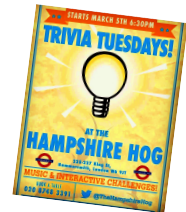


ABOUT US
 CAREFULLY SOURCED SEASONAL RESPONSIBLE **FOOD**
 ORGANIC & BIO-DYNAMIC **WINES**
 SPACES TO **WORK RELAX DRINK & DINE**
 BREAKFAST LUNCH, TEA & DINNER 7 DAYS A WEEK
 CREATIVE COCKTAILS & **SOFT DRINKS**

Breakfast

10am-12pm

- Sourdough toast**, almond butter, jam pot £3.5
- Earl grey oats**, coconut milk, fruits & honey £6.5
- Buckwheat blueberry pancakes**, almond cream & date syrup £6.95
- Beetroot salmon omelette**, spinach, avocado, chives £10



Served all day

10am -4pm

- Mama Avo:** Mushroom pate, Avocado, pumpkin seeds, poached egg £9.95
- Full English:** Butchers sausage, smoked bacon, grilled tomato, house baked beans, mushroom, spiced potato hash, poached egg £14
- Full Vegan:** Avocado, spinach, mushroom, kale, potato hash, house baked beans, grilled tomato £12
- The Continental:** Ham hock, salami, cheese, avocado, boiled egg, granola parfait pot £13

Lunch

12pm-4pm

- Dirty hog burger:** Double bacon, double cheese, tomato chutney, coleslaw, lettuce, hand cut chips £15
- Cauliflower steak**, lemon caper lentils, Harissa & pine nuts £11
- Slow roast pork belly bap**, wholegrain mustard mayo, house pickles, apple & fennel slaw £13
- Battered fillet of Haddock**, hand cut chips, chunky tartar, garden pea puree £14
- Grilled halloumi salad**, mixed lentils, pomegranate, red onion, spinach, cherry tomatoes, apple cider vinaigrette £13
- Green bean salad**, dried cherries, beetroot, kale, carrot, edible flowers £12

Side dishes- Hand cut chips// mixed salad // wheaten bread £3.5
 Cauliflower bites//Kimchi fries// sautéed garlic vegetables £4

Please inform staff of any dietary requirements.
 A discretionary 12.5% service is added to your bill.
 Please note we do not split bill per item.