

Brunch Served until 2pm

Plated Breakfast - bacon, sausage, fried eggs, sweet & sour tomatoes, chestnut mushrooms, baked beans, hash brown, sourdough (black pudding +1) 11 /GF*

Vegan Breakfast - sweet & sour tomatoes, chestnut mushrooms, avocado, spinach, baked beans, hashed potatoes, sourdough 8 VG/GF*

Huevos Rancheros - poached eggs, rancheros sauce, sweet & sour tomatoes, sourdough (chorizo +2, avocado +2) 7 V DF/GF*

Brunch Bowl - buckwheat tabbouleh, spinach, sweet & sour tomatoes, avocado 7 VG GF (chorizo +2, feta +2, poached egg +1)

Poached eggs, spinach & hashed potatoes (chorizo +2, chestnut mushrooms +2, bacon +2, avocado +2) 7 V DF GF

Smashed avocado on sourdough 7 VG/GF* (smoked salmon +3, bacon +2, poached eggs +2, chestnut mushrooms +2)

Scrambled eggs on sourdough 6 V/GF* (smoked salmon +3, bacon +2, chestnut mushrooms +2, sweet & sour tomatoes +2)

Rarebit on sourdough, sweet & sour tomatoes (bacon +2, chestnut mushrooms +2) 6 V/GF*

Fried egg & chips (York ham +2, chestnut mushrooms +2, sweet & sour tomatoes +2) 6 V GF DF

Breakfast roll with bacon and/or sausage (fried egg +1) 5 /GF*

Mixed fruit bowl with berries, honey & yoghurt 5 V GF/VG*

Sourdough toast, butter & black cherry jam / marmalade / honey 4 V/GF*

Sandwiches Served toasted with celeriac remoulade

Ham, rarebit & piccalilli on sourdough 8 /GF*

Garstang blue, spiced tomato chutney & spinach on sourdough 8 V/GF*

Falafel, hummus & aubergine chutney in flatbread 8 V /VG*GF*

Real Handcooked Crisps - sea salt / salt & cider vinegar / cheese & onion 2 VG/GF*

Salt n' pepper fries 3.5 VG GF Rarebit & parmesan fries 6 V GF

Brunch Drinks Full bar menu available

Green smoothie - kiwi, apple, spinach, avocado 5.5 VG GF

Berry smoothie - mixed berries, apple, cranberry 5.5 VG GF

Hip Pop Kombucha - ginger & blueberry / apple & elderflower / CBD passionfruit & guava 5.5 VG GF

Bloody Mary - house recipe, Stoli, pickles, olives 9 VG GF

Mimosa - Cuvee Vittoria with orange juice 5.5 VG GF

Ballerini - raspberries, Chambord, vanilla & fizz 9 VG GF

Brunch Martini - Tanqueray Sevilla, gin, Cointreau, marmalade, grapes, lemon, cranberry 9 VG GF

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE /GF*/VG* - OPTION AVAILABLE

ALLERGEN NOTICE: All of our dishes are prepared in a kitchen with potential cross-contamination with all allergen groups. An allergen menu is available, please advise your server of any specific allergies, intolerances or dietary requirements.

PROOF

BAR & KITCHEN

Plates From 12 noon

- Smoked mackerel pâté, sourdough, pickled shallots 8 /GF*
- Confit duck rilette, sourdough, chicory marmalade 8 DF/GF*
- Sweet potato, chorizo & mozzarella croquettes, aioli, celeriac remoulade 8 GF
- Za'ar spiced cauliflower fritters, pomegranate, tahini dressing 7.50 VG GF
- Oyster mushrooms, garlic butter, mushroom ketchup, gremolata 7.50 VGF/VG*
- Coriander falafel, aubergine chutney, sweet and sour tomatoes 7.50 VG GF
- Hashed potatoes, aioli, rancheros sauce (chorizo +2) 6 VGF DF
- Mixed leaf salad, avocado dressing, basil oil (feta +2) 5 VG GF
- Buckwheat tabbouleh, watercress, avocado, tomatoes, pumpkin seeds 10 VG GF
(chorizo +2, feta +2, blue cheese +2)
- Cauliflower & almond risotto, Gran Moravia cheese, gremolata 10 VGF NUTS
- Rose harissa chickpea stew, courgette, aubergine chutney, flatbread 10 VG/GF*
- Chilli & lime corn-crust chicken, hashed potatoes, elote slaw, avocado, aioli 16 GF

Boards From 12 noon

- Charcuterie - duck rilette, chorizo, saucisson, serrano ham, celeriac remoulade, olives, pickled shallots, sourdough 18 DF/GF*
- Cheese - three cheeses from The Crafty Cheese Man, chutney, piccalilli, apple, pickled shallots, sourdough 17 V/GF*
- Mezze - coriander falafel, hummus, buckwheat, artichokes, aubergine chutney, olives, padron peppers, flatbread 17 VG/GF*
- Nachos - cheese, artichoke, spinach, rancheros sauce, jalapeños, parmesan 10 VGF

Snacks & Extras

- Mixed olives 3.5 VG GF
- Marinated artichokes 4 VG GF
- Padron peppers 4.5 VG GF
- Sourdough, salted butter/olive oil 3.5 V/VG* /GF*
- Caramelised onion hummus, crispy onions, flatbread 5 VG /GF*
- Salt n' pepper fries 3.5 VG GF
- Rarebit & parmesan fries 6 VGF
- Halloumi fries, aioli, gremolata 7 VGF
- Real Handcooked Crisps - sea salt / salt & cider vinegar / cheese & onion 2 VG /GF*

Desserts

- Chocolate fudge brownie, berries, ice cream 6.5 VGF
- Cherry & almond cake, berries, jam, cream 6.5 VGF
- Affogato, ice cream, espresso, amaretto 6.5 V/GF*
- Vanilla ice cream, berries 4 VGF

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