

# WEEKEND BRUNCH

**TOASTED SOURDOUGH** with butter and London Borough small batch natural jam, handmade in England **V** £6.5

**SHAKSHUKA BAKED EGGS** with spiced tomato fondue and toasted sourdough **V** £9.5  
Add chorizo or halloumi £3

**TRUFFLE MAC & CHEESE** £9.0

**CRUSHED AVOCADO** with poached Cacklebean eggs and our homemade candied seed crumble **V** Add bacon or feta £2.5 // Add halloumi £3 £9.5

**TRUFFLED EGGS BENEDICT** with parma ham, poached Cacklebean eggs and truffle hollandaise sauce on sourdough muffins £12

**FULL ENGLISH BREAKFAST**, Cacklebean eggs, bacon, sausage, baked beans, tomato, mushroom, hash nuggets, sourdough toast £11

**VEGETARIAN FULL ENGLISH**, Cacklebean eggs, vegan croquette, mushroom, baked beans, roast sweet pepper and harissa, hash nuggets, tomato, sourdough toast **V** **V** **WANT IT VEGAN? JUST ASK!** £11

## >>> PIMP YOUR BRUNCH

Fried Or Poached Egg, Hash Nuggets, Mushroom £2 EACH

Bacon, Sausage, Avocado, Feta £2.5 EACH

Halloumi, Chorizo £3 EACH

**PLEASE SEE OUR DRINKS MENU FOR OUR COLD PRESSED JUICES & BRUNCH COCKTAILS , OR SIMPLY ASK US FOR YOUR FAVOURITE TEA & COFFEE.**

Brunch is all about the eggs and that's why we have chosen ours from family run Cackleberry Farm. Nestled at the foot of a hill just outside Stow-on-the-Wold, their rare breed girls are entirely free range and lovingly live in traditional chicken houses on 12 acres of land.

At Livelyhood, we aim to source all the best quality and sustainable ingredients from local suppliers to create delicious and seasonal dishes for you.



**GF** GLUTEN FREE

**V** VEGETARIAN

**VG** VEGAN

**V** BIGKID DONATION

IF YOU SUFFER FROM ANY FOOD ALLERGY OR INTOLERANCE, PLEASE MAKE YOUR SERVER AWARE. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES RECEIVING SERVICE AND DISTRIBUTED TO STAFF. WE ARE DELIGHTED TO DONATE £1 ON SELECTED DISHES TO OUR CHARITY THE BIGKID FOUNDATION.

**LIVELYHOOD**  
INDEPENDENT & INVITING PUBS, RIGHT UP YOUR STREET