

Open Kitchen

Please note that we are a cashless venue.
(V) Vegetarian (Ve) Vegan

All our food waste is composted on site in our 24-hour commercial composting machine.
Please ask your server if you would like to peek inside.

BAKERY (SERVED 10AM - 12NOON)

Almond Croissant (V) 3.5

Pain au Chocolat (V) 3.5

Pain au Raisin (V) 3.5

Cake of the Day please see our display counter (GF and vegan options available) 3.75

House Spreads on Sourdough peanut butter, seasonal jam (Ve) 5.5

SUNDAY BRUNCH (SERVED 10AM - 12NOON)

Smashed Peas with poached eggs on sourdough (V) 7.5

The Fry 2 eggs your way, bacon, pork sausage, slow roast tomatoes, chestnut mushrooms, potato rosti, paprika beans, black pudding, toasted sourdough 12

The Vegan Fry slow roast tomatoes, chestnut mushrooms, vegan sausage, potato rosti, paprika beans, smashed peas, toasted sourdough (Ve) 11

Eggs poached, scrambled, or fried on toasted sourdough (V) 7.5

Smoked Salmon potato rosti, smashed peas, poached egg, lemon crème fraiche 14.5
(Add: halloumi 3.5)

As a business trying to be as sustainable as possible, we will no longer have avocados on our menu. In their place, a delicious British-grown green alternative, smashed peas.

SUNDAY LUNCH (SERVED 12NOON - 5PM)

STARTERS

Soup of the Day with toasted sourdough (V) 6.5

Bao Buns BBQ pork 11

Crispy Calamari Thai spices 11

Mushroom Arancini Balls sundried tomato pesto (V) 7.5

Tempura Prawns sweet chilli & soy sauce 11

Halloumi & Fig Skewers with honey drizzle (V) 6.5

Sautéed King Prawns garlic salsa, melba toast 8

ROASTS

All our roasts are served with: maple roast carrots & parsnips, buttery French beans & broccoli, braised red cabbage, roast potatoes, Yorkshire pudding, stuffing, and gravy.

Topside of Beef 22

Roast Chicken breast 19

Roast Leg of Lamb with mint sauce 23

Trio Of Roast 23

Vegan Nut Roast (served with vegan accompaniments) 16

+ **Cauliflower cheese sharing portion** 5

MAINS

Beef Burger bacon, lettuce, tomato, onion marmalade, red leicester, fries 16

Fish of the Day (please ask your server for details) 18

Beetroot & Feta mixed salad, toasted walnuts, figs, balsamic glaze, olive oil (V) 12

Korean Beef soba noodles, shredded carrot, beansprouts, edamame, spiced cucumber, ponzu dressing, sesame 14.

Please inform us of any allergies when ordering. As all 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.

THE HUB *on Verulam*

CHILDREN'S SUNDAY MENU

We recommend 'toddlers' portions for children up to age 6, or those with a smaller appetite, and 'tweens' portions for children aged 6-12.

MAIN PLATES (toddlers 5, tweens 7.5)

Cod Bites field peas, chips

Baked Chicken Fingers skinny fries and homemade beans

Roasts

All our roasts are served with; maple roast carrots & parsnips, buttery French beans & broccoli, braised red cabbage, roast potatoes, Yorkshire pudding stuffing and gravy.

Quarter Chicken 9.5

Topside of Beef 10.5

Roast Leg of Lamb 11.50

DESSERT (toddlers 2.5, tweens 5)

Chocolate Brownie, salted caramel ice cream (V)

Apple & Blackcurrant cream or ice cream

Local Lewis of London Ice Cream 1 scoop/2 scoop

(Ve) Vegan (GF) Gluten Free (DF) Dairy Free

Please inform us of any allergies when ordering. As all 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.