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

sweetcorn fritters, fried St. Ewe egg,

smoked Cajun shakshuka, St. Ewe eggs,

grilled sourdough v

roast tomato, toast v

roast tomato, toast

full & proper breakfast;

full veggie;

pink pickled onions, yellow pepper sauce v

suggested sides: bacon / mushrooms / tomatoes

suggested sides: bacon / mushrooms / tomatoes

minute sirloin, fried St. Ewe egg, salsa verde gf

bone-in chicken schnitzel, Dingley Dell bacon,

black pudding, fried St. Ewe egg, green sauce

grilled halloumi, St. Ewe egg, avocado salsa,

Old Spot sausage, black pudding, St. Ewe egg,

soul burger; beef patty, smoked cheddar,

+ 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

scrambled St. Ewe eggs, grilled sourdough v

suggested sides: bacon / sausage / salmon / tomatoes

suggested sides: bacon / sausage / halloumi

suggested sides: bacon / salmon / eggs

chilli, coriander, seed dukkah vg

jerk quince mayo, pink pickled onion

smoked streaky Dingley Dell bacon,

BBQ beans, roast field mushroom,

sweetcorn fritter, BBQ beans, roast field mushroom,

ON TOAST

SHARING SNACKS TO START



LARDER

grilled za'atar pita whipped paneer v or smoked tarama £8.5 açai, Greek yoghurt, mango pearls, banana, blackberries, strawberries, chia & poppy seeds v £11.5 tempura broccoli, sesame glaze vg £8 fresh fruit carpaccio; pineapple, watermelon, kiwi, blackberries, strawberries, grapes, coconut yoghurt vg/gf

BRUNCH CLASSICS continental plate; manchego, taleggio, £12.8

£13.5

f14.8

£17.5

£22.5

£16.5

£16.8

£15.5

£11.5

£11.8

£9.5

HOLLANDAISE

Kassler ham, grapes, focaccia crisp

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

MALTED DEEP DISH PANCAKES

due to the nature of hollandaise,

these dishes are served warm rather than hot

toasted marshmallows,
coconut cream, banana, white chocolate,
banana-infused maple syrup v

berries, berry compote,
clotted cream, maple syrup v

smoked streaky Dingley Dell bacon,
blueberry compote, sour cream,
maple syrup

buttermilk chicken, hot honey butter

£13.7

£14.2

SIDES

Old Spot sausages	£5.2	truffle mac & cheese, shallot rings,	£9.5	St. Ewe eggs v/gf (poached / fried)	£4.5
smoked streaky Dingley Dell bacon gf	£5.8	crispy capers v		avocado vg/gf	£4.5
	66.0	grilled halloumi v/gf	£5.5	(sliced / salsa)	
oak-smoked salmon gf	£6.2	flame-grilled toast;	£3.5	BBQ beans vg/gf	£3.8
roast field mushrooms vg/gf	£4.2	white sourdough, brown sourdough,		chips, sesame salt vg	£5.8
roast tomatoes vg/gf	£3.8	gluten-free, English muffin vg		mixed leaves, parmesan gf	£5.5

BELLINIS

Lychee & Rose Bellini; prosecco, lychee, rose

£12.8

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

— 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 £20.5

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? SCAN THE QR & LET US KNOW.





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

Charity No. 1152205 a discretionary 25p donation will be added to your bill