

BREAKFAST & BRUNCH 9.30 til 3

PLEASE ORDER AT THE COUNTER

Viennoiserie from the counter made with Wildfarmed flour & Estate Dairy butter

Sourdough Toast 2 slices of house made Wildfarmed bread, butter, England Preserves strawberry jam or marmalade (v)	5
Toasted Teacake house made Earl Grey, currant & citrus teacake, w butter, England Preserves strawberry jam or marmalade. (v)	5.5
Toasted Banana Bread with butter	5.5
Seasonal House Granola w greek yoghurt, spiced apple butter (vg)	8.5
Smashed Avocado on Wildfarmed Sourdough pickled ginger, sriracha, fresh herbs, radish (vg) (gft)	9.5
Smoked Salmon Smørrebrød smoked salmon, cream cheese, lemon, capers & dill on Wildfarmed multi-seed sourdough	11
Sweet chilli sausage & red onion marmalade sarnie on Wildfarmed house made muffin	9.5
Dry cured streaky bacon & spiced tomato relish sarnie on Wildfarmed house made muffin	9
Topped Banana Bread topped with natural or soya yoghurt, honey, banana, toasted walnuts (v)	10.5

LUNCH 10.30 til 3

DELI SARNIES

On house made ciabatta
See the counter for today's fillings

We recommend adding your choice of one seasonal salad +3.5

SEASONAL SALADS

one or two salads	9
Asian Slaw (vg gf)	
Cauliflower, roasted new potato, chickpea, spinach, rocket, w harissa & preserved lemon dressing (vg gf)	

HOUSE BAKES

8	with your choice of one seasonal salad	
	Beetroot & Feta Tart rich, flaky pastry tartlets filled with a creamy, cheesy beetroot & potato filling (v)	13

ADD

Halloumi	5
Sausages	6
Bacon	5
Smashed avocado	4

If you have any allergies, please let us know before ordering. Allergen information is not shown on our main menu. For allergen information, ask to see our allergens menu. Note: due to small working areas, we're not an allergen free environment, so please be aware there may be cross contamination. Consider this in light of individual requirements. (gf) = no gluten-containing ingredients (gft) = no-gluten option (v) = vegetarian (vg) = vegan (vgt) = vegan option