

BRUNCH

House Breakfast Free Range Eggs Poached or Scrambled, Streaky Bacon, Cumberland Sausages, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough **15.95** ^{1507kcal}

Plant-based Breakfast House-Made Falafels, Avocado Green Goddess, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough (pb) **14.25** ^{972kcal}

Buttermilk Pancakes

Choose from three toppings below:

- Lemon Curd Labneh, Blueberry Compote, Lemon Balm **13.95** ^{977kcal}

- Maple Cured Streaky Bacon, Fried Rich Yolk Egg, Maple Syrup, Chives **14** ^{978kcal}

Avocado Green Goddess on Wildfarmed Sourdough Toast Sprouting Mung Beans, Toasted Seeds, Red Amaranth (pb) **12.5** ^{709kcal}

Add Free Range Poached Egg +2

Sweetcorn & Courgette Hash Free Range Poached Egg, Chilli Greek Yoghurt, Rocket & Soft Herbs **12.5** ^{521kcal}

Add Smoked Salmon ^{120kcal} or House-Made Dingley Dell Ham ^{164kcal} +2.5

Shakshouka Two Free Range Eggs, Baked Tomato Sauce, Peppers, Aubergine & Yoghurt Dressing, Wildfarmed Sourdough (v) **12.95** ^{446kcal}

Eggs Royale Two Free Range Eggs, Smoked Salmon, Baby Spinach, Hollandaise on an English Muffin **14.95** ^{748kcal}

Eggs Benedict Two Free Range Eggs, House-Made Dingley Dell Honey Roast Ham, Baby Spinach, Hollandaise on an English Muffin **14.75** ^{802kcal}

SIDES

4 each

Tomato ^{108kcal}, Mushroom ^{102kcal}, Free Range Scrambled eggs ^{279kcal},
Free Range Poached eggs ^{149kcal}, Baby Spinach ^{98kcal}

5 each

Avocado ^{238kcal}, Cumberland Sausage (x3) ^{441kcal}, Smoked Salmon ^{120kcal}
Streaky Bacon ^{337kcal}, Grilled Halloumi ^{325kcal}

SMALL & SHARING

Buttermilk Fried Chicken Tenders Spicy BBQ Sauce, Pickled Shallots, Toasted Sesame Seeds **9.95** ^{1007kcal}

Crispy Squid Smoked Chilli Jam, Coriander & Lemon **9.95** ^{436kcal}

Mini Cumberland Sausages Honey Grain Mustard Sauce **8.5** ^{417kcal}

Braised Leek & Cheddar Croquettes Confit Garlic Aioli **9.25** ^{492kcal}

Smoked Aubergine & Chickpea Dip Paprika Oil, Paratha Bread **9.95** ^{542kcal}

Ploughman's Plate Salt Pig Cured Artisan Meat, Keens Cheddar, Cornichons, Sourdough **14.95** ^{673kcal}

Crostini Three crostini per portion 6.95

Selection of Three Varieties (9 pieces) 19

- Spicy Cotswolds Sausage, Pickled Cucumber Crostini ^{317kcal}

- Oak Smoked Salmon Crostini, Lemon Crème Fraîche ^{252kcal}

- Smoked Aubergine Tapenade & Chickpea Crostini ^{195kcal}

- Avocado Green Goddess Crostini, Soft Herbs (pb) ^{308kcal}

SUNDAY ROASTS

All Served with Seasonal Vegetables, Roast Potatoes, Cauliflower Cheese & Yorkshire Pudding

Roast Free Range 'Creedy Carver' Chicken Cranberry Sauce **24.95** ^{1851kcal}

Roast 30 Day Aged Rump of Beef Horseradish Cream **24.95** ^{1761kcal}

Roasted 'Cumbrian English White' Pork Belly Apple Sauce **24.95** ^{2062kcal}

Chickpea, Mushroom & Spinach Plant-Based Roast Plant-Based Gravy (pb) **19.5** ^{1269kcal}

The Mixed Roast A selection of Beef, Pork Belly & Chicken Roasts with all of the trimmings **28.95** ^{2160kcal}

BIGGER PLATES

Shetland Mussels White Wine, Garlic, Cream, Skin-On Fries **19** ^{1442kcal}

Pappardelle Pasta Porcini Mushroom Ragù, Pecorino, Truffle (v) **16.75** ^{816kcal}

Dry Aged Rare Breed Steak Horseradish & Pink Peppercorn Herbed Butter, Skin-On Fries, Watercress
227g Bavette **21.95** ^{1275kcal}

The House Burger Rare Breed Beef Patty, Cheddar Cheese, House-Made Relish, Brioche Bun **15.5** ^{828kcal}

Add Bacon +2 ^{202kcal}

Free Range Buttermilk Fried Chicken Burger Shredded Iceberg Lettuce, Red Onions, Spicy Ranch Dressing **15.5** ^{1183kcal}

Add Bacon +2 ^{202kcal}

Roasted Butternut Squash Salad Giant Cous Cous, Rocket, Sun-Dried Tomatoes (pb) **14.95** ^{370kcal}

25p from this dish will be donated to Only A Pavement Away

Add: Feta Cheese (v) +5 ^{150kcal}, Vegan Feta (pb) +5 ^{96kcal}, Avocado (pb) +5 ^{238kcal}, Halloumi Cheese (v) +5 ^{325kcal}, Roasted Chicken +8.5 ^{516kcal}

Halloumi Burger Roasted Portobello Mushroom, Rocket, Sriracha Mayo, Brioche Bun (v) **14.95** ^{826kcal}

Add skin-on fries to any burger or sandwich +4.5 ^{780kcal}

SIDES

Skin-On Fries (pb) ^{780kcal}

Mixed Leaf Salad (pb) ^{152kcal}

Mustard Seed Vinaigrette

Winter Greens (pb) ^{73kcal}

Macaroni & Cheese (v) ^{649kcal}

4.75

Some of our dishes or drinks may contain allergens. (v) Vegetarian (pb) Plant-based.
*u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

4.95

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

5

Adults need approx. 2,000kcal per day.

6.5

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

Wildfarmed Sourdough Toast & Butter (v) 4.75 ^{262kcal}
w/Seasonal Jam ^{37kcal}, Homemade Lemon Curd ^{80kcal}
or Marmite ^{54kcal}

House-Made Granola (pb) 9.75 ^{584kcal}
Coconut Yoghurt, Winter Fruits

Blueberry & Banana Smoothie Bowl 8.95 ^{292kcal}
Coconut Yoghurt, Seeds
25p from this dish will be donated to Magic Breakfast

Buttermilk Pancakes

Choose from three toppings below:

- Lemon Curd Labneh, Blueberry Compote,
Lemon Balm ^{977kcal} **13.95**
- Maple Cured Streaky Bacon, Fried Rich Yolk Egg,
Maple Syrup, Chives ^{978kcal} **14**
- Smoked Salmon, Harissa Cream Cheese, Pickled
Vegetables, Capers Berries ^{998kcal} **14.95**

Avocado Green Goddess on

Wildfarmed Sourdough Toast (pb) 12.5 ^{709kcal}
Sprouting Mung Beans, Toasted Seeds, Red Amaranth
Add Free Range Poached Egg +2

House Breakfast 15.95 ^{1507kcal}
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Cumberland Sausages, Slow Roasted Tomatoes, Field
Mushrooms, Wildfarmed Sourdough

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Rocket & Soft Herbs
Add Smoked Salmon ^{120kcal} or
House-Made Dingley Dell Ham ^{164kcal} **2.5**

**Smoked Salmon on Wildfarmed
Sourdough Toast 11.5** ^{537kcal}
Dill Dressing
Add: Bacon ^{202kcal}, Sausage ^{147kcal}, Mushroom ^{102kcal},
Avocado ^{178kcal} **+2.5 each**

“Build Your Own” Breakfast Brioche (v) 10.5 ^{593kcal}
Free Range Scrambled Egg, Cheddar Cheese
Add: Bacon ^{202kcal}, Sausage ^{147kcal}, Mushroom ^{102kcal},
Avocado ^{178kcal} **+2.5 each**

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Two Free Range Eggs, Baked Tomato Sauce, Peppers,
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COCKTAILS

Classic Bellini 9.5
Bloody Mary 12.8/Jug 46

Please see our full drinks
menu for our house-made
lemonades, fresh juices, and
brunch cocktails

FORCE OF NATURE

We are committed to sourcing the best quality, most sustainable ingredients from suppliers who care as much as we do.

From “wonky” vegetables in our dishes & drinks, to help reduce food waste (that would otherwise be discarded for use) to using higher welfare meat and sustainable fish species - we strive to make a difference.

*In doing so, we are proud to hold a coveted
3* with the Sustainable Restaurant Association*

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LOOKING FOR OUR
PLANT-BASED MENU?
SCAN HERE →

