

BREAKFAST 07:30-11:00

CINNAMON, SUMAC & DATE GRANOLA 6.50

Cinnamon, sumac & date syrup granola. Served with morello cherry compote, Exmoor Wildflower Honey, yoghurt or dairy alternatives. (v) (vg)

BLUEBERRY BIRCHER MUESLI 7.00

Muesli soaked in blueberry puree, hemp milk and apple juice. Served with elderflower baked apple and toasted seeds (vg)

POACHED EGGS ON TOAST 6.00

Two Arlington White eggs. Served with pea shoots, crushed pink peppercorns & raw rapeseed oil on sourdough toast. (v)

SCRAMBLED EGGS ON TOAST 6.50

Arlington White eggs with Jersey cow double cream. Served with micro leaves, crushed pink peppercorns and raw rapeseed oil on sourdough toast. (v)

WHIPPED BROAD BEANS & LONDON FETTLE 9.00

Broad beans whipped with London Fettle. Served with poached Arlington White eggs, sumac, pistachio, nettle syrup, pea shoots & sourdough toast. (v)

BACON & EGG SANDWICH 8.00

Home cured streaky bacon and a fried Arlington egg. Served with banana ketchup and rocket.

SOURDOUGH TOAST 3.50

Served with homemade butter and a choice of nut butter, Exmoor Wildflower Honey or jam. (v) (vg)

EXTRAS

DEEP SMOKED SALMON 4.00

FREE RANGE STREAKY BACON 3.50

ROAST HERITAGE TOMATOES (vg) 3.00

*Some of our dishes may contain allergens.
Please speak to a member of the team for specific information.
This menu is made from 100% recycled coffee cups.*

LUNCH 12:00-15:00

NETTLE & GARLIC MISO ROASTED COURGETTE	8.50
Nettle syrup and garlic miso roasted courgettes, charred spring onions, nasturtium mayo, mint and fennel dressed puy lentils & crushed hazelnut. (vg)	
BRESAOLA, HERITAGE TOMATOES & POACHED EGGS	9.50
London cured Bresaola, heritage tomatoes, poached Arlington White eggs, pine nuts, basil and sourdough toast.	
SEASONAL FRITTATA	7.00
Served with mixed leaf salad, and a raw rapeseed oil dressing. See the menu board for today's option. (v)	
BLADE STEAK & POTATO SALAD	10.00
Thin cut blade stake, yoghurt dressed purple potato salad and baby watercress	
TRIO OF SEASONAL SALADS	8.00
Mix of salads showcasing the best the season has to offer. See the menu board for today's option. (v) (vg)	
SANDWICHES / TOASTIES	5.50
Prepared daily. See the menu board for today's options.	
SPINACH & RICOTTA ROLL	4.50
Za'atar, spinach, chickpea and ricotta. Served with sumac yoghurt and a mixed leaf salad. (v)	
SAUSAGE ROLL	5.00
Minced pork belly & Aleppo chilli. Served with spicy tomato relish and a mixed leaf salad.	

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ALL DAY BRUNCH Saturday-Sunday (09:00-16:00)

CARAMELISED CROISSANT LOAF & SUMMER BERRIES	8.50
Caramelised croissant loaf, summer berries, sweet vanilla house ricotta, cherry syrup, Madagascan pepper and toasted almonds. (v)	
CINNAMON, SUMAC & DATE GRANOLA	6.50
Cinnamon, sumac & date syrup granola. Served with morello cherry compote, Exmoor Wildflower Honey, yoghurt or dairy alternatives. (v) (vg)	
MAPLE & TAHINI BACON & SCRAMBLED EGGS	10.00
Maple and tahini bacon, and scrambled Arlington White eggs. Served with sesame seeds, rocket and sourdough toast.	
HERITAGE TOMATOES ON TOAST	8.50
Lemon oil roasted heritage tomatoes, house vegan mozzarella, basil, and smoked almond dukkha. Served on sourdough toast. (vg)	
WHIPPED BROAD BEANS & LONDON FETTLE	9.00
Broad beans whipped with London Fettle. Served with poached Arlington White eggs, sumac, pistachio, nettle syrup, pea shoots & sourdough toast. (v)	
SMOKED SALMON & SCRAMBLED EGGS	12.00
Deep smoked salmon, scrambled Arlighton White eggs, pea shoots, crushed pink peppercorns and raw rapeseed oil.	
BRESAOLA, HERITAGE TOMATOES & POACHED EGGS	10.00
London cured Bresaola, heritage tomatoes, poached Arlington White eggs, pine nuts, basil and sourdough toast.	
GOLDEN KIMCHI & EGGS	9.50
Lemon, ginger and turmeric kimchi, poached Burford browns eggs and Cornish seaweed. Served with crispy shallots, lemon chilli oil on sourdough toast. (v)	
BRUNCH SPECIALS	8.50-
Please see the black boards for today's brunch specials	10.50

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