loaf v 14.50

*ve - served without Yorkshire pudding

SUNDAY SIDES

Barber's Cheddar Cauliflower Cheese v 3.50

Old Spot Pigs in Blankets 3.00

Sage & Onion Stuffing ve 1.50

Yorkshire Pudding v 1.50

GRAZING & SHARING

Bosciala Green Olives ve 5.00

Mr Filbert's Salt Crusted Peanuts ve 4.75

Hand-Cut Nachos v

Hand-fried tortilla nachos, three bean chilli, melted Barber's Cheddar cheese, sour cream, guacamole 12.75

Baked Onion Sourdough Loaf v

Melted garlic butter, Maldon sea salt 7.75

SIDES

Triple-Cooked Chips ve 4.25

Maldon Sea Salted Fries ve 4.25

Tenderstem Broccoli, Kale & Green Beans ve 4.00

Truffle & Parmesan Fries v 4.50

'Nduja Mayo & Parmesan Fries 4.50

MAIN PLATES

Hand Battered Fish & Chips

Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, caramelised lemon 16.75

Old Spot Sausage & Fennel Rigatoni

Smoked streaky bacon, tenderstem broccoli, roasted fennel, white wine & Parmesan cream sauce, fennel seeds, Parmesan, rocket 15.00

Chopped Garden Salad ve

Diced cucumber, tomato, red onion, radish, fennel, pomegranate, chopped dill & parsley, baby spinach, lemon olive oil 10.00

+ Halloumi v 4.00, + Chicken breast 4.00,

+ King prawns 5.00

Beyond Burger ve

Seeded Eden bun, smashed avocado, plant-based feta, cucumber ribbons, shredded gem lettuce, dill pickle, Maldon sea salted fries 16.00

6oz British Beef Burger

Brioche bun, Emmental cheese, smoky jam, caramelised onion, shredded gem lettuce, dill pickle, Maldon sea salted fries 16.75

+ Maple-glazed smoked streaky bacon 1.75

Crispy Buttermilk Chicken Burger

Buttermilk marinated chicken thigh, brioche bun, cucumber ribbons, shredded gem lettuce, dill pickles, chilli jam, Maldon sea salted fries 16.50

Gochujang Chicken Skewer

Toasted sesame, shredded spring onion & cucumber, charred tenderstem broccoli & pak choi, brown rice, coriander 16.75

*ve - swap to crispy oyster mushrooms

King Prawn & Courgette Linguini

Garlic butter sauce, lemon, fresh herbs, rocket, pomegranate seeds 17.00

Flat Iron Steak & Frites

6oz flat iron steak, garlic & parsley butter, Maldon sea salted fries, rocket 15.25

+ Béarnaise sauce v 1.75, + Creamy peppercorn sauce v 1.75

Truffle & Parmesan Chicken Schnitzel

Hand-breaded, buttermilk marinated chicken breast, Maldon sea salted fries, caramelised lemon, rocket 16.25

Pan-Seared Salmon Fillet

Garlic roasted new potatoes, roasted fennel & spring onion, radish, green beans, garden peas, béarnaise sauce 17.50

DESSERTS

Donut Tower v

Glazed ring donuts with caramel & chocolate dipping sauce

3 - for - £7 / 6 - for - £9.50

CHOOSE FROM:

Milk chocolate glaze, salted caramel filled, milk chocolate glaze, hazelnut pieces

Strawberry pink glaze, strawberry jam filled, strawberry pink glaze, marzipan pieces, pink sugar

White chocolate glaze, strawberry jam filled, dark chocolate drizzle, freeze-dried strawberry pieces

Warm Chocolate Brownie v

Clotted cream ice cream, Belgian chocolate sauce 6.75

Sicilian Lemon Cheesecake

Sponge pieces, whipped cream, freeze-dried raspberries, lemon coulis 7.25

Raspberry Mess v

Raspberrry fruit purée, raspberrry sorbet, whipped cream, meringue, raspberries 7.25

Chocolate & Cherry Fondant v

Cherry compote centre, Belgian chocolate sauce, Arabica coffee ice cream, freeze-dried raspberries 7.25

HOT DRINKS

Our coffees are served with semi skimmed milk or plant based milk alternatives

Espresso v/vea s 3.25/d 3.75

Cappuccino v/vea 4.00

Caffè Latte v/vea 4.00

Mochaccino v/vea 4.00

Flat White v/vea 4.00

Americano v/vea 3.75

Hot Chocolate v 4.00

+ Marshmallows & whipped cream 1.00

Tea 3.50

Choose from - English breakfast v/vea, Earl grey v/vea, peppermint ve, berry fruit ve or green tea ve

Blueberry & Pistachio Waffle v/vea

Clotted cream ice cream, white chocolate sauce 7.00

Luxury Ice Cream vea

All served with chocolate wafer crumb 6.50

CHOOSE 3 SCOOPS FROM:

Clotted cream, caramelised biscuit, berry cherry or Arabica coffee

Trio of Puds v

Mini raspberrry mess, mini blueberrry waffle, warm chocolate brownie chunks, clotted cream ice cream 8.00

Coffee & Luxury Ice Cream vea

Ice cream & coffee - The perfect combo! 6.00

CHOOSE A SCOOP OF:

Clotted cream, caramelised biscuit, berry cherry or Arabica coffee

ICED DRINKS

Iced Americano v/vea 4.25

Iced Latte v/vea 4.50

Iced Mocha v 4.50

Peach & Lemon Iced Tea vea 4.50

English breakfast tea

Our 100% Rainforest Alliance certified coffee boasts bold character, chocolatey sweetness, bright citrus hints, and a clean, balanced finish. Our organic, Fairtrade whole leaf teas use the finest ingredients for the perfect brew.

FOR ALLERGEN & NUTRITIONAL INFO



(v) Suitable for vegetarians. (ve) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.

