

**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 Focaccia & Aioli 4****Padron Peppers 7**

## 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 &amp; Chia seeds (GF)

**Traditional English Porridge**

6.5

Served with spiced apple compote &amp; almond brittle (GF)

**Breakfast Brioche**

9

Served with sausage, bacon &amp; 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 fraîche & 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 fraîche, maple  
syrup and fresh mint

## SMALL PLATES

**Seasonal Soup of the Day**

8.5

Served with grilled focaccia.

**Creamy Burrata**

12

Heritage tomatoes, basil pesto and grilled focaccia (MC)

**Sage & Butternut Squash Arancini**

12

Served with arrabbiata sauce

**Chicory Salad**

13

Colston basset, apple, celery, candied walnut &  
mustard dressing**Tempura XL Tiger Prawns**

16

Served with Aioli

## MAIN PLATES

**Crispy Duck Salad**

14 | 19

Asian BBQ sauce confit duck, Chinese cabbage, rocket,  
cashew nuts, watermelon, radish, spring onion, mooli, red chilli,  
pickled pink ginger, sesame, orange & soy dressing (MC)**Tempura of Dayboat Cornish Hake**

24

Mushy peas, tartare sauce and triple cooked chips

**The Hub Cheeseburger**

20

Baby gem, beef tomato, Applewood smoked cheddar,  
gherkins, mustard mayo, served with Triple cooked chips**Pan Roasted Cypriot Halloumi**

19

Dukkah spiced honey, cracked wheat with rose  
harissa, dressed edamame beans & ruby grapefruit**Violino Pumpkin & Saffron Risotto**

17

Rocket, lemon &amp; aged parmesan

**Ribeye Steak**

36

Pickled walnuts & watercress salad, roasted garlic &  
parsley butter. Served with Triple cooked chips

## SIDES

Tater Tots with Aged Parmesan

8.5

Baby Gem, Mustard &amp; Tarragon Salad

7

Green Beans and Confit Shallots

6

Fries

6

Triple Cooked Chips with Aioli

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 till 4pm