

BREAKFAST 0730 - 1100

CINNAMON, SUMAC & DATE GRANOLA 7.00

Cinnamon, sumac & date syrup granola, blueberry compote, Chislehurst honey, yoghurt or dairy alternative. (v) (vg)

ROAST CROWN PRINCE SQUASH 9.00

Thyme oil roasted Crown Prince squash, London Fettle ewe's cheese or house cashew nut cheese, crispy kale, herb oil, smoked almond and squash seed dukkah, sourdough toast (v) (vg)

ALMOND & MORELLO CHERRY PORRIDGE 6.00

Oats, rye flakes, oatmeal & Jersey cow milk porridge, Morello cherry jam, almond butter & nettle syrup baked seeds. (v)

POACHED EGGS ON TOAST 6.50

Two Cacklebean eggs, pea shoots, crushed pink peppercorns, raw rapeseed oil, sourdough toast. (v)

SCRAMBLED EGGS ON TOAST 7.00

Cacklebean eggs with Jersey cow double cream, pea shoots, crushed pink peppercorns, raw rapeseed oil, sourdough toast. (v)

BAKED BUTTER BEANS 9.00

Tomato and lemon verbena baked butter beans, house cashew nut cheese, crispy kale, toasted corn and pea flour bread (vg) (gf)

BACON & EGG SANDWICH 8.00

Free range smokey streaky bacon, fried Cacklebean egg, banana ketchup and rocket.

SOURDOUGH TOAST 3.50

Sourdough toast, homemade butter, a choice of either nut butter, Chislehurst honey or jam. (v) (vg)

EXTRAS

DEEP SMOKED SALMON 4.50

FREE RANGE SMOKED STREAKY BACON 3.50

CHORIZO 4.00

MISO & PALM SUGAR GLAZED OYSTER MUSHROOMS 3.50

All of our dishes may contain allergens or traces of allergens. Please speak to a member of the team for specific information.

v: vegetarian | vg: vegan | gf: gluten-free

This menu is made from 100% recycled coffee cups.

LUNCH 1200 - 1430

CASHEW & COCONUT BRAISED LAMB SHOULDER 10.50

Cashew, coconut, herb and chickpea braised lamb shoulder, Jersey cow milk flat bread.

SWEETCORN & CHILLI PANCAKES 8.50

Sweetcorn, chilli and spring onion pancakes, avocado yoghurt, chilli jam, rocket, pineapple hot sauce, crispy shallots. (v)

TORTILLA

Spanish tortilla, spicy tomato relish, mixed leaf salad (v) 7.00

SEASONAL SALAD BOWL

Please see the blackboard for today's seasonal salad bowl. (vg) 8.00

SMOKED TROUT, REMOULADE & CROSTINI

Smoked trout fillet, soft boiled pullet egg, kholrabi and celeriac remoulade, cornish seaweed crostini, pea shoots. 10.00

SEASONAL SOUP

Served with sourdough toast, house butter or rapeseed oil. See blackboard for today's option (v) (vg) 7.00

SANDWICHES / TOASTIES

Prepared daily. See blackboard for today's options 6.00

BUTTERNUT SQUASH, SPINACH & LABNEH ROLL

Butternut squash, spinach, sumac, chickpea and ricotta. Served with preserved lemon yoghurt and a mixed leaf salad (v) 5.00

SAUSAGE ROLL

Minced pork belly, caramelised red onion, tarragon and sage roll, onion and chilli relish, mixed leaf salad 5.50

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BRUNCH 0900 - 1530

CARAMELISED CROISSANT LOAF & ROAST PLUM 8.50

Caramelised croissant loaf, spiced roast plum, pomegranate labneh, pistachio, cherry syrup. (v)

CINNAMON, SUMAC & DATE GRANOLA 7.00

Cinnamon, sumac & date syrup granola, blueberry compote, Chislehurst honey, yoghurt or dairy alternatives. (v) (vg)

MAPLE & TAHINI BACON & SCRAMBLED EGGS 10.50

Maple and tahini baked free range smoked streaky bacon, scrambled Cackleben eggs, sesame seeds, rocket, sourdough toast.

ROAST CROWN PRINCE SQUASH 9.00

Thyme oil roasted Crown Prince squash, London Fettle ewe's cheese or house cashew nut cheese, crispy kale, herb oil, smoked almond and squash seed dukkah, sourdough toast (v) (vg)

BAKED BUTTER BEANS 9.00

Tomato and lemon verbena baked butter beans, house cashew nut cheese, crispy kale, toasted corn and pea flour bread (vg) (gf)

SMOKED SALMON & SCRAMBLED EGGS 12.50

Deep smoked salmon, scrambled Cacklebean eggs, pea shoots, crushed pink peppercorns, lemon oil, sourdough toast.

CHORIZO & FRIED EGG 11.00

Chorizo, roast sweet potato, baby spinach, fried Cacklebean egg, house chilli jam.

MISO & PALM SUGAR GLAZED OYSTER MUSHROOMS 10.50

Fava bean miso and palm sugar glazed oyster mushrooms, poached Cacklebean eggs, rocket, sesame seeds, sourdough toast. (v)

GOLDEN KIMCHI & EGGS 9.50

Lemon, ginger and turmeric kimchi, poached Cacklebean eggs, Cornish seaweed, crispy shallots, lemon chilli oil, sourdough toast. (v)

See blackboard for today's brunch specials.

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