

# CHILDREN'S MENU

Scratch-cooked dishes, made fresh in house

**8.95 for 2 courses**

## MAINS

We source the best quality, most sustainable ingredients from people who care as much as we do. We source "wonky" vegetables otherwise discarded for use in our drinks & dishes. Choose from:

### Macaroni Cheese

### Mini Cheese Burger

with Skin-on Fries or Green Beans or Peas or Mixed Leaf Salad

### Free Range

### Rotisserie Chicken

with Skin-on Fries or Green Beans or Peas or Mixed Leaf Salad

### Fish Fingers

with Skin-on Fries or Green Beans or Peas or Mixed Leaf Salad  
*House-made using sustainably caught fish*

## PUDDING

**Ice Cream & Chocolate Sauce**

or

**Mini Apple & Raspberry Crumble**

Vanilla Ice Cream

## BRUNCH

From 9am until 4pm

### Half House Breakfast 7.95

Free Range Eggs Poached **or** Scrambled,  
British Streaky Bacon, Cumberland Sausage, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

### Half Vegan House

### Breakfast (pb) 6.95

Falafels, Avocado Green Goddess, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

## SUNDAY ROASTS

Available from Noon on Sunday,  
with a choice of:

### Roast Free Range Chicken

### Roast 28 Day Aged Topside of Beef

All Served with Seasonal Vegetables and Roast Potatoes & Yorkshire Pudding

**8.95**

WEARETHEADDRESS



### Did you know that a third of all food goes to waste?

Our products are packed with delicious ingredients that would otherwise have been wasted - not because they taste any different, but often because they're the wrong shape, size or colour. Some say it's a load of rubbish, we take that as a condiment.