

BREAKFAST



8AM - 12PM

• COCKTAILS •

BLOODY MARY

Vodka, Bloody Mary Mix, Lemon

..... 13

ESPRESSO MARTINI

Vodka, Kalhua, Sugar Syrup,

Lantana Coffee Blend

..... 13

MIMOSA

Della Vite Prosecco, Orange Juice

..... 7

• GRAINS

HOUSE GRANOLA (V)

Yoghurt & Fresh Fruit

..... 7.5

PEANUT BUTTER OVERNIGHT OATS (V)

with Raspberry Jam & Toasted Coconut Flakes

..... 6

Add Greek Yoghurt... 1.5

• EGGS AND •

MORE

EGGS ON TOAST

Two Eggs Any Style on Toast

..... 7.5

**SMOKED SALMON
SCRAMBLED EGGS**

Free Range Eggs, Smokin' Brother's
House Smoked Salmon & Toast

..... 16

EGGS BENEDICT

with Ham, Poached Eggs & Brown
Butter Hollandaise

..... 14

EGGS FLORENTINE

with Sautéed Spinach, Poached
Eggs & Brown Butter Hollandaise

..... 14

EGGS ROYALE

with Smoked Salmon, Poached Eggs
& Brown Butter Hollandaise

..... 18

WELSH RAREBIT

Slow Roast Tomatoes, Bloody Mary
Jam & Henderson's Relish

..... 12

Add Poached Egg... 2

MUSHROOM CREPE (V)

Sautéed Mushrooms & Oglesfield
Filled Crepe with Poached Egg,
Spinach & Pickled Onion

..... 12.5

**BAKEWELL FRENCH
TOAST (V)**

Brioche Stuffed with Cherry
Compote, Vanilla Cream & Almond
Frangipane

..... 11

BREAKFAST MUFFIN BAP

Cumberland Sausage, Streaky Bacon,
Roast Mushrooms, Fried Egg &
House Barbeque Sauce

..... 15

• TRIMMINGS

ALL THE

FULL OQS

Poached Eggs, Cumberland Sausage, Streaky Bacon,
Roast Tomato, Roast Mushroom, Baked Beans,
Black Pudding & Toast

..... 18

FULL OQS VEGGIE (V)

Poached Eggs, Roast Mushroom, Roast Tomato,
Baked Beans, Spinach,
Halloumi & Toast

..... 17

• SIDES •

ROAST MUSHROOMS (VF)... 3.5 / ROAST TOMATOES (VF)... 3.5 / ENGLISH HALLOUMI (V)... 5

O'SHEA'S STREAKY BACON... 4.5 / O'SHEA'S CUMBERLAND SAUSAGE... 4.5

WILTED SPINACH (V)... 4 / SMOKIN' BROTHER'S SMOKED SALMON... 5

O'SHEA'S BLACK PUDDING... 4.5 / TOAST & JAM... 5 / BAKED BEANS (VF)... 3.5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brothers, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.