



BREAKFAST

COCKTAILS •

BLOODY MARY

Sapling Vodka, Homemade
Bloody Mary Mix, Lemon

..... 13

ESPRESSO MARTINI

Homemade Coffee Liquor,
Sapling Vodka, Espresso

..... 13

MIMOSA

Cava, Orange Juice

..... 8

• GRAINS

HOUSE GRANOLA (V)

Yoghurt & Fresh Fruit

..... 7.5

PORRIDGE (VF)

Oat Milk, Poached Heritage Plums

..... 7

EGGS AND •

EGGS ROYALE

Smoked Salmon, Poached Eggs,
Brown Butter Hollandaise
& Crispy Onion Crunch

..... 18

SALT BEEF BENEDICT

Poached Eggs, Brown Butter
Hollandaise & Crispy
Onion Crunch

..... 17

TRUFFLED MUSHROOM BENEDICT (V)

Poached Eggs, Spinach,
Brown Butter Hollandaise
& Crispy Onion Crunch

..... 15

SALMON & SPINACH BAKED EGGS

Smoked Salmon, Spinach, Cream &
Nutmeg

..... 18

BREAKFAST MUFFIN BAP

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

..... 15

WARM BAKEWELL BRIOCHE (V)

Brioche Stuffed with Cherry
Compote, Vanilla Cream &
Almond Frangipane

..... 12

WELSH RAREBIT (V)

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

..... 12

Add Poached Egg... 2

Add Bacon... 5

MUSHROOM & SPINACH BAKED EGGS (V)

Mushrooms, Spinach, Cream &
Nutmeg

..... 14

EGGS ON TOAST (V)

Any style of Eggs
on Toast

..... 7.5

Add your choice of sides

MORE

• TRIMMINGS

OQS BREAKFAST

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

..... 18

OQS VEGGIE (V)

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

..... 17

ALL THE

• SIDES

ROAST MUSHROOMS (VF)... 4 / ROAST TOMATOES (VF)... 4

ANGLUM HALLOUMI (V)... 5

STREAKY BACON... 5 / CUMBERLAND SAUSAGE... 5

WILTED SPINACH (VF)... 4 / SMOKIN' BROTHERS SMOKED SALMON... 6

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' Brother's, free range eggs from Good Egg Fellas, charcuterie from Cobble Lane Cured, sustainably sourced meat and poultry from HG Walters 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.

A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.

DRINKS

SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Coates & Seely, Brut Reserve, Hampshire, England, NV	13
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	14
Wild Idol Non Alcoholic Sparkling Wine, Germany	6

DRINKS

HOT

BLACK

Espresso	2.8
Long Black	3
Drip Filter	3.4
<i>Light Roasted, Pale Colour, Milk Chocolate, Orange & Toffee Hints</i>	

COLD

Iced Long Black	3
Iced Latte	3.6

WHITE

Macchiato	3
Flat White	3.6
Cappuccino	3.6
Latte	3.6
Piccolo	3

TEAS & TISANES

By Good & Proper Tea

English Breakfast	3
Earl Grey	3
Hibiscus	3
Jade Tips	3
Wild Rooibos	3

CHOCOLATE

<i>Coco deluxe</i>	
Hot Chocolate	3.6
Mocha	3.8

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	Sunshine Coast	5
Green Immunity Booster	5	Apple, Ginger, Carrot & Orange	
Celery, Cucumber, Kale, Apple & Lime		Heart Beet	5
		Apple, Carrot, Ginger & Beetroot	

SMOOTHIES

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

We are proud to work with some wonderful British suppliers including Small Beer, Sapling Drinks, Double Dutch, Estate Dairy, Momo, Two Drifters, Good and Proper Tea and coffee sourced from Climpson & Sons. 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. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.