



Breakfast Menu

LIGHT

Toast & preserves 4

Coconut & oat porridge, brown sugar, jug of cream 6

Granola, Greek yoghurt, wild honey, fresh fruit 6

Brioche French toast, caramelized banana, maple syrup 8

MAINS

Two free range eggs any style, streaky bacon, toast 7

Chilli cornbread, smashed avocado, poached eggs, fresh herbs 8

English muffin, thick cut ham, poached egg, Hollandaise 8 / 11

Baked eggs in creamed spinach, feta & chilli, flatbread 8.5

The Orange Full English 12.5

Two eggs any style, smoked streaky bacon, Cumberland sausage, black pudding, tomato, mushrooms, baked beans & toast

SIDES 3.5

Roasted tomato | Avocado | Mushrooms | Black pudding | Sausages | Bacon

COCKTAILS

Bloody Mary, Made with Ketel One Vodka to our own recipe 11

British Royale, Homemade cassis, Coates & Seely English Sparkling wine 11

Mimosa, freshly squeezed orange juice, topped with Jeio Valdobbiadene Organic Prosecco, Brut, NV 8

TEA & COFFEE

Birchall teas

English Breakfast 3 | Earl Grey 3 | Camomile 3.5 | Lemongrass & Ginger 3.5 | Green Tea 3.5

Fresh mint tea 3.5

Reads hand roasted coffee

Americano 3 | Espresso 3 | Macchiato 3 | Flat White 3 | Cappuccino 3.5 | Latte 3.5 | Mocha 3.5 | Hot Chocolate 3.5

Soya and semi-skimmed milk available

Please inform our staff if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.