



BREAKFAST

• GRAINS

HOUSE GRANOLA (V)

Yoghurt & Fresh Fruit
..... 7.5

PORRIDGE (V)

Oatmilk, Apple & Rhubarb
..... 6

EGGS AND •

• MORE

EGGS ROYALE

Smokin' Brothers Smoked Salmon,
Poached Eggs & Brown Butter
Hollandaise
..... 18

EGGS BENEDICT

Ham, Poached Eggs &
Brown Butter Hollandaise
..... 14

EGGS FLORENTINE

Sautéed Spinach, Poached
Eggs & Brown Butter
Hollandaise
..... 14

BREAKFAST MUFFIN BAP

Cumberland Sausage, Streaky
Bacon, Roast Mushrooms,
Fried Egg & Bloody Mary Jam
..... 15

SMOKED SALMON SCRAMBLED EGGS

Free Range Eggs, Smokin'
Brothers Salmon & Toast
..... 16

WELSH RAREBIT

Slow Roast Tomatoes, Bloody
Mary Jam & Henderson's Relish
..... 12
Add Poached Egg... 2

MUSHROOMS ON TOAST (V)

Sauteed Mushrooms,
Poached Egg, Spinach
& Pickled Onion
..... 12.5

WARM BAKEWELL BRIOCHE (V)

Brioche Stuffed with Cherry
Compote, Vanilla Cream &
Almond Frangipane
..... 11

EGGS ON TOAST

Two Eggs Any Style
on Toast
..... 7.5

• TRIMMINGS

ALL THE

OQS

Poached Eggs, Cumberland Sausage,
Streaky Bacon, Roast Tomato, Roast Mushroom,
Baked Beans, Black Pudding & Toast
..... 18

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

ST JAMES ANGLUM ENGLISH HALLOUMI (V)... 5

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

WILTED SPINACH (VF)... 4 / SMOKIN' BROTHERS SMOKED SALMON... 5

O'SHEA'S BLACK PUDDING... 4.5 / TOAST & JAM... 6 / 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.

DRINKS

COCKTAILS •

BLOODY MARY Vodka, Bloody Mary Mix, Lemon 13	ESPRESSO MARTINI Vodka, Mr Blacks Coffee Liqueur, Sugar Syrup, Espresso 13	MIMOSA Cava, Orange Juice 8
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• DRINKS

HOT

BLACK Espresso 2.8 Long Black 3 Drip Filter 3.4 <i>Light Roasted, Pale Colour, Milk Chocolate, Orange & Toffee Hints</i>	TEAS & TISANES By Good & Proper Tea English Breakfast 3 Earl Grey 3 Hibiscus 3 Jade Tips 3 Wild Rooibos 3
COLD Iced Long Black 3 Iced Latte 3.6	CHOCOLATE <i>Coco deluxe</i> Hot Chocolate 3.6 Mocha 3.8
WHITE Macchiato 3 Flat White 3.6 Cappuccino 3.6 Latte 3.6 Piccolo 3	SPICE IT UP Chai Latte 3.6 Matcha Latte 3.6 Beetroot Latte 3.6 Fresh Mint Infusion 3 Lemon, Ginger & Honey Infusion 3

• JUICES

OJ Freshly Squeezed 5 Green Immunity Booster 5 Celery, Cucumber, Kale, Apple & Lime	Sunshine Coast 5 Apple, Ginger, Carrot & Orange Heart Beet 5 Apple, Carrot, Ginger & Beetroot
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• SMOOTHIES

PBD 5.5 Peanut Butter, Date, Banana, Milk & Cinnamon	Classic Berry 5.5 Banana, Berry, Honey, Milk & Yoghurt
Glory 5.5 Spinach, Mango, Banana, Apple & Flax Seeds	

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