

BRUNCH MENU

American Style Pancakes £7 (V option)

with bacon & maple syrup **or** seasonal compote & homemade yoghurt (V)

Mushrooms & Cavolo Nero on Toast £6 (VN, GF option +£1)

chestnut & portobello mushrooms in garlic & thyme with cavolo nero on sourdough toast
add poached egg +£1

Chard & Chickpeas with Poached Egg & Yogurt £7 (V, GF option +£1)

with preserved lemon, garlic & harissa on sourdough toast

Nine Hour Baked Beans on Toast £5.50 (VN, GF option +£1)

slow cooked beans in a spiced tomato sauce, sourdough toast, fresh herbs

Labneh £7 (V, GF option +£1)

middle eastern soft cheese made from strained homemade yogurt, seasoned with sumac, orange & pink peppercorns, sourdough toast, housemade marmalade, panj phoran

Poached or Fried Eggs on Toast £5 (V, GF option +£1)

local free range eggs, sourdough toast, tomato, cumin or chilli salt

Smoked Streaky Bacon or Fried Egg Roll £4.50 (V option, GF option +£1)

Smoked Streaky Bacon & Fried Egg Roll £5.50 (GF option +£1)

add mushrooms +£1

Thistledown Granola £5 (V, GF)

our own granola, homemade yoghurt, seasonal compote

Sourdough Toast £2.50 (V, VN option, GF option+£1)

toasted sourdough with jersey butter or sunflower spread

add raspberry jam, strawberry jam, blackcurrant jam or housemade marmalade for +50p

V - vegetarian, VN - vegan, GF - we cannot certify gluten free, however these contain no added gluten products. Although we take every care when preparing your food, our kitchen is not an allergen free environment, and therefore please ensure you discuss any dietary requirements with us before ordering.