

BRUNCH COCKTAILS

Bloody Mary or Maria 7

Mimosa 7.5

Virgin Mary 4

Fresh orange juice 3.5

BRUNCH

Eggs Benedict, Royale or Florentine 9.5

Salt beef hash, fried St. Ewes egg, baby spinach, mustard sauce 12

Avocado, poached St. Ewes egg, rye, lime, chili, coriander 8.5

Yoghurt panna cotta, homemade granola, fresh seasonal berries 8.5

Smoked salmon bagel, labneh, pickled onion, fried capers, dill 8.5

Full English, fried St. Ewes eggs, dry cured bacon, Cumberland sausage, soy braised mushrooms, Fruit Pig blood pudding, home baked beans, tomato jam, sourdough toast 12

DIY Brunch 2 each

St. Ewes fried egg, dry cured bacon, Cumberland sausage, home baked beans, wilted spinach, Fruit Pig blood pudding, sourdough toast, smashed avocado, soy braised mushrooms

COFFEE

Americano, espresso, macchiato 2

Latte, cappuccino, flat white, dbl. espresso, dbl. macchiato 2.50

Add vanilla, hazelnut, gingerbread, pumpkin spiced or caramel syrup .55

BIRCHALL TEA 2.25

English Breakfast, Earl Grey, chai, green

Jasmine Pearls 2.75

CAFFEINE-FREE BIRCHALL TEA 2.25

English Breakfast, red berry & flower, peppermint, lemongrass & ginger, camomile, fresh mint

Menu served Sat-Sun, 8:30-12pm. An optional 12.5% service charge will be added to your bill, all of which is distributed to staff. All our fish is sustainably sourced. A full allergen menu is available upon request.