

♻️ = this paper is made from post consumer waste

brunch

tipples

- BLOODY GOOD MARY** vodka, bloody ben's, lemon & tabasco 10.5
- RUSTLING AUTUMN SPRITZ** orange juice, basil, lemon, sugar & soda 6
- SLOE BLOOD ORANGE SPRITZ** haymans sloe, doppleganger & lixir blood orange tonic 11
- SEASONAL MIMOSA** fresh juice & bubbles. ask about our current flavours 8

dishes

ask for gluten free bread

- SWEETCORN FRITTERS** V 12.50
smashed avocado
- BAKED EGGS WITH BEAN CHILLI** V GFA 11
shakshuka style, toasted sourdough
- FRIED CHICKEN WAFFLE** 14
guacamole, sour cream, spring onion & lime
- CRUSHED AVOCADO & POACHED EGGS** V GFA 10.50
toasted sourdough, rocket, chilli, toasted pumpkin seed
- STEAK SANDWICH** 16.5
flat iron steak, tomato chutney, rocket, roast garlic aioli on rosemary focaccia. with fries or a side salad
- CLASSIC CLUB** 13
grilled chicken, crispy bacon, mayo, lettuce & tomato on rosemary focaccia. with fries or a side salad.
- FULL ENGLISH** 14
bacon, sausage, eggs, field mushroom, beans, beef tomato & toasted sourdough
- VEGAN ENGLISH** VG GFA 14
sausage, field mushrooms, bacon, spinach, beans, beef tomato & toasted sourdough
- EGGS BENEDICT** GFA 11.5
poached eggs, english muffin, crispy bacon & hollandaise sauce
- EGGS FLORENTINE** V GFA 11.5
poached eggs, english muffin, mushroom, spinach & hollandaise sauce

*find our
allergen menu
here*



*working from pub? add bottomless tea or coffee for £6
every weekday until 5pm*