

LUNCH MENU

Served 12pm – 5pm

APERITIF

Laurent Perrier brut	£14.50
Laurent Perrier Rose	£15.50
Mimosa	£9.50
Bloody Mary	£8.5

CLASSICS

Fluffy ricotta hotcakes	£12.50
with honeycomb butter, banana and basil infused maple syrup	
<i>Add;</i> Crispy glazed back bacon	£2.00
Peach and basil compote	£2.50
Natural yoghurt and banana	£3.00
Griddled rump steak	£14.50
with 2 farm eggs your way, shoe string potato hash, roasted tomato, herb pesto (gf)	
French toast	£8.50
brioche, vanilla mascarpone, fresh raspberries, basil infused maple syrup	

TOASTIES

Artisan sourdough toasties	
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

EGGS, ETC

Scrambled farm eggs	£11.50
Jasmine tea cured salmon, sliced avocado, truffle oil, served with toasted sourdough (v)	
Three egg omelette	£10.50
with Portobello mushroom, black onion seeds, turmeric and baby greens (v)	
<i>Add:</i> Roasted beef tomato/Portobello mushroom/ wilted spinach/farm egg/beans/bacon	£2.00
Cumberland sausage/avocado	£2.50
Jasmine tea cured salmon	£4.00

BOWLS

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

SMALL PLATES

Spiced cauliflower soup	£7.50
with crispy sourdough (cbvg)	
<i>Add;</i> King prawns	£2.50
Spiced Lamb meatballs	£8.00
toasted sourdough, fresh mint yoghurt	
Burrata	£11.50
heritage tomatoes, baby basil, sea salt flakes (v) (cbvg) (gf)	
Tender stem broccoli fritters	£7.50
with fresh chilli, soy and spring onions, black onion seeds & garlic herb mayonnaise (v) (gf) (cbvg)	

BIG PLATES

Hand raised great north chicken and mushroom pie	£14.50
sea salted fries, seasonal vegetables	
Sebass fillet	£17.50
roasted sweet potato, grilled asparagus and tender stem broccoli served with a hot and sour sauce	
Tempura battered Cod loin	£14.50
marrowfat peas, chunky tartare sauce and triple cooked chips	
Grilled Shwarma spiced cauliflower steak	£12.50
pomegranate salad, harrissa dip and crisp bread (vg)	
Risotto with broad beans and asparagus	£15.50
topped with fresh truffle shavings (vg)	
Grilled lemon and thyme chicken skewer	£16.50
burnt lemon wedge, heritage tomato salad and sea salted fries	
House burgers	£14.00
our homemade wagyu beef patty on a toasted brioche bun, caramelised onion jam, tomato, lettuce, mustard mayo and pickles, sea salted fries	

JUICES

Fresh turmeric, carrot, beetroot & ginger	£4.50
Celery, cucumber, kale & apple	£4.50
Cucumber, tart green tomatoes & Thai spices	£4.50
Freshly squeezed Orange juice	£3.00
Fresh carrot juice	£3.00

COFFEE & TEA

Takeaway coffee available

Espresso	£2.00
Espresso macchiato	£2.20
Latte	£2.05
Flat white	£2.50
Americano	£2.40
Soya, oat, almond & coconut alternatives available.	£0.60

Tea by Teapigs

Cold brew	£3.50
Peach and mango/watermelon and hibiscus/ cucumber and apple	
Tea	£2.70
Peppermint/Green tea with mint/Jasmine pearls/Silver tips white tea/Everyday brew/ chamomile	
Fruit tea	£4.00

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.