

Open Kitchen

Please note we are a cashless venue

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

Bakery

(Served 10-3)

Pain Au Chocolat 3.95
Almond Croissant 3.95

Pain Au Raisin 3.95

Cake Of The Day 3.75
(please see our cold counter for today's options)

Cold

(Served 10-12)

White Wine Poached Pears with Greek yogurt and 70% dark chocolate (V) 7.5

Superfood Date, walnut and banana bite 3.5

Seasonal Fruit & Berry salad (V) 6.95

Coconut Yogurt with roasted mango & Granola (V) 6.5

Breakfast

(Served 10-12)

The Fry with smoked bacon, Cumberland sausage, baked beans, hash browns, braised flat mushrooms, grilled plum tomatoes, your choice of eggs, sourdough toast 13

The Veggie Fry with plant-based sausages, grilled plum tomatoes, braised flat mushrooms, your choice of eggs, hash browns and sourdough toast (V) 13

The Hub Breakfast Bap with either smoked bacon or Cumberland sausage, fried egg, mature cheddar 7.95

Brunch

(Served 10-3)

Crushed Courgettes with Greek feta, mint & pickled lemon on sourdough toast (V) 10

Scottish Smoked Salmon with dill crème fraiche, pickled cucumber & poached egg on toasted English muffin 13

Braised Forest Mushroom Crumpets with poached eggs, truffle butter & parmesan cheese (V) 13

Honey Roast Ham with fried duck egg & coolea cheese on toasted wholemeal sourdough 13

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.