

## BRUNCH MENU

### **American Pancakes** 7 (V option)

with bacon & maple syrup **or** seasonal compote & housemade yogurt (V)

### **Chestnut Mushrooms & Kale on Toast** 6 / 7 **with Poached Egg** (V,VN option)

chestnut & portobello mushrooms in garlic & thyme with kale on sourdough toast

### **Nine Hour Baked Beans on Toast** 5.5 (VN)

slow cooked beans in tomato sauce on sourdough toast with fresh herbs

### **Labneh** 7 (V)

middle eastern soft cheese made from strained housemade yogurt with chilli, dried basil & wild garlic, toasted salt bakehouse sourdough, pickled apricots, pistachio dukkah

### **Poached or Fried Eggs on Toast** 5 (V)

free range eggs on sourdough with tomato, cumin or chilli salt

### **Bacon Roll** 4.5 / **with Fried Egg** 5.5

local smoked streaky bacon in an overnight proved white roll

### **Thistledown Granola** 5 (V)

our own granola with housemade yoghurt and seasonal compote

### **Sourdough Toast** 2.5 (V,VN option)

toasted salt bakehouse sourdough with jersey butter or sunflower spread  
(with thistledown honey, housemade marmalade, raspberry jam or lemon curd for +50p)

V - vegetarian VN - vegan (GF - almost all dishes can be gluten free for +£1)

*All food is prepared and cooked in an area that handles nuts, dairy, wheat and other allergens.*

*Please let us know, prior to ordering, if you have any dietary requirements such as vegan or gluten free.*

**brunch** - served Wednesday to Sunday 9.30am - 11.30am

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