

BRUNCH: Time: 8.00 - 16.00

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COUNTER

Sourdough toast & homemade jam	3.00
Homemade cakes and pastries	from 2.00
Elgin granola, fruit, yoghurt, honey	5.00

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KITCHEN

Bramley apple & ginger porridge, hazelnut crumb	5.00
Free range eggs on toast – choose sourdough or rye	6.00
Baked eggs, spicy tomato, Moon's green n'duja, sourdough	10.00
Ricotta hotcakes, smoked bacon, maple syrup	9.00
Potato latkes, smoked salmon, scrambled eggs, cream cheese	9.00
Mr Chaudhry flatbread, scrambled eggs, spiced chickpeas, preserved lemon	8.00
Purple sprouting broccoli, fennel & blood orange salad	8.50
Avocado on toast, green tomatoes, pistachios	8.50
Bermondsey ricotta, stewed peppers, cucumber, almonds, sourdough	8.50
Staffordshire oatcakes, Bury black pudding, bacon, cheddar, fried egg	11.00
Kirkham's Lancashire cheeseburger, hot smoked pork belly, pickle, fries	13.00

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SIDES

Crushed avocado	3.50
Fried green tomatoes	3.50
Smoked bacon	2.50
Speldhurst sausage	2.50
Chalk farm smoked salmon	3.50
Fries	3.50

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We work with the best local suppliers for our meat, fish and veg, our milks and creams are from the Estate Dairy, English cheeses by Neal's Yard, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform the team of any allergies before ordering.