### MARYS

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

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

whipped paneer v or smoked tarama tempura broccoli, sesame glaze vg

courgette & corn fritters, beet hummus,

suggested sides: eggs / bacon / avocado smoked Cajun shakshuka, St. Ewe eggs,

dry-aged Longhorn minute sirloin,

fried St. Ewe egg, salsa verde gf

suggested sides: bacon / mushrooms / tomatoes

bone-in chicken schnitzel, Dingley Dell bacon, black pudding, fried St. Ewe egg, green sauce

grilled halloumi, St. Ewe egg, avocado salsa, courgette fritter, BBQ beans, roast field mushroom,

Smoked streaky Dingley Dell bacon, Old Spot sausage, black pudding, St. Ewe egg,

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

smashed avocado, sourdough, dill salsa,

mushrooms, poached St. Ewe egg, ciabatta v

suggested sides: bacon / sausage / salmon / tomatoes

suggested sides: bacon / sausage / halloumi scrambled St. Ewe eggs, grilled sourdough v

chilli, coriander, seed dukkah vg suggested sides: bacon / salmon / eggs

BBQ beans, roast field mushroom, roast tomato, toast

**ON TOAST** 

grilled za'atar pita

feta, tempura herbs v

grilled sourdough v

roast tomato, toast v full & proper breakfast;

full veggie;

SHARING SNACKS TO START

**BRUNCH CLASSICS** 

£8.5

£8

£13.5

£14.8

£17.5

£22.5

£16.5

£16.8

£15.5

£11.5

£11.8

£9.5



# LARDER

açai, Greek yoghurt, ma banana, blackberries, str chia & poppy seeds v		£11.5
fresh fruit carpaccio; pir watermelon, kiwi, blackk grapes, coconut yoghur	perries, strawberries,	£12
continental plate; manch Kassler ham, grapes, foc		£12.8
HOL	LANDAISE	
smashed avocado & cha poached eggs, hollanda pumpkin seeds, muffin	ise, buckwheat,	£12.8
oak-smoked salmon Roy poached eggs, hollanda		£15.5
Kassler ham Benedict; poached eggs, hollanda	ise, muffin	£14.2
scallop & smoked bacon hollandaise, muffin	Billingsgate;	£16.7
Burgerdict; poached egg, dry-aged special hollandaise, tom	beef patty, ato, muffin	£14.5
due to the n	ature of hollandaise.	

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

## 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	£15.5
smoked streaky Dingley Dell bacon, blueberry compote, sour cream, maple syrup	£14.2
buttermilk chicken, hot honey butter	£15.8

		SIDES
Old Spot sausages	£5.2	truffle mac & cheese, shallot rings,
smoked streaky Dingley Dell bacon gf	£5.8	crispy capers v
5		grilled halloumi v/gf
oak-smoked salmon gf	£6.2	flame-grilled toast;
roast field mushrooms vg/gf	£4.2	white sourdough, brown sourdough,
roast tomatoes vg/gf	£3.8	gluten-free, English muffin vg

£9.5	St. Ewe eggs v/gf (poached / fried)	£4.8
£5.5	avocado vg/gf (sliced / salsa)	£4.8
£4	BBQ beans vg/gf	£4.2
	chips, sesame salt vg	£5.8
	mixed leaves, parmesan gf	£5.5

# BELLINIS

Lychee & Rose Bellini;	£12.8
prosecco, lychee, rose	

Elderflower & Peach Bellini (non-alc); £12.5 Wild Idol Sparkling White, peach, elderflower

## **MAINS FROM 12**

	_
whole grilled miso sea bass, pickled cucumber, nuoc cham gf £26.5 suggested wine pairing: Grüner Veltliner - Funkstille	
rum-battered haddock & chips, bean salad, bone broth curry, bacon tartare £23.5 suggested wine pairing: Sauvignon Blanc - Holdaway Estate	
380g New York strip gf East Anglian, aged for 56 days £37.8 suggested wine pairing: Côtes-du-Rhône - Ferraton	
New York strip tagliata, rocket, parmesan, herb dressing gf £38.5 suggested wine pairing: Provençe rosé - Grand Bauquière	
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 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.



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