

As all of our produce is local and seasonal, our menus are subject to daily change.

Brunch 09.30 – 15.00

Sourdough toast, butter, jam 5.5 (1,2,8)

Porridge, candied apple, dried fruit, cream 6.5 (1,2,4,8)

French toast, orange cream, lemon verbena ice-cream 9 (1,2,4,8,9)

Lomo iberico, bread, olive oil 16 (1,2)

Cheese selection, raw honey 14 (1,2,8)

Mushroom on toast, fried egg 10 (1,2,4,8)

Andarl pork bun, kohlrabi and celeriac remoulade 15 (1,2,4,8,10,11,12,13)

Turkish eggs, raita, sobrasada, sourdough 15 (1,2,4,8,11,12,13)

Smoked mackerel, kelp butter, soft boiled egg 13 (1,2,4,5,8,10,11,13)

Pork katsu sandwich, tonkatsu, slaw 16 (1,2,4,7,8,10,11,13)

Roast aubergine, cannellini beans, harissa 16 (1,2,10,11,12)

Basque cheesecake, whiskey foam 6.5 (1,2,8)

Ginger cake, chantilly 6 (1,2,4,8)

Please inform a member of staff about any dietary requirements/allergies

12.5% service applied to groups of 6 and over

1 gluten 2 wheat 3 crustaceans 4 eggs 5 fish 6 peanuts 7 soybeans 8 milk 9 nuts 10 celery 11 mustard 12 sesame 13 sulphites 14 lupin 15 molluscs