

Weekend Brunch until 2pm

Plated Breakfast - bacon, sausage, fried eggs, sweet & sour tomatoes, chestnut mushrooms, baked beans, hash brown, sourdough (black pudding +1) 12 /GF*

Vegan Breakfast - sweet & sour tomatoes, chestnut mushrooms, avocado, spinach, baked beans, Hash brown, sourdough 10 VG/GF*

Poached eggs, spinach & hash browns 8 V DF GF
(chorizo +2, chestnut mushrooms +2, bacon +2, avocado +2)

Smashed avocado on sourdough 8 VG/GF*
(smoked salmon +3, bacon +2, poached eggs +2, chestnut mushrooms +2)

Scrambled eggs on sourdough 8 V/GF*
(smoked salmon +3, bacon +2, chestnut mushrooms +2, sweet & sour tomatoes +2)

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

Breakfast roll with bacon and/or sausage (fried egg +1) 6 /GF*

Mixed fruit bowl with berries, honey & yoghurt 6 V GF /VG*

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

Brunch Drinks Full bar menu available

Green smoothie - kiwi, apple, spinach, avocado 5.95 VG GF

Berry smoothie - mixed berries, apple, cranberry 5.95 VG GF

Hip Pop Kombucha - CBD passionfruit & guava 5.5 VG GF

Bloody Mary - house recipe, Stoli, pickles, olives 9.95 VG GF

Mimosa - Cuvee Vittoria with orange juice 5.5 VG GF

Ballerini - raspberries, Chambord, vanilla & fizz 10 VG GF

Brunch Martini - Tanqueray Sevilla, gin, Cointreau, marmalade, grapes, lemon, cranberry 10 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.

Boards

Charcuterie - chorizo, saucisson, serrano ham, celeriac remoulade, olives, sourdough 18 DF /GF*

Cheese - three cheeses, piccalilli, apple, pickled shallots, sourdough 18 V /GF*

Snacks

© 3for2 Thurs & Fri 4-7pm, selected plates & snacks

Mixed olives 3.5 VG GF ©

Padron peppers 5 VG GF ©

Sourdough, salted butter/olive oil 3.5 V/VG* /GF* ©

Moroccan-style hummus with flatbread / corn chips* 5 VG /GF* ©

Salt n' pepper fries 4 VG GF ©

Halloumi fries, aioli, gremolata 8 V GF ©

Za'tar spiced cauliflower fritters, pomegranate, tahini dressing 8 VG GF ©

Nachos - cheese, artichoke, spinach, rancheros sauce, jalapeños, parmesan 8 V GF ©

Desserts

Chocolate fudge brownie, berries, ice cream 7 V GF

Affogato, ice cream, espresso, amaretto 7 V /GF*

Vanilla ice cream, berries 4.5 V GF

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