

APERITIF

Laurent Perrier Rose	£15.50
Mimosa	£9.50
Bloody Mary	£8.50

CLASSICS

<b>Smashed avocado on toasted sourdough</b> topped with chilli, crumbled feta (vg)	£7.50
<i>Add:</i> poached farm egg	£2.00
maple glazed back bacon	£2.00
Jasmine tea cured salmon	£4.00
<b>Fluffy ricotta hotcakes</b> with honeycomb butter, banana and basil infused maple syrup	£12.50
<i>Add:</i> Crispy glazed back bacon	£2.00
Peach and basil compote	£2.50
Natural yoghurt and blueberries	£3.00
<b>PEOPLES BREAKFAST</b> Cumberland sausage, 2 grilled back bacon rashers, grilled Portobello mushroom and beef tomato, beans, potato hash, two eggs your way served with toasted artisan sourdough	£13.50
<b>“PEOPLES PLANT BASED BREAKFAST”</b> Cumberland plant sausages, kale, scrambled tofu, corn and chilli fritters, vegan black pudding, grilled Portobello and tomato, baked beans, avocado and toasted sourdough	£13.50
<b>Griddled rump steak</b> with 2 farm eggs your way, shoe string potato hash, roasted tomato, herb pesto (gf)	£14.50
<b>French toast</b> brioche, vanilla mascarpone, fresh raspberries, basil infused maple syrup	£8.50

TOASTIES

<b>Artisan sourdough toasties</b>	
Mature cheddar cheese and caramelised onion chutney (v)	£8.50
Nduja, pesto and emmental	£9.00
Jasmine tea cured salmon, cream cheese, snipped chives and lemon zest	£11.50
<b>Toasted rolls</b>	
Farmhouse butter and cured back bacon	£7.00
Cumberland sausage and a fried egg	£8.50
Farmhouse butter, nduja, fried egg, roasted tomato and herb pesto	£9.50

EGGS, ETC

<b>Scrambled farm eggs</b>	£11.50
Jasmine tea cured salmon, sliced avocado, truffle oil, served with toasted sourdough (v)	
<b>Hale Benedict</b>	£9.50
served on a toasted muffin, wilted spinach, 2 poached farm eggs and hollandaise	
<i>Add:</i> crispy bacon	£2.00
smashed avocado	£2.50
Jasmine tea cured salmon	£4.00
<b>Three egg omelette</b>	£10.50
with Portobello mushroom, black onion seeds & turmeric and served with mixed seasonal veg (v)	

SIDES

<b>Roasted beef tomato/Portobello mushroom/wilted spinach/farm egg/beans/bacon</b>	£2.00 <sup>(ea)</sup>
<b>Cumberland sausage/avocado</b>	£2.50
<b>Jasmine tea cured salmon</b>	£4.00

BAKERY

Apple tartin	£3.50
Scone plain/cherry & chocolate	£2.20/£3.50
Flapjack	£2.75
Cinnamon roll	£3.00
<i>Add:</i> local jam	£1.45

BOWLS

<b>Mango and macadamia granola, natural yoghurt, banana chips, goji berries and coconut ice cream (vg) (gf)</b>	£9.50
<b>Acai bowls</b>	
<b>Acai puree, chocolate shavings, berries, house granola, hazelnuts, Nutella, mint leaves (vg) (gf)</b>	£11.00
<b>Acai puree, avocado, spinach, blue berries, chia seeds, toasted almonds and praline (vg) gf</b>	£11.00

JUICES AND SMOOTHIES

<b>Fresh turmeric, carrot, beetroot &amp; ginger</b>	£4.50
<b>Celery, cucumber, kale &amp; apple</b>	£4.50
<b>Cucumber, tart green tomatoes &amp; Thai spices</b>	£4.50
<b>Avocado, banana, almond milk</b>	£4.50
<b>Freshly squeezed Orange juice</b>	£3.00
<b>Fresh carrot juice</b>	£3.00

COFFEE & TEA *Takeaway available*

<b>Espresso</b>	£2.00
<b>Espresso macchiato</b>	£2.20
<b>Latte</b>	£2.50
<b>Flat white</b>	£2.50
<b>Americano</b>	£2.40
Soya, oat, almond & coconut alternatives available.	£0.60

*Tea by Teapigs*

<b>Cold brew £3.50 each</b>	
Peach and mango/watermelon and hibiscus/cucumber and apple	
<b>Tea £2.70 each</b>	
Peppermint/Green tea with mint/Jasmine pearls/Silver tips white tea/Everyday brew/Chamomile	

**Fruit tea £4.00 each**

Sea-buckhorn, honey, star anis, cinnamon  
Karkade (tea), fresh raspberry, fresh strawberry purée, dried cherries. *Can be served hot or cold*  
Ginger, lemongrass, honey  
Ginger, pear, lemon, orange, agave syrup

DOG MENU

**Water bowl and snacks available.**  
Please ask your server.