

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 <b>vg</b>	£3.8
artichoke & parmesan dip, flame-grilled sourdough <b>v</b>	£9
tempura broccoli, sesame glaze <b>vg</b>	£8

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

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

MALTED DEEP DISH PANCAKES	
toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup <b>v</b>	£13.7
berries, berry compote, clotted cream, maple syrup <b>v</b>	£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 <b>v</b> suggested sides: <b>bacon / halloumi / tomatoes</b>	£12.8
oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: <b>avocado / mushrooms / tomatoes</b>	£15.5
Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: <b>mushrooms / tomatoes</b>	£14.2
Burgerdict; poached egg, smashed beef patty, special hollandaise, tomato, muffin suggested sides: <b>bacon / mushrooms / beans</b>	£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 <b>v</b>	£13.5
smoked Cajun shakshuka, St. Ewe eggs, flame-grilled sourdough <b>v</b>	£14.8
minute sirloin, fried St. Ewe egg, salsa verde <b>gf</b>	£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 <b>v</b>	£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
English breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, St. Ewe egg, BBQ beans, toast	£12.8
double smash burger; smoked cheddar, jerk quince mayo, pink pickled onion + smoked bacon £2 / + avocado salsa £2 / + egg £2	£13.8

MAINS FROM 12	
whole grilled miso sea bass, pickled cucumber, nuoc cham <b>gf</b> £24.5 suggested wine pairing: Grüner Veltliner - Funkstille	
rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £22.8 suggested wine pairing: Sauvignon Blanc - Holdaway Estate	
380g New York strip <b>gf</b> East Anglian, aged for 56 days £36.5 suggested wine pairing: Côtes-du-Rhône - Ferraton	
New York strip tagliata, rocket, parmesan, herb dressing <b>gf</b> £37.8 suggested wine pairing: 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 <b>v</b>	£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 <b>v</b>	£9.5	St. Ewe eggs <b>v/gf</b> (poached / fried)	£4.5
smoked streaky Dingley Dell bacon <b>gf</b>	£5.8	grilled halloumi <b>v/gf</b>	£5.5	avocado <b>vg/gf</b> (sliced / salsa)	£4.5
oak-smoked salmon <b>gf</b>	£6.2	toast; white sourdough, brown sourdough, gluten-free, English muffin <b>vg</b>	£4	BBQ beans <b>vg/gf</b>	£4.2
roast field mushrooms <b>vg/gf</b>	£4.2			chips, sesame salt <b>vg</b>	£5.8
roast tomatoes <b>vg/gf</b>	£3.8			mixed leaves, parmesan <b>gf</b>	£5.5