

## BREAKFAST

Served weekdays 8am-11:30am

Sat 10am-12pm Sun 10am-11.30am

### TO DRINK

Breakfast Martini	11.00
<i>Marmalade, lemon, fresh orange</i>	
<i>Jensen dry gin, Cointreau, grapefruit</i>	
Rossini	10.50
Bloody Mary	10.50

### SMOOTHIES available all day

Like a Winner	5.50
<i>Cashew milk, banana, oats, dates, hemp protein 70%, maca root</i>	
Steady Strength	5.50
<i>Almond milk, strawberries, pear, peanut butter, dates, chia seeds, beetroot</i>	

### TO EAT

Toasted Borough sourdough (v)	2.50
<i>seasonal homemade preserve</i>	
Pastries (v)	3.00
<i>seasonal homemade preserve</i>	
Swan Bircher style muesli (v)	5.50
<i>fresh berries, cranberries &amp; apple</i>	
Smashed avocado,	9.00
poached eggs (v)	
<i>coriander &amp; chilli, toasted sourdough</i>	
<i>add smoked salmon</i>	+5.00
Buttermilk pancakes	8.50
<i>caramelized banana, toasted almonds, salted caramel sauce (v) or smoked bacon, maple syrup</i>	
Bacon brioche bun	5.50
<i>Lake District bacon</i>	
Breakfast brioche bun	7.50
<i>Cumberland sausage, Lake District bacon, fried Legbar egg</i>	
Eggs Florentine (v)	9.00
Eggs Royale	11.50
Eggs Benedict	9.00
Half English breakfast	10.50
<i>Lake District bacon, Cumberland sausage, black pudding, mushroom, baked beans, Legbar egg any style, sourdough toast</i>	
Full English breakfast	13.50
<i>as above with tomato, extra sausage, bacon, egg, toast</i>	

## SNACKS

Crisps	2.50	Spiced mixed nuts	4.00
Garlic marinated olives	4.00	Pork crackling & apple sauce	4.00

## SMALLER PLATES

Tomato & pepper gazpacho	6.00	Scotch egg	6.00
<i>rosemary croutons (v)</i>		<i>grain mustard &amp; Tamworth pork</i>	
Pickled vegetables (v)	5.50	Cheese & pickle sausage roll	6.00
<i>smoked paprika hummus</i>		Buttermilk fried rabbit	9.00
Garden vegetable frites (v)	6.00	<i>wild garlic mayo</i>	
<i>saffron &amp; garlic mayonnaise</i>		Chips, garlic mayonnaise	4.50
Sticky lamb belly	8.00	Truffle & parmesan chips	6.00
<i>pickled gem lettuce</i>			

## SHARING BOARDS

Vegetarian board (v)	15.50	Cheese board (v)	14.50
<i>Tart of the day, hummus, smoked paprika, beetroot tzatziki, garden vegetable frites, pickled vegetables</i>		<i>Blacksticks blue, Cenarth brie, Cornish Yarg, Golden Cross goat's cheese, crackers, chutney</i>	
		British meat board	19.50
		<i>Cobble Lane coppa, fennel salami, beer sticks, Oxsprings ham, cornichons,</i>	

## FROM THE COUNTER

Caesar salad	10.00	Tart of the Day (v)	7.50
<i>add chicken</i>		<i>mixed leaf salad, sherry vinaigrette</i>	
<i>+4.50</i>		English mozzarella salad (v)	10.50
Superfood salad (v)	9.50	<i>tomato, fresh oregano, onion &amp; capers</i>	
<i>toasted seeds, raw cider vinegar, rapeseed oil</i>		Focaccia sandwich (v)	6.50
Salad of the Day	7.50	<i>grilled vegetables, Swiss cheese, basil &amp; pinenuts</i>	
<i>(please ask your waiter)</i>			

## LARGER PLATES

Grilled spring vegetables (v)	12.50	Cup of chilled soup &	7.50
<i>fried polenta, salsa verde</i>		Focaccia sandwich	
Salmon & haddock hotdog	14.00	Dirty fries	12.00
<i>spicy mayo, house pickles &amp; chips</i>		<i>beef mince, avocado, salsa, pickled chilli, cheddar cheese</i>	
Fish & chips	16.50	40 day aged Sirloin steak	30.00
<i>mushy peas, tartar sauce</i>		<i>chips, cafe de paris butter</i>	
Fish pie	16.50		
<i>mash potato, seasonal greens</i>			
Fried chicken burger	14.50		
<i>Caesar salad, hot sauce &amp; chips</i>			

## PUDDINGS

Baked scone (12 to 5pm)	3.50	Boozy sundae	6.00
<i>homemade jam, clotted cream</i>		<i>vanilla &amp; caramel ice cream, Baileys caramel, brownies, toasted almonds</i>	
Cake of the day	5.00	Strawberry & lime Eton mess	7.00
Apple & mango crumble	6.50	Ice cream	2.50 per scoop
<i>pineapple &amp; mint sauce</i>		or sorbet of the day	