

We are a cashless venue

TO START WITH.

Kalamata Olives	6.5
Foccacia & Aioli	6
Padron Peppers	8
Blushing Mimosa prosecco, orange juice, grenadine	13
Salty Dog vodka, fresh pink grapefruit juice & citrus	13
Breakfast Martini gin, triple sec, marmalade & citrus	13

BRUNCH.

Crushed avocado served on seeded sourdough toast, St Ewe poached eggs & Sriracha hollandaise	14
Miso corn fritters, smoked chilli jam, butter-fried duck egg, mint & harissa crème fraîche	14
Severn & Wye smoked salmon served on toasted crumpets, poached St Ewe eggs, soft cheese & dill pickled cucumber	19
Heritage tomato shakshuka, baked St Ewe eggs, lamb merguez sausage and garlic aioli. Served with focaccia (for two)	21
Eggy bread, vanilla whipped Jersey cream & seasonal berries	13
Madagascar vanilla rice pudding, roasted winter berries and brown sugar	10
Add-ons :	
Bacon, Halloumi, Nduja Sausage	4
Smoked Salmon	6
Avocado, Mushroom, Eggs, Bread	3

BITS 'N' BOBS.

Koffman Fries	6
Tater Tots & Aged Parmesan	8
Wild Rocket, Parmesan & Aged Balsamic Salad	7

BREAKFAST. (served till 12pm)

The Fry: Streaky bacon, Cumberland sausage, baked beans, hash browns, grilled Portobello mushrooms, grilled plum tomatoes, sourdough toast & eggs your way	16
The Veggie Fry: Plant-based sausage, baked beans, hash browns, grilled Portobello mushrooms, grilled plum tomatoes, sourdough toast, eggs your way	16
Breakfast brioche served with sausage, bacon & fried egg.	10

LUNCH.

Asian BBQ sauce confit duck salad, Chinese cabbage, rocket, cashew nuts, watermelon, radish, spring onion, mooli, red chilli, pickled pink ginger, sesame, orange & soy dressing (MC)	19 / 14
Brown butter chicken schnitzel Holstein, romaine Caesar salad & soft boiled St Ewe eggs	20
Fried chicken wings & hot honey Belgian waffle, sour pickles	17

Roast.

All our roasts are served with roasted potatoes, grilled hispi cabbage, carrot & mustard puree, fresh horseradish crème fraîche, gravy & a Yorkshire pudding	
Dedham Vale Rump of Beef served pink	25
Normandie Cornfed Chicken roasted with garlic oil and rosemary	23
Slow Cooked Dingley Dell Pork Belly served with burnt apple puree	21
Roast Butternut Squash stuffed with sage and cranberry nut roast and kale	16

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