
FULL ENGLISH	15.75	SALMON BAGEL (GF*)	12.50
Soft poached eggs, Cumberland sausage ring, streaky bacon, mushroom, tomato, beans, crispy potatoes, toasted sourdough, Netherend butter		Smoked salmon, cucumber, cream cheese, capers, pickled onion, in a bagel	
VEGGIE/VEGAN (VE* GF*)	14.75	SPRING TARTINE (GF* VE*)	11.50
Soft poached eggs, plant-based sausages, mushroom, tomato, greens, beans, crispy potatoes, toasted sourdough, Netherend butter		Avocado, spring vegetables, radish, feta, pickled onions, dukkah, toasted sourdough	
EGGS YOUR WAY (GF*)	7.00	TURKISH EGGS	11.00
Poached, scrambled, or fried Wood Farm eggs, toasted sourdough, Netherend butter		Soft poached eggs, harissa butter, dukkah, labneh, za'atar flatbread	
TOFU SCRAMBLE (VE GF*)	9.00	ADD CHORIZO OR HALLOUMI	+ 4.00
Seasoned tofu, greens, chilli crisp, toasted sourdough		BREAKFAST MUFFIN	9.50
SAUSAGE SANDWICH	9.00	Norfolk gammon ham, cheddar, fried egg, house brown sauce, English muffin	
Cumberland sausages or vegan sausages, toasted sourdough		BENEDICTS	
BACON SANDWICH	9.00	Soft poached eggs, brown butter hollandaise and the choice of the following on our house-made English muffin:	
Thick cut streaky bacon, toasted sourdough		MUSHROOM & SPINACH	13.50
		SMOKED SALMON	14.50
		GAMMON HAM	14.00
CUMBERLAND RING	4.50	HASH POTATOES & AIOLI	5.00
THICK CUT STREAKY BACON	3.50	TOAST, NETHEREND BUTTER	2.00
SMOKED SALMON	5.50	EGG / VEG	2.50

GF - Gluten Free / GF* - Gluten-free option available
VE - Vegan / VE* - Vegan option available

Please note that some ingredients may not be listed on the menu. If you have any dietary restrictions or allergies, please inform your server before ordering. Our chefs take every precaution to prevent allergen cross-contamination, however, we cannot guarantee that our dishes are completely free from trace allergens. A discretionary 10% service charge will be added to your bill where table service has been provided.

LAMB BOWL	15.75	SALMON BAGEL	12.50
Lamb kofta, chickpeas, buckwheat tabbouleh, hummus, pomegranate, harissa, feta		Smoked salmon, cucumber, cream cheese, capers, pickled onions, in a bagel	
FALAFEL BOWL (GF, VE)	13.50	SPRING TARTINE (GF* VE*)	11.50
Falafel, chickpeas, buckwheat tabbouleh, hummus, pomegranate, harissa, vegan feta		Avocado, spring vegetables, feta, pickled onions, dukkah, on toasted sourdough	
TENDERSTEM SANDWICH (VE)	12.00	PLOUGHMAN'S (GF*)	12.50
Charred tenderstem broccoli, avocado, caramelised onions, romesco sauce, vegan feta, rocket, in focaccia		English cheese, gammon ham, soft egg, pickles, chutney, bitter green salad, toasted sourdough	
MUFFULETTA	13.50	NIÇOISE SALAD (GF)	14.50
Mortadella, salami, ham, mozzarella, emmental, olive salad, giardiniera pickles, rocket, in focaccia		Tuna, heritage tomato, cucumber, radish, green beans, olives, soft egg, anchovies, lemon vinaigrette	
FRENCH DIP	15.50	CAESAR SALAD	13.50
Roast beef, caramelised onions, emmental, horseradish mayo, rocket, beef jus, in sourdough		Herb brined chicken breast, gem lettuce, bacon, cherry tomatoes, croutons, aged parmesan, caesar dressing	
DAILY SPECIALS		CHICKEN PARMIGIANA	14.50
Ask us what we've got on today, subject to availability.		Crispy chicken, mortadella, pomodoro sauce, mozzarella, bitter greens salad, fries & aioli	

AVOCADO	3.50	FRIES & AIOLI	5.00
SEASONAL SIDE SALAD	3.00	FLATBREAD	1.75
HALLOUMI	4.00	PICKLES / CHUTNEY	1.50

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