

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 |

LARDER

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

SHARING BITES

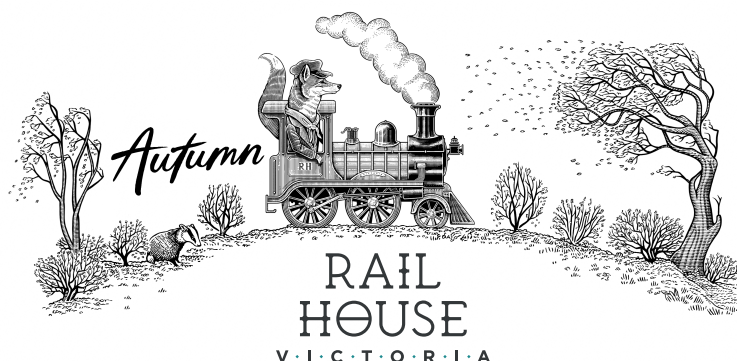
| | |
|---|-------|
| rosemary & olive oil focaccia vg | £3.5 |
| hush puppies, taleggio fondue | £5.2 |
| truffle mac & cheese, shallot rings, capers v | £9.5 |
| continental plate; manchego, taleggio, Kassler ham, grapes, focaccia crisp | £12.8 |

ON TOAST

| | |
|--|-------|
| smashed avocado, sourdough, dill salsa, chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / eggs | £9.8 |
| mushrooms, poached St. Ewe egg, ciabatta v suggested sides: bacon / sausage / halloumi | £11.8 |
| scrambled egg, flame-grilled sourdough v suggested sides: bacon / sausage / salmon / tomatoes | £8.5 |

MALTED DEEP DISH PANCAKES

| | |
|--|-------|
| toasted marshmallows, coconut cream, banana, white chocolate, banana-infused maple syrup v | £13.7 |
| berries, berry compote, clotted cream, maple syrup v | £14.8 |
| smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup | £14.2 |
| butter milk chicken, hot honey butter | £15.5 |



BELLINIS

| | |
|--|-----|
| Lychee & Rose Bellini; prosecco, lychee, rose | £12 |
| Elderflower & Peach Bellini (non-alc); Lyre's London Dry, peach, elderflower, ginger ale | £8 |

HOLLANDAISE

| | |
|--|--------------|
| smashed avocado & chard Florentine; poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v suggested sides: bacon / halloumi / tomatoes | £7.9 / £12.2 |
| oak-smoked salmon Royale; poached egg, hollandaise, muffin suggested sides: avocado / mushrooms / tomatoes | £9.7 / £14.8 |
| Kassler ham Benedict; poached egg, hollandaise, muffin suggested sides: mushrooms / tomatoes | £8.6 / £13.2 |
| Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, brioche bun suggested sides: bacon / mushrooms / beans | £14.5 |

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

BRUNCH CLASSICS

| | |
|--|-------|
| sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce v suggested sides: bacon / mushrooms / tomatoes | £12.8 |
| smoked Cajun shakshuka, St. Ewe eggs, flame-grilled sourdough v suggested sides: bacon / mushrooms / tomatoes | £14.2 |
| minute sirloin, fried St. Ewe egg, salsa verde gf | £16.5 |
| bone-in chicken schnitzel, Dingley Dell bacon, black pudding, fried St. Ewe egg, green sauce | £22.7 |
| full veggie; grilled halloumi, St. Ewe egg, avocado salsa, sweetcorn fritter, BBQ beans, roast field mushroom, roast tomato, toast v | £15.8 |
| full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg, BBQ beans, roast field mushroom, roast tomato, toast | £16.8 |
| soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2 / + avocado salsa £2 / + St. Ewe egg £2 | £15.5 |

MAINS FROM 12

| |
|---|
| whole grilled miso sea bass, pickled cucumber, nuoc cham gf £23.5 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 gf East Anglian, aged for 56 days £36.5 suggested wine pairing: Côtes-du-Rhône - Ferraton |
| New York strip tagliata, rocket, parmesan, herb dressing gf £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 £19.5 |
| pimento-marinated chicken, Yorkshire pudding, pineapple chutney, sour cream dip £22 |
| 45 day aged sirloin, Yorkshire puddings, horseradish cream £26.8 |
| truffled portobello & sweet potato Wellington, porcini cream v £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 OR INTOLERANCES?
PLEASE 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 | roast field mushrooms vg/gf | £4.2 | St. Ewe eggs v/gf (poached / fried) | £4.5 |
| smoked streaky Dingley Dell bacon gf | £5.5 | roast tomatoes vg/gf | £3.8 | avocado vg/gf (sliced / salsa) | £4.5 |
| grilled halloumi v/gf | £5.5 | warm sourdough boule, black tahini butter v | £6 | BBQ beans vg/gf | £3.8 |
| oak-smoked salmon gf | £6.2 | flame-grilled toast; white sourdough, brown sourdough, gluten-free, English muffin vg | £3.5 | chips, porcini salt vg | £5.5 |
| truffle mac & cheese, crispy shallots, capers v | £9.5 | | | mixed leaves, parmesan gf | £5.5 |