



BRUNCH

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All our brunches are cooked to order using local ingredients and local free range eggs.

Gourmet breakfast (GF) (2-4-7-9-13-14)

Dry cured back bacon, old english sausage, roasted vine tomato, portobello mushroom, black pudding, fried egg and a choice of white or granary toast

£13,95

Vegetarian breakfast (V) (GF) (2-4-7)

2 poached eggs, roasted vine tomato, portobello mushroom, sauté potatoes, baked beans and a choice of white or granary toast

£12,95

Vegan breakfast (VG) (2-10-13)

2 vegan sausages, grilled vine tomato, portobello mushroom, sauté potatoes, baked beans and a choice of white or granary toast

£12,95

Local organic free-range eggs on toast or sourdough (V) (GF) (2-4-7)

Choice of scrambled eggs, 2 poached eggs or 2 fried eggs. On white, granary toast or sourdough.

with dry cured back bacon add £2.00

with oak smoked Scottish salmon add £4.00

£11,95

Eggs royale (GF) (2-4-5-7-13)

poached eggs and oak smoked Scottish salmon on toasted muffins topped with Hollandaise sauce

£12,50

Eggs benedict (GF) (2-4-7-9-13-14)

poached eggs and home roasted ham on toasted muffins topped with Hollandaise sauce

£11,95

Poached free range eggs on smashed avocado (V) (GF) (1-2-4-9)

poached eggs served with smashed avocado on a slice of granary toast and siracha sauce

£11,95

Halloumi & crushed avocado (V) (GF) (2-7-12-13)

served on toasted sour dough bread, with grilled halloumi and drizzled with siracha sauce

£11,95

Chestnut mushrooms on toast (V) (GF) (2-7)

Chestnut mushrooms sauteed in garlic and parsley butter with cream. On a choice of white or granary toast.

Add a poached egg for £1.50

£11,50

Omelette Arnold Bennett (GF) (4-5-7-9)

Organic local free-range eggs, flaked smoked haddock topped with mature cheddar cheese.

£11,50

Omelette (V) (GF) (4-7-9)

Made with three organic local free range eggs.

Add honey roasted ham, mature cheddar cheese, chestnut mushrooms or vine tomatoes for £1.50 each

£8,25

Scotch pancakes (V) (2-4-7)

Served with fresh berries and maple syrup

£8,95

Bacon sandwich (GF) (1-2-7-9-14)

served with a dressed salad garnish

£8,25

Sausage sandwich (1-2-7-9-13-14)

served with a dressed salad garnish

£8,25

Greek yoghurt with fresh fruit salad (V) (GF) (7)

£7,95

Greek yoghurt topped with homemade granola and fresh berries (V) (2-7)

£7,95

SIDES

Chips with our garlic mayonnaise (V) (GF) (4)

£5,50

Choice of skin on chunky chips or skin on fries

Farmhouse toast with butter (V) (2-7)

£3,95

Toasted Sourdough with butter (V) (2-7)

£4,25

Baked beans (V) (GF)

£2,50

Crushed avocado (GF) (VG)

£2,50

Fried Halloumi (V) (2-7)

£3,50

Sautéed potatoes

£3,95

Extra brunch item (1-2-4-7-9-13-14)

£1,50

Choice of: Egg, sausage, bacon, vine tomatoes or portobello mushroom.

BRUNCH IN STYLE

Make your Brunch extra special

Prosecco Bel Canto

£7,95

Delicious sparkling wine with aromatic pear flavours on the nose followed by a crisp palate of succulent apples, a classic favourite.

£27,90

Tosti Prosecco

£7,95

A gentle, sparkling Prosecco, well balanced and refreshing. 200ml

Bucks Fizz

£6,50

Le Contesse prosecco with fresh orange juice. 175ml

Orange juice

£3,65

Please see our drinks menu for a full selection

Table service, please pay at the table, do not come to the till.

Allergens Key: 1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk (Dairy) 8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame Seeds 13.Soybeans 14.Sulphites

V = Vegetarian. VG = Vegan friendly. GF = Gluten free option available (please ask for gluten free option).

Please advise our staff if you have food related allergies or special dietary requirements. We do not list all ingredients included in our recipes and we cannot guarantee the total absence of allergens. Fish & meat dishes may contain bones. Detailed information on the fourteen allergens are shown, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. Tips settled by credit card are subject to a 10% deduction to cover fees prior to distribution to employees. Cash tips are retained by staff.