

sourdough toast/croissant with house jam or peanut butter	2.90
granola spiced orange greek yoghurt, seasonal fruit, nuts & seeds	4.50
porridge with seasonal stewed fruit	4.00
avocado on toast with roast toms, poached egg, sumac, dukkah	6.50
pair of poached eggs on sourdough toast	6.00
add avocado, smoked bacon, halloumi, roast toms, chorizo and smoked salmon	2.50
flatbread with warm babagahnoush, boiled egg, halloumi and coriander	7.00
the feast smashed avocado, chorizo, zaatar boiled egg, halloumi, cherry tomatoes, house chili jam with sourdough	8.90
seasonal soup with sourdough - ask us what's in the pot	4.50
succotash beans with panchetta, heritage, tomatoes, basil, sweetcorn and a poached egg	8.00
superfood salad see specials board	7.00
gb salad goats chesse, nectarine, pear, walnuts, spanish onion, seasonal leaves and house dressing	7.50
sides avocado, smoked bacon, halloumi, roast toms, chorizo, smoked salmon	2.50
artisan Sandwiches freshly prepared, check counter for availability and full range	
something sweet fresh pastries and cakes available on the counter	

food...until 3pm

yep, we have gluten free bread - add +£1.50

all sauces, jams, pickles and butter are made in house. please alert us of any dietary requirements or allergies
we choose our produce with a conscience including our organic free-range eggs from Cacklebean

