BREAKFAST 8:30 til 12

Sourdough Toast 2 slices of house made Wildfarmed bread, butter, homemade strawberry jam or marmalade (v)	
Toasted Teacake house made Earl Grey, currant & citrus teacake, w butter, homemade strawberry jam / marmalade (v)	5.5
Seasonal House Granola w greek yoghurt, spiced apple butter	8.5
Simple Oat Milk Porridge w sea salt & maple syrup (vg)	7
$\label{eq:Danish Porridge} \textbf{Danish Porridge} \ \textbf{w} \ \text{spiced apple butter, to a sted nuts} \ \& \ \text{seeds,} \\ \text{fresh apple (vg)}$	9.8

BRUNCH 9 til 3

Cacklebean Eggs poached, fried or scrambled on Wildfarmed Sourdough or house made muffin (v)	8.6
$\label{eq:Bacon Sarnie} \textbf{Bacon Sarnie} \ \text{sweet cure smoked streaky bacon, house made muffin w spiced tomato relish}$	9
Sausage Sarnie Moss Valley sweet chilli sausage, house made muffin w red onion marmalade	9.5
Naroques French Toast w roasted plums, ginger & hazelnut crumble, whipped vanilla mascarpone, orange honey (v) or home cured crispy streaky bacon, maple syrup	14.8
Eggs Benedict poached Cacklebean eggs, house muffin, espresso hollandaise, Yorkshire ham	15.5
Eggs Royale poached Cacklebean eggs, house muffin, espresso hollandaise, smoked salmon	15.5

The Duke poached Cacklebean eggs, roasted tomatoes, house made salsa verde, smoked streaky bacon or fried halloumi on toasted Wildfarmed sourdough	15.8
Avocado Toast smashed avo, amba, pickled carrot, pomegranate, radish, toasted seeds, herbs, toasted Wildfarmed sourdough (vg)	14

Eggs Florentine poached Cacklebean eggs, house muffin,

espresso hollandaise, buttered greens (v)

Green Eggs aromatic spinach, kale & leek stew, matchstick	
potatoes, poached Cacklebean eggs, chilli butter, almond	15.5
dukkha, Wildfarmed sourdough (v) (gft)	

Sausage & Egg Marmuffin house muffin, sausage patty,	
cheddar, buttered greens, Cacklebean fried egg, dijon	14.8
mustard	

Chipotle Smoked Cheddar Cornbread Marms made spicy	
beans, fried Cacklebean egg, chipotle crema, smashed	15
avocado, pickled red onion, grilled house made cornbread	13
(gf) (v)	

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SIDES	*from 12			
Wildfarmed	Sourdough w butter	5	Seasonal salad side*	6.5
French fries	* (vg) (gf)	5	Chipotle beans (gf)	5
Halloumi (v)) (gf)	5	Amba: mango pickle ketchup	2.8
Two sweet	chilli sausages	6	Spiced tomato relish	2.8
Smoked str	eaky bacon	5	Red onion marmalade	2.8
Cacklebean	egg (v)	2	Espresso hollandaise	2.8
Smashed av	o (vg)	4		

LUNCH 12 til 3

Deli Sandwich ask for today's choice, on house made bread, w seasonal slaw	9.5
Topped Focaccia served by the slice, ask for today's, baked daily in our bakery	9
Seasonal Salad; choice of one or two Giant cous cous, peas, fennel, dried cranberries, flaked almonds w mint dressing (v) Rainbow Slaw with tamari dressing and spicy cashews (vg gf)	12
Marms Burger beef patty, house made bacon jam, Marms burger sauce, melted Monterey Jack, house pickles, lettuce & tomato served with fries	17
Beetroot & Feta Tart rich, flaky pastry tartlets filled with a creamy, cheesy beetroot & potato filling (v)	14
Halloumi Sandwich fried halloumi, tomato & pomegranate salsa, hummus, fresh herbs, brioche bun, w seasonal slaw (v)	14.5

CAKES Made with 100% Wildfarmed flour	
Caramel Ganache Brownie dark chocolate & sea salt with a milk chocolate caramel ganache topping (gf)	5.4
Banana Bread banana & brown sugar loaf cake - our everyday sweet staple (vg)	4.5
Double Chocolate Cookie our signature, thick cut chocolate cookie with white & milk chunks	3.7
Morning Bun light & buttery vanilla sponge coated in cinnamon sugar	5.2
Orange & Currant Scone w butter / +0.8 w butter & jam / +2 w clotted cream & jam	3.7
'To Have with Coffee' Cake crème fraîche vanilla sponge with cocoa & almond streusel topping	5.4
Peanut Butter Blondie rich with muscovado, white chocolate & homemade raspberry jam (gf)	4.9
Lemon Meringue Tart shortcrust pastry filled with zesty lemon curd topped with toasted Italian meringue	6
Weekend Specials: ask us about cake & pastry specials	
Pistachio Basque Cheesecake a pistachio 'burnt' cheesecake; softly set and deeply caramelised (gf)	7.4
FROM THE BAKERY 100% Wildfarmed flour & Estate Dair cultured butter	У
Cinnamon Bun enriched brioche dough, cinnamon & golden caster sugar filling	4.1
Cardamom Knot enriched brioche dough, with cardamom & golden caster sugar filling	4.1
Croissant our classic buttery croissant	3.6
Pain au Chocolat with dark chocolate	3.8
Almond Croissant twice baked croissant, filled with almond frangipane	5.5
Chocolate & Hazelnut Pain au Chocolat twice baked croissant, filled with chocolate hazelnut frangipane	5.8

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 (gf) = no-gluten option (v) = vegetarian (vg) = vegan (vgt) = vegan option (vg) = vegan (vgt) = vegan option (vg) = vegan option (vg) = vegan (vgt) = vegan option (vg) = vegan (vgt) = vegan option (vg) = vegan option (vg) = vegan (vgt) = vegan option (vg) = vegan option (vg) = vegan (vgt) = vegan option (vg) = ve

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