



Daytime Menu October 2020

Brunch

Smoked Haddock Rarebit - Bechamel & Chives- Sourdough Toast	£8.50
Eggs Benedict – Potato Rostis – Béarnaise Sauce	£9.00
Chorizo – Sourdough Toast – Roast Peppers – Romesco – Fried Egg	£9.00
Mushroom Benedict (V) - Potato Rostis– Béarnaise Sauce	£8.50
Smashed Avocado on Toast - Romesco Sauce (Ve)	£7.50

Plates

White bean & hemp hummus – Potato Flatbreads – Crispy Onions (Ve)	£6.50
Smoked Mackerel Pate – Beetroot Chutney - Croutons	£7.00
Salad of the Day - Carrot Salad with Mustard Dressing (Ve)	£4.50
Gordal Olives (Ve)	£3.50
Guindilla peppers (Ve)	£3.00

Delicious things in bread....

3-Cheese Toastie – Sourdough Bread - Spring Onions (V)	£6.50
Roast Pork Belly Toastie – Sourdough Bread – Cheddar – Russian Dressing	£7.50
Confit Duck – Flatbreads – Carrot Bhajis – Orange Dressing	£9.50
Carrot Bhajis – Flatbreads – Green Chilli Relish – Orange Dressing	£7.50

Charcuterie & Cheese Boards

All our artisan meats & cheeses are from small independent producers:

Meat & Cheese Platter – includes 3 meats, 2 cheeses, crackers, homemade chutney, pickles	£13.50
Cheese Platter – includes 4 cheeses, crackers, homemade chutney	£12.00
Meat Platter – includes 4 meats, homemade pickles, guindilla peppers	£12.00

Desserts

All £5.50

Baked Cheesecake - Berry Compote

Pineapple Upside-down Cake - Coconut Cream (Ve)

Chocolate Brownie - Vanilla Ice Cream