# **MENU**

BRUNCH	
BREAKFAST STOTTIES Charlotte's Butchery Lincolnshire Sausage Smoked Bacon Fried Egg & Hash Brown V	5.5 5.5 6
HOUSE GRANOLA VV Fruit compote, fresh berries, toasted almonds, yoghurt, maple syrup	7
POACHED EGGS ¥V  Two Cacklebean Eggs soft poached, buttered sourdough, green salad	7.5
GRILLED CHEESE SANDWICH   ✓  Mature and smoked cheddar, buttered leeks, English mustard, dressed greens (add salt-cured ham)	10/ 12
AVO TOAST <b>KVG</b> Lime and coriander avocado, chilli jam, toasted seeds, pickles, toasted sourdough, house salad	11
SAUTÉED MUSHROOM & KALE VG With garlic, chilli, fresh herbs, spiced hash browns, house greens	11
SOFT SCRAMBLED EGGS Three eggs scrambled with butter and cream on toasted sourdough with either two spiced lamb sausages or house smoked salmon	11

THE FACTORY KIT	CHE
VEGGIE BREAKFAST    VEGGIE BREAKFAST   VEV  Two poached eggs, spiced hash browns, smashed avocado, grilled tomato, sauteed mushroom and kale, toasted sourdough	12.5
FACTORY KITCHEN BREAKFAST Two Charlotte's Butchery Lincolnshire sausages, two smoked bacon, fried egg, grilled tomato, two hash browns, toasted sourdough	13.5
ADD ONS & SIDES	
SEASONED FRIES & HARISSA MAYO 🌿	<b>/</b> 4.5
HOUSE SMOKED SALMON	3.5
TWO SPICED LAMB SAUSAGES	3
AVO W∕ HERBS, LIME & CHILLI 🬿 VG	3
CRUMBLED BARREL- AGED FETA 🌿 V	2.5
SMOKED BACON	2.5
TWO HASH BROWNS <b>½</b> VG	2
POACHED OR FRIED EGG 🜿 V	1.5

]	DELI COUNTER	
	SANDWICH Choose from our daily deli menu, served with your choice of two fresh salads or homemade seasonal soup	11.5
	QUICHE & SALAD VV Homemade quiche with your choice of two fresh salads	12
	LARGE MIXED SALAD PLATE VV Choose a combination from our fresh seasonal salads. With sourdough	11
	SEASONAL SOUP OF THE WEEK Served with chunky sourdough. See our daily deli menu.	6.5
	SMALL SALAD BOWL VV Choose one of our deli salads	4.5
	ICE CREAM, PASTRIES & CAKES See our daily deli menu	From 2

# THE PLANT ROOM PRIVATE HIRE

Enjoy an Afternoon Tea or Brunch experience; whether celebrating a special occasion or taking a break from the office with colleagues. Ask a team member for details.

Available for private hire for 10 - 22 guests | From £25pp

# **BRUNCH COCKTAILS** ESPRESSO MARTINI Absolut vodka, coffee liqueur, vanilla 8 FIERY BLOODY MARY Absolut vodka. tomato, lemon, tabasco and celery 7.5 RHUBARB & GINGER FIZZ Rhubarb and 8 ginger gin, prosecco RASPBERRY COBBLER Chambord, vodka. peach puree and lemon juice 8 **FACTORY KITCHEN GIN & TONIC Blood** orange gin, Fever Tree tonic and thyme 7.5 CHOOSE TWO OF THE SAME COCKTAIL 14 SOFT DRINKS **GLASS OF FRESH JUICE** Apple or Orange 3.5 SAN PELLEGRINO Lemon, Grapefruit, Blood Orange or Pomegranate 3 FENTIMANS Ginger Beer, Dandelion & Burdock, Sparkling Raspberry or Rose Lemonade 4 **CAWSTON PRESS** Rhubarb, Apple or Elderflower 3 LIFE KOMBUCHA Ask about today's flavours 4 3 COCA COLA / DIET COKE HARROGATE SPRING WATER Still or 2 Sparkling

# **DRINKS**

# THE FACTORY KITCHEN

# HOT DRINKS ESPRESSO single / double 24/26 MACCHIATO 2.8 **CAPPUCCINO** 3.5 LATTE 3.5 FLAT WHITE 3.3 2.9 **AMERICANO** MOCHA 3.8 **CHALLATTE** 3.5 FILTER COFFEE 2.5 POT OF TEA 2.5 HOT CHOCOLATE 3.5/ add marshmallows ICED LATTE 3.5 FLAVOURED SYRUP 0.5 Decaf coffee and alternative milks available

## TFK LOYALTY CARD

Collect a stamp with each visit - get a free coffee with 5 stamps. Collect at the counter.

### WINE

125 / 175 / 250ml / Bottle

PANUL SAUVIGNON BLANC (White, Chile) 5.5 / 6.5 / 7.5 / 22

PICPOUL DE PINET (White, France) 30

CORNEY & BARROW HOUSE RED (France), 5.5 / 6.5 / 7.5 / 22

DOMAIN DE SAISSAC (Red, France) 30

IL MOLO PINOT GRIGIO BLUSH (Rose, Italy) 5.5 / 6.5 / 7.5 / 22

PROSECCO (Italy) Glass 6.5 / Bottle 22

#### BEER & CIDER

TYNESIDE BLONDE Hadrian Border Brewery 3.9% 500ml	5
NORTHUMBRIAN GOLD Hadrian Border Brewery 4.5% 500ml	5
GRAINGER AILE Hadrian Border Brewery 4.6% 500ml (gf)	5
BIRRA MORETTI 4.6% 330ml	4.5
HEINEKEN ALCOHOL-FREE 330ml	4
ASPALLS SUFFFOLK CIDER 5.5%/ 330ml	4.5