



SUNDAY BRUNCH

House Mary; Finlandia vodka, house spices, tomato juice, lemon, olives, celery, rosemary £12.5

Bloody Great Mary; Finlandia vodka, house spices, clamato, guindilla peppers, lime, agave, olives, celery, rosemary £13

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

watermelon & pineapple salad, coconut yoghurt, avocado sorbet vg/gf/h	£9.5	truffle chilli fried eggs, charred corn, crème fraîche, toasted sourdough v/h + streaky bacon £4 / + oak-smoked salmon £4.2	£11.8
açaí bowl, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v/h	£11.5	parmesan & chive scrambled eggs, toasted sourdough h + streaky bacon £4 / + oak-smoked salmon £4.2	£10.5
rosemary & olive oil focaccia vg/h	£3.8	full veggie; grilled halloumi, St. Ewe egg, avocado salsa, courgette fritter, roast field mushroom, roast tomato, BBQ beans, toast v/h	£16.5
grilled za’atar pita; whipped paneer v/h	£8.5	English breakfast; St. Ewe egg, smoked streaky Dingley Dell bacon, Old Spot sausage, BBQ beans, toast ho (vegan bacon & sausage available)	£12.8
burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf/h	£8	full & proper breakfast; St. Ewe egg, smoked streaky Dingley Dell bacon, Old Spot sausage, roast tomato, roast field mushroom, BBQ beans, toast ho (vegan bacon & sausage available)	£16.8
smoked chicken truffle mac & cheese h	£15.5		
CBA sandwich; soft-shell crab tempura, smoked streaky Dingley Dell bacon, avocado, black garlic ponzu aioli, brioche	£17.5		
Brook Street lamb kofta, herb pita, smoked garlic aioli, pine nuts h + fried/poached egg £2.5	£12.9	hot-smoked salmon Royale; poached eggs, burnt lemon hollandaise, bottarga, muffin h	£16.5
courgette fritters, beet hummus, corn, feta, fresh herbs v/gf/h + fried/poached egg £2.5 / + grilled halloumi £3.8	£13.5	prosciutto & ‘nduja Benedict; poached eggs, ‘nduja hollandaise, muffin ho	£15.2
smashed avocado on sourdough, dill salsa, chilli, coriander, seed dukkah vg/h + fried/poached egg £2.5 / + streaky bacon £4 + oak-smoked salmon £4.2 / + hollandaise £3.5	£10.5	dry-aged Burgerdict; poached egg, special hollandaise, tomato, muffin due to the nature of hollandaise, these dishes are served warm rather than hot	£14.5

SUNDAY SOUL ROASTS

FROM 12 - WHEN THEY'RE GONE, THEY'RE GONE

slow-roast pork shoulder, Yorkshire pudding,
pineapple chutney, sour cream dip £23.8

pimento-marinated chicken, Yorkshire pudding,
pineapple chutney, sour cream dip h £26

45 day aged sirloin,
Yorkshire pudding, horseradish cream £32.5

acorn squash & sage pithivier,
velouté, aged balsamic v/h (vg option) £21

all served with:
roast new potatoes | glazed carrots
creamed corn | greens | gravy

malted deep dish pancakes; berries, clotted cream, maple syrup v/h or smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup ho	£15.5
cinnamon french toast; buttermilk fried chicken, chipotle hollandaise h or torched peach, mascarpone, basil, peach maple v/h	£15.8
hot sticky toffee brioche doughnuts v/h	3 for £7.5 / 5 for £12

ADDITIONS

Gloucester Old Spot sausages ho	£5.2	roast field mushrooms vg/gf/h	£4.2
smoked streaky Dingley Dell bacon gf/ho	£5.8	roast plum vine tomatoes vg/gf/h	£3.8
salmon (oak-smoked / hot-smoked) gf/h	£6.2	house BBQ beans vg/gf/h	£4.2
grilled halloumi v/gf/h	£5.5	hollandaise; classic v/gf/h / ‘nduja gf / burnt lemon v/gf/h / special v/gf/h / chipotle v/gf/h	£3.5
St. Ewe eggs (poached / fried) v/gf/h	£4.8		
St. Ewe eggs (scrambled) v/gf/h	£5.5	toast; white or brown sourdough vg/h / grilled pita vg/h / muffin vg/h / gluten-free vg/gf/h	£4
avocado (sliced / salsa) vg/gf/h	£4.8		

SIDES

chips, sesame salt vg/h	£5.8
mixed leaves, honey vinaigrette, parmesan gf	£5.5

ALLERGIES?
SCAN THE
QR & LET
US KNOW.



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we are proud to support Spread a Smile in their mission of bringing joy to children in hospitals - find out more at spreadasmile.org

v - vegetarian / vg - vegan / gf - gluten-free / h - halal / ho - can be made halal (ask to see separate halal menu)
our kitchen is nut free, though we cannot guarantee the absence of traces in some ingredients - see QR for other allergens