



BRUNCH 10 - 11.30

MIMOSA

orange juice,
prosecco 5.75

BREAKFAST MARTINI

tanqueray gin, cointreau,
lemon juice, marmalade 8.5

BLOODY MARY

smirnoff black label vodka, tomato juice, lemon,
worchester sauce, sriracha, pepper, celery salt 8.5

EGGS FLORENTINE

wilted spinach, poached eggs, hollandaise, sourdough 9 v

EGGS BENEDICT

roast ham, poached eggs, hollandaise, sourdough 9

EGGS ROYALE

smoked salmon, poached eggs, hollandaise, sourdough 9.5

EGGS ON TOAST

two of them, your way, on toasted sourdough 6.5 v, gfo

FULL PLATE

two eggs your way, two rashers of back bacon, sausage,
baked beans, field mushroom, tomato, buttered
sourdough 10.5 black pudding 1.5

LIGHTER PLATE

back bacon, poached egg, tomato, buttered sourdough 6.5

VEGGIE PLATE

two eggs your way, grilled halloumi, baked beans,
field mushroom, tomato, buttered sourdough 9.5 v

EXTRAS

back/streaky bacon, egg, field mushroom, spinach, tomato,
black pudding, baked beans, toast 1.5
sausage, chorizo 2 smoked salmon, halloumi 3

CHAMPIONS BREAKFAST

smashed avocado, tomato & spring onion salsa,
streaky bacon & poached egg on sourdough 9.5 gfo

LOW & SLOW CRUMPETS

slow braised beef short rib, marmite hollandaise,
spring onion, poached eggs, crumpets 10.5 gfo

HASH

red pepper, crushed potato, mushrooms,
lemon feta sauce 8.5 v, vgo
add poached egg 1.5 add chorizo 2

PANCAKES

maple syrup, greek yoghurt, berry coulis 7.5 v
add streaky bacon 1.5

FRENCH TOAST

brioche, eggs, sugar 8 v

GRANOLA

yoghurt, berry coulis 6 vg

TOAST & PRESERVES 4.5 v, gfo

BRIOCHE BUNS

BACON 5

SAUSAGE 5.5

HALLOUMI & AVOCADO 5.5 v
add a fried egg 1.5

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds

We can't list every ingredient we use so if you have an allergy or intolerance please let us know