

COCKTAILS

We are a cashless venue

Blushing Mimosa 11

Prosecco, Orange Juice, Grenadine

Breakfast Martini 12

Gin, Triple sec, Marmalade, Lemon Juice

Salty Dog 11.5

Vodka, Fresh Pink Grapefruit Juice, Lime Juice, Agave Syrup

NIBBLES

Marinated Olives 5

Grilled Sourdough 6

Truffle Mix Nuts 6

BRUNCH

The Fry

14.5

Smoked bacon, Cumberland sausage, baked beans, hash browns, grilled portobello mushrooms, grilled plum tomatoes, sourdough toast, eggs your way

+ Grilled Halloumi for £3

The Veggie Fry

14.5

Plant-based sausage, baked beans, hash browns, grilled portobello mushrooms, grilled plum tomatoes, sourdough toast, eggs your way

+ Grilled Halloumi for £3

+ Avocado for £2

Fresh Orange Juice

4.7

House Granola

6.5

Greek yogurt, seasonal berry compote & Chia seeds (GF)

Traditional English Porridge

6.5

Served with spiced apple compote & almond brittle (GF)

Breakfast Brioche

9

Served with sausage, bacon & a fried egg.

+ Grilled Halloumi for £3

Crushed Avocado

12

St. Ewe poached eggs, coriander & lime, smoked Urfa chilli, pickled red onions on grilled sourdough

+ Grilled Halloumi for £3

+ Nduja Sausage for £3

+ Smoked Salmon for £3

Sweetcorn Fritters

13

Fried egg, pickled onions, coriander cress and lime crème fraiche & chilli jam (MC)

+ Grilled Halloumi for £3

+ Nduja Sausage for £3

+ Smoked Salmon for £3

Hot Smoked Salmon

14.5

Flaked salmon, avocado, scrambled eggs, fresh lemon on grilled sourdough

Peanut Butter French Toast

12

Peanut butter, blackberry jam, crème fraiche, maple syrup and fresh mint

SMALL PLATES

Tuna Tartare

14.5

Chilli, sesame & soy dressing, smashed avocado, crème fraiche and crispy wonton pastry

Creamy Burrata

12

Heritage tomatoes, basil pesto and grilled focaccia (MC)

Seasonal Soup of the Day

8.5

Served with grilled focaccia.

Szechuan Pepper Squid

11

Red chilli, spring onion, lime and coriander mayo (GF)

Barbequed Salad of Courgettes

14

Whipped feta, baby gem lettuce & basil pesto

MAIN PLATES

Crispy Duck Salad

14 | 19

Asian BBQ sauce confit duck, cashew nuts, watercress, radish, spring onion, mooli, red chilli, pickled pink ginger, sesame, orange & soy dressing (MC)

Barbequed Sea Bream

26

Summer courgettes & sauce vierge served with truffle fries

The Hub Cheeseburger

19.5

Baby gem, beef tomato, Applewood smoked cheddar, gherkins, sriracha mayo and served with fries

+ Bacon for £2

Zucchini Pesto Rigatoni

16

Rigatoni pasta, roasted tomatoes, shaved grilled courgettes, parmesan and pine nuts (Ve)

+ Chicken for £3

SIDES

Mixed Leaf Salad

6.5

Grilled Tenderstem Broccoli

6

Honey Glazed Carrots

6

Triple Cooked Chips

6.5

Fries

6

Truffle & Parmesan Fries

6

(MC) = Members Choice 50% off

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request

Served til 12noon

Served all day