

BREAKFAST 07:30 - 11:00

CINNAMON, SUMAC & DATE GRANOLA 6.50

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

CROWN PRINCE SQUASH 8.50

Roasted Crown Prince squash, London Fettle ewes' cheese or house vegan mozzarella, herb oil, crispy kale, smoked almond dukkha, 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)

WHIPPED BROAD BEANS & LONDON FETTLE 9.00

Broad beans whipped with London Fettle ewes' cheese, poached Cacklebean eggs, sumac, pistachio, sweet cicely syrup, pea shoots, sourdough toast. (v)

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

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

BAKED BUTTER BEANS 9.00

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

BEEF, BEETROOT & PORTER STEW 10.50

Chuck steak, beetroot, celeriac, porter and black tracle stew

CROWN PRINCE SQUASH & FETTLE 9.50

Roast Crown Prince squash, London Fettle goats cheese, poached Cacklebean eggs, smoked almond and squash seed dukkah, herb oil, sourdough toast (v)

7.00

TORTILLA

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

SALMON HASH 10.00

Roast salmon, fennel, shallot, baby potato and cavolo nero hash, poached cacklebean egg, watercress

SEASONAL SOUP 7.00

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

SANDWICHES / TOASTIES 6.00

Prepared daily. See blackboard for today's options

SQUASH, SPINACH & RICOTTA ROLL 5.00

Butternut squash, spinach, sumac, chickpea and ricotta roll, preserved lemon yoghurt, mixed leaf salad (v)

SAUSAGE ROLL 5.50

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

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BRUNCH 09:00 - 15:30

CARAMELISED CROISSANT LOAF & BERRIES

8.50

Caramelised croissant loaf, berries, nettle syrup yoghurt, cherry syrup, Madagascan pepper, toasted almonds. (v)

CINNAMON, SUMAC & DATE GRANOLA

6.50

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.

CROWN PRINCE SQUASH & FETTLE

9.50

Roast Crown Prince squash, London Fettle goats cheese, poached Cacklebean eggs, smoked almond and squash seed dukkah, herb oil, sourdough toast (v)

WHIPPED BROAD BEANS & LONDON FETTLE

9.00

Broad beans and peas whipped with London Fettle ewes' cheese, poached Cacklebean eggs, sumac, pistachio, sweet cicely syrup, pea shoots, sourdough toast. (v)

SMOKED SALMON & SCRAMBLED EGGS

12.00

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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