

BRUNCH: Time: 8.00 - 16.00

COUNTER

Sweets and savouries	<i>from</i> 2.50
Toast and house spreads	3.00
Almond and cocoa granola, seasonal fruit, yoghurt	6.50

KITCHEN

Free range eggs on sourdough or rye toast	6.00
Dry cured bacon sandwich, house brown sauce	6.50
Fried brioche, anise sugar, seasonal fruit, orange yoghurt	8.00
Porcini mushroom and sage baked borlotti beans on white potato sourdough	7.00
Smoked aubergine baked eggs, labneh, verbena harissa, flatbread	9.50
Avocado on sourdough, slow roast tomato, almond dukkah	9.50
Lambton & Jackson smoked salmon and scrambled eggs on rye, capers	11.00

FROM MIDDAY

Vegan soup of the day, sourdough	7.00
Seasonal salads from the counter	8.00
Roast shallot, rosemary and Lincolnshire poacher tart <i>(add side salad + 4.00)</i>	4.50
Elgin cheesburger, hand cut chips	14.00
<i>Oglesfield cheese, lettuce, mustard mayo, onion jam, house pickles (add bacon +1.50)</i>	

SIDES

Crushed avocado	4.50
Dry cured bacon	3.50
Cumberland sausages	4.50
Baked borlotti beans	4.00
Slow roast tomatoes	4.50
Smoked salmon	4.00
Counter salad	4.00

We work with the best local suppliers for our meat, fish and veg. Our milk is from Northiam Dairy, English cheese from The Cheese Merchant, bread and pastries from The Dusty Knuckle bakery, oils and olives are from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Cackleberry Farm in the Cotswolds. Our Maldon salt cured smoked salmon comes from Lambton & Jackson.

Please inform the team of any allergies before ordering.