

# November 2024

## Bottomless Brunch.

Ninety minutes of as much as you can (responsibly) drink.

Available along with any main dish at the weekend until 4:30pm.

Bottomless Prosecco 19.- / Tommy's Margarita 25.- / Aperol Spritz 25.-

### Breakfast. *Served till midday.*

**Yoghurt & Granola**, black fig, honey 9.-

**Açaí bowl**, house peanut butter, banana, strawberry, kiwi, house granola, passion fruit <sup>VG</sup> 15.-

**Almond m\*lk porridge**, banana, house peanut butter, seeds, date molasses <sup>VG GF</sup> 8.-

**Grilled cheese**, onion & grain mustard chutney, fried eggs <sup>V</sup> 13.-

**Breakfast burrito**, salsa verde 13.<sup>50</sup>

**One pan eggs**, tomato, peppers, onions, spinach, chilli, coriander, sourdough <sup>V</sup> 13.<sup>50</sup>

**Huevos rancheros**, scrambled eggs, tortilla, avocado, feta, black bean salsa <sup>V</sup> 14.-

**Thick cut French toast**, strawberries, mascarpone <sup>V</sup> 13.<sup>50</sup>

**Grind breakfast**, rich yolk eggs, thick cut Essex salt marsh bacon, roast tomato hash browns, Cumberland sausage, baked beans, flat mushroom, sourdough toast 17.<sup>50</sup>

**Grind vegetarian breakfast**, rich yolk eggs, hash browns, sweet potato harissa cake, avocado, flat mushroom, baked beans, spinach, aubergine, sourdough toast <sup>VGR</sup> 16.-

**Grind vegan breakfast**, fried tofu, miso aubergine & courgette, sweet potato cake, mushroom, hash browns, avocado, baked beans, sourdough toast <sup>VG</sup> 16.-

### Sunday Roast.

**Flat-iron steak**, horseradish cream 25.-

**Crispy pork belly**, apple sauce 22.<sup>50</sup>

**Flat-iron chicken**, brioche & sage bread sauce 22.<sup>50</sup>

*All served from midday, with roast potatoes, hispi cabbage, roast root vegetables, cauliflower cheese, Yorkshire pudding & chicken jus.*

### All Day.

**Wild mushroom hash**, poached eggs, aged parmesan, sourdough <sup>V</sup> 14.<sup>50</sup>

**House crumpets**, poached eggs, hollandaise, sprouts, with smoked salmon or mortadella 15.-

**Buttermilk pancakes**, whipped mascarpone, berry compote, maple syrup <sup>V</sup> 15.-

**Sweet potato harissa cakes**, poached egg, yoghurt, micro cress <sup>V VGR GF</sup> 12.-

**Smashed avocado**, sourdough, basil, chilli, sprouts <sup>VG</sup> 11.<sup>50</sup>

*Add. eggs, bacon, feta 3.- / smoked salmon 4.50*

**Chicken caesar salad**, baby gem, croutons, anchovy, aged parmesan 16.<sup>50</sup>

**Grind cheeseburger**, dijonnaise, pickle, skin-on fries 17.<sup>50</sup>

**Buttermilk fried chicken burger**, hot sauce, slaw, pickled jalapeño, skin-on fries 17.<sup>50</sup>

### Plant Based.

**Spiced lentils** crispy chickpeas, coconut yoghurt, house flat bread <sup>VG</sup> 11.-

**Miso glazed aubergine**, courgette, radish, coriander, peanuts <sup>VG</sup> 13.-

**Barley risotto**, wild mushrooms, spinach, Oatly crème fraiche <sup>VG</sup> 13.<sup>50</sup>

### Sides.

Skin-on fries / Youssou's roast potatoes /

Heritage tomato, cucumber & feta salad 6.-

Parmesan polenta fries 7.-

### Add.

fried egg 1.<sup>50</sup> / avocado 4.- / thick cut bacon 5.-

poached egg 1.<sup>50</sup> / feta 3.- smoked salmon 4.<sup>50</sup>

/ chicken 6.-

Please let us know of any allergies before ordering  
Filtered still or sparkling water charged at £1 per guest  
Substitutions will be charged as additions.  
Discretionary service of 13% will be added to your bill.  
We are a cashless business so only cards accepted.  
No laptops after 6pm.

VG - Vegan,  
V - Vegetarian,  
VGR - Vegan on request,  
GF - Gluten-Free.



Printed on G . F Smith Extract, a paper made from recycled coffee cups produced in the UK.

# Sunday.