

brunch

Flat Iron Steak & Fried Free-Range Egg 15.50
7oz flat iron steak, crispy fried free-range egg, toasted non-gluten bread, garlic buttered spinach, hollandaise

Eggs Benedict 11.25
Maple & grain mustard ham, poached free-range eggs, toasted non-gluten bread, hollandaise

Eggs Royale 12.25
Severn & Wye smoked salmon, poached free-range eggs, toasted non-gluten bread, hollandaise

Smoked Salmon & Scrambled Eggs 12.00
Toasted non-gluten bread, Severn & Wye smoked salmon, buttered scrambled free-range eggs

Twice-Baked Red Pepper Soufflé ^{VE} 12.50
Smashed avocado, poached free-range egg, Sriracha, chilli flakes

Smashed Avocado on Toast ^V 11.50
Smashed avocado, poached free-range eggs, toasted non-gluten bread, chilli jam, first-pressed olive oil, toasted seven seeds

Perfect with...

'Nduja Sausage 4.00

Halloumi ^V 4.00

Smoked Back Bacon 2.00

Severn & Wye Smoked Salmon 4.00

Perfect with...

Two Potato Hash Browns ^{VE} 3.25

Free-Range Eggs- Your Way ^V 3.00
Poached, fried, scrambled

'Nduja Sausage 4.00

Halloumi ^V 4.00

Smoked Back Bacon 2.00

Severn & Wye Smoked Salmon 4.00

cocktails



Champagne Mimosa 12.45
La Cuvée Laurent-Perrier, orange juice



Espresso Martini 10.75
Absolut vodka, Kahlúa, espresso, sugar syrup



Bloody Mary 9.75
Absolut vodka, tomato juice, Worcestershire sauce, Tabasco, Sriracha

panino sandwiches

All served on non-gluten bread, with a balsamic & maple dressed rocket, baby leaf & Parmesan salad

Maple & Grain Mustard Ham & Cheddar Cheese 12.00
Spring onion, gem lettuce

Prosciutto Crudo & Mozzarella 10.75
Sun blushed tomato tapenade, rocket, fresh basil

Hummus & Sun Blushed Tomato ^{VEA} 10.25
Rocket, first-pressed olive oil

Perfect with...

Koffmann's Thick-Cut Chips ^{VE} 3.75

Koffmann's Skin-On Fries ^{VE} 3.75

Truffle & Parmesan Fries ^V 5.00

'Nduja & Parmesan Fries 5.00

hot drinks

Please ask our team about plant-based milk alternatives and de-cafeinated hot drinks.

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste.

coffee

Single Espresso ^{VE} 3.00

Mocha ^{VEA} 4.25

Double Espresso ^{VE} 3.75

Macchiato ^{VEA} 3.50

Cappuccino ^{VEA} 3.75

Americano ^{VEA} 3.75

Flat White ^{VEA} 3.75

Add Syrup ^{VE} 0.50

Caffè Latte ^{VEA} 3.75

english tea shop teas 3.25 each

Our selection of whole leaf teas are organic and fairtrade certified, using only the best ingredients to make the perfect brew.

English Breakfast Tea ^{VEA}

Super Fruit Tea ^{VE}

Earl Grey Tea ^{VEA}

Green Tea ^{VE}

Peppermint Tea ^{VE}

Chamomile Tea ^{VE}

hot chocolate

Lyons Classic Hot Chocolate ^{VE} 4.00

Perfect with Whipped Cream & Marshmallows ^V 1.00

V - Vegetarian VA - Vegetarian option available VE - Vegan VEA - Vegan option available

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. 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. Please speak to our team for more information. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information.

Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.



Scan here for allergen and nutritional information



non-gluten
brunch
menu

served until 5pm

