



BRUNCH

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All our brunches are cooked to order using local ingredients and local free range eggs.

Gourmet breakfast (GF) (2-4-7-9-13-14)

Dry cured back bacon, old english sausage, roasted vine tomato, portobello mushroom, black pudding, fried egg and a choice of white or granary toast

£13,95

Vegetarian breakfast (V) (GF) (2-4-7)

2 poached eggs, roasted vine tomato, portobello mushroom, sauté potatoes, baked beans and a choice of white or granary toast

£12,50

Vegan breakfast (VG) (2-10-13)

2 vegan sausages, grilled vine tomato, portobello mushroom, sauté potatoes, baked beans and a choice of white or granary toast

£12,50

Local free-range scrambled eggs on toast (V) (GF) (2-4-7)

with dry cured back bacon add £2.00
with oak smoked Scottish salmon add £4.00

£11,50

Eggs royale (GF) (2-4-5-7-13)

poached eggs and oak smoked Scottish salmon on toasted muffins topped with Hollandaise sauce

£11,95

Eggs benedict (GF) (2-4-7-9-13-14)

poached eggs and home roasted ham on toasted muffins topped with Hollandaise sauce

£11,50

Poached free range eggs on smashed avocado (V) (GF) (1-2-4-9)

poached eggs served with smashed avocado on a slice of granary toast and siracha sauce

£11,50

Poached free range eggs on sourdough (V) (GF) (2-4-7)

with dry cured back bacon add £2.00
with oak smoked Scottish salmon add £4.00

£11,50

Halloumi & crushed avocado (V) (GF) (2-7-12-13)

served on toasted sour dough bread, with grilled halloumi and drizzled with siracha sauce

£11,50

Chestnut mushrooms on toast (V) (GF) (2-7)

Chestnut mushrooms sautéed in garlic and parsley butter with cream. On a choice of white or granary toast.
Add a poached egg for £1.50

£11,50

Omelette Arnold Bennett (GF) (4-5-7-9)

local free-range eggs, flaked smoked haddock topped with mature cheddar cheese. Add chips for £3.95

£11,50

Omelette (V) (GF) (4-7-9)

Made with three local free range eggs.
Add honey roasted ham, mature cheddar cheese, chestnut mushrooms or vine tomatoes for £1.50 each

£8,25

Bacon sandwich (GF) (1-2-4-7-9-14)

served with a dressed salad garnish

£8,25

Sausage sandwich (1-2-7-9-13-14)

served with a dressed salad garnish

£8,25

SIDES

Chips with our garlic mayonnaise (V) (4)

Choice of chunky chips or skin on fries

£5,50

Farmhouse toast with butter (V) (2-7)

£3,95

Toasted Sourdough with butter (V) (2-7)

£4,25

Baked beans (V) (GF)

£2,50

Crushed avocado (GF) (VG)

£2,50

Fried Haloumi (V) (2-7)

£3,50

Sautéed potatoes

£3,50

Extra brunch item (1-2-4-7-9-13-14)

Choice of: Egg, sausage, bacon, vine tomatoes or portobello mushroom.

£1,50

BRUNCH IN STYLE

Make your Brunch extra special

Le Contesse Prosecco *Italy*

Le Contesse Spumante Extra Dry is straw yellow in colour. The nose is aromatic with fruit and floral notes that are reminiscent of acacia flowers. 200ml

£7,95

Le Contesse Pinot Rose *Italy*

A gentle strawberry scented rosé from Italy. Fresh and characterful with a hint of sweetness and a well-balanced finish. Delicious. 200ml

£7,95

Bucks Fizz

Le Contesse prosecco with fresh orange juice. 175ml

£6,50

Orange juice

£3,60

Please see our drinks menu for a full selection

Table service, please pay at the table, do not come to the till.

Allergens Key: 1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk (Dairy) 8.Molluscs 9.Mustard 10.Nuts 11.Peanuts 12.Sesame Seeds 13.Soybeans 14.Sulphites

V = Vegetarian. VG = Vegan friendly. GF = Gluten free option available (please ask for gluten free option).

Please advise our staff if you have food related allergies or special dietary requirements. We do not list all ingredients included in our recipes and we cannot guarantee the total absence of allergens. Fish & meat dishes may contain bones. Detailed information on the fourteen allergens is available on request, however we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. Tips settled by credit card are subject to a 10% deduction to cover fees prior to distribution to employees. Cash tips are retained by staff.