

MARYS

House Mary; East London vodka, house spices, tomato juice, lemon, olives, celery, rosemary	£12.5
Bloody Great Mary; East London vodka, house spices, clamato juice, lime, agave, guindilla peppers, olives, celery, rosemary	£13



THE COURTYARD

‘moonlit’ private dining room complete with lazy susan  
for private parties or meetings of up to 12 guests

BELLINIS

Lychee & Rose Bellini; prosecco, lychee, rose	£12.8
Elderflower & Peach Bellini (non-alc); Wild Idol Sparkling White, peach, elderflower	£12.5

SHARING SNACKS TO START

rosemary & olive oil focaccia <a href="#">vg</a>	£3.8
artichoke & parmesan dip, flame-grilled sourdough <a href="#">v</a>	£9
tempura broccoli, sesame glaze <a href="#">vg</a>	£8

LARDER

house muesli; buckwheat, seeds, berries, honey <a href="#">v</a>	£7.5
granola, strawberries, pear, Greek yoghurt <a href="#">v</a>	£9.2
açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds <a href="#">v</a>	£11.5
fresh fruit carpaccio; pineapple, watermelon, kiwi, blackberries, strawberries, grapes, coconut yoghurt <a href="#">vg/gf</a>	£12

ON TOAST

smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah <a href="#">vg</a> <a href="#">suggested sides: bacon / salmon / eggs</a>	£10.5
scrambled egg, flame-grilled sourdough <a href="#">v</a> <a href="#">suggested sides: bacon / sausage / salmon / tomatoes</a>	£9.5
smoked salmon, St. Ewe scrambled egg, sourdough, kale pesto <a href="#">suggested sides: feta / mushrooms / tomatoes</a>	£12.8

MALTED DEEP DISH PANCAKES

toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup <a href="#">v</a>	£13.7
berries, berry compote, clotted cream, maple syrup <a href="#">v</a>	£15.5
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2

HOLLANDAISE

smashed avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin <a href="#">v</a> <a href="#">suggested sides: bacon / halloumi / tomatoes</a>	£12.8
oak-smoked salmon Royale; poached egg, hollandaise, muffin <a href="#">suggested sides: avocado / mushrooms / tomatoes</a>	£15.5
Kassler ham Benedict; poached egg, hollandaise, muffin <a href="#">suggested sides: mushrooms / tomatoes</a>	£14.2
Burgerdict; poached egg, smashed beef patty, special hollandaise, tomato, muffin <a href="#">suggested sides: bacon / mushrooms / beans</a>	£14.5

due to the nature of hollandaise,  
these dishes are served warm rather than hot

BRUNCH CLASSICS

courgette & corn fritters, beet hummus, feta, tempura herbs <a href="#">v</a>	£13.5
smoked Cajun shakshuka, St. Ewe eggs, flame-grilled sourdough <a href="#">v</a>	£14.8
minute sirloin, fried St. Ewe egg, salsa verde <a href="#">gf</a>	£16.8
bone-in chicken schnitzel, Dingley Dell bacon, black pudding, fried St. Ewe egg, green sauce	£21.5
full veggie; grilled halloumi, St. Ewe egg, avocado salsa, spinach, BBQ beans, field mushroom, roast tomato, toast <a href="#">v</a>	£15.8
full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, field mushroom, roast tomato, toast	£16.5
double smash burger; 2 x 70g smashed beef patties, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2	£13.8

MAINS FROM 12

whole grilled miso sea bass, pickled cucumber, nuoc cham <a href="#">gf</a> £24.5 <a href="#">suggested wine pairing:</a> Grüner Veltliner - Funkstille	
rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £22.8 <a href="#">suggested wine pairing:</a> Sauvignon Blanc - Holdaway Estate	
380g New York strip <a href="#">gf</a> East Anglian, aged for 56 days £36.5 <a href="#">suggested wine pairing:</a> Côtes-du-Rhône - Ferraton	
New York strip tagliata, rocket, parmesan, herb dressing <a href="#">gf</a> £37.8 <a href="#">suggested wine pairing:</a> Provence rosé - Grand Bauquière	

SUNDAY SOUL ROASTS

AVAILABLE EVERY SUNDAY FROM 12 -  
WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, Yorkshire pudding, pineapple chutney, sour cream dip	£22
pimento-marinated chicken, Yorkshire pudding, pineapple chutney, sour cream dip	£23.5
45 day aged sirloin, Yorkshire puddings, horseradish cream	£28.8
truffled portobello & sweet potato Wellington, porcini cream <a href="#">v</a>	£19.5

[all served with:](#)  
roast new potatoes | glazed carrots  
creamed corn | minted peas | port gravy

100% OF SERVICE CHARGE GOES TO THE TEAM.  
ALWAYS HAS, ALWAYS WILL.

ANY ALLERGIES?  
SCAN THE QR &  
LET US KNOW.



Charity No. 1152205

we are proud to be supporting  
Spread a Smile in their mission of  
bringing joy to children in hospitals

a discretionary 25p donation will be  
added to your bill

SIDES

Old Spot sausages	£5.2	truffle mac & cheese, shallot rings, crispy capers <a href="#">v</a>	£9.5	St. Ewe eggs <a href="#">v/gf</a> (poached / fried)	£4.5
smoked streaky Dingley Dell bacon <a href="#">gf</a>	£5.8	grilled halloumi <a href="#">v/gf</a>	£5.5	avocado <a href="#">vg/gf</a> (sliced / salsa)	£4.5
oak-smoked salmon <a href="#">gf</a>	£6.2	toast; white sourdough, brown sourdough, gluten-free, English muffin <a href="#">vg</a>	£4	BBQ beans <a href="#">vg/gf</a>	£4.2
roast field mushrooms <a href="#">vg/gf</a>	£4.2			chips, sesame salt <a href="#">vg</a>	£5.8
roast tomatoes <a href="#">vg/gf</a>	£3.8			mixed leaves, parmesan <a href="#">gf</a>	£5.5