



## BRUNCH 10 - 11.30

### MIMOSA

orange juice,  
prosecco 5.75

### BREAKFAST MARTINI

tanqueray gin, cointreau,  
lemon juice, marmalade 8.5

### BLOODY MARY

smirnoff black label vodka, tomato juice, lemon,  
worchester sauce, sriracha, pepper, celery salt 8.5

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### EGGS FLORENTINE

wilted spinach, poached eggs, hollandaise, sourdough 8 v

### EGGS BENEDICT

roast ham, poached eggs, hollandaise, sourdough 8

### EGGS ROYALE

smoked salmon, poached eggs, hollandaise, sourdough 8.5

### EGGS ON TOAST

two of them, your way, on toasted sourdough 5.5 v, gfo

### FULL PLATE

two eggs your way, two rashers of back bacon, sausage,  
baked beans, field mushroom, tomato, buttered  
sourdough 9.5 black pudding 1.5

### LIGHTER PLATE

back bacon, poached egg, tomato, buttered sourdough 6

### VEGGIE PLATE

two eggs your way, grilled halloumi, baked beans,  
field mushroom, tomato, buttered sourdough 8.5 v

### EXTRAS

back/streaky bacon, egg, field mushroom, spinach, tomato,  
black pudding, baked beans, toast 1.5  
sausage, chorizo 2 smoked salmon, halloumi 3

### CHAMPIONS BREAKFAST

smashed avocado, tomato & spring onion salsa,  
streaky bacon & poached egg on sourdough 9.5 gfo

### LOW & SLOW CRUMPETS

slow braised beef short rib, marmite hollandaise,  
spring onion, poached eggs, crumpets 9.75 gfo

### HASH

red pepper, crushed potato, mushrooms,  
lemon feta sauce 7.5 v, gfo  
add poached egg 1.5 add chorizo 2

### PANCAKES

maple syrup, greek yoghurt, berry coulis 7 v  
add streaky bacon 1.5

### FRENCH TOAST

brioche, eggs, sugar 8 v

### GRANOLA

yoghurt, berry coulis 6 vg

TOAST & PRESERVES 3.5 v, gfo

### BRIOCHE BUNS

BACON 5

SAUSAGE 5.5

HALLOUMI & AVOCADO 5.5 v  
add a fried egg 1.5

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds

We can't list every ingredient we use so if you have an allergy or intolerance please let us know