

Wildfarmed Sourdough Toast & Butter (v) 4.75
w/Seasonal Jam, Homemade Lemon Curd or Marmite

House-Made Granola (pb) 9.75
Coconut Yoghurt, Seasonal Fruits

Mango & Banana Super Green Smoothie bowl (pb) 10.5
Spirulina, Toasted Seeds, Coconut Yoghurt, Berries
25p from this dish will be donated to Magic Breakfast

Buttermilk Pancakes

Choose from three toppings below:

- Caramelised Banana, Salted Caramel Ice Cream, Sticky Toffee Sauce **13.75**
- British Streaky Bacon, Fried Rich Yolk Egg, Maple Syrup, Chives **14**
- Buttermilk Fried Chicken, Kimchi Slaw, Toasted Sesame Seeds **14**

Avocado Green Goddess on

Wildfarmed Sourdough Toast (pb) 12.5
Sprouting Mung Beans, Toasted Seeds, Red Amaranth
Add Free Range Poached Egg +2

House Breakfast 15.95

Free Range Eggs Poached or Scrambled, British Streaky Bacon, Cumberland Sausages, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

Plant-based House Breakfast (pb) 14.25
House-Made Falafels, Avocado Green Goddess, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

Sweetcorn & Courgette Hash 12.5
Free Range Poached Egg, Chilli Greek Yoghurt, Rocket & Soft Herbs
Add Smoked Salmon or House-Made Dingley Dell Ham +2.5

Smoked Salmon on Wildfarmed Sourdough Toast 11.5
Dill Dressing
Add Bacon, Sausage, Mushroom, Avocado (pb) +2.5 each

“Build Your Own” Breakfast Brioche (v) 10.5
Free Range Scrambled Egg, Cheddar Cheese
Add: Bacon, Sausage, Mushroom, Avocado (pb) +2.5 each

Braised Beans on Wildfarmed Sourdough 13.5
Basil & Cannellini Bean Pesto, Asparagus, Parmesan, Poached Free-Range Egg

Brioche French Toast 13.5
Hot Honey, Greek Yoghurt, Seasonal Berries, Lemon Balm

Shakshouka (v) 12.95
Two Free Range Eggs, Baked Tomato Sauce, Peppers, Aubergine & Yoghurt Dressing, Wildfarmed Sourdough

Eggs Royale 14.95
Two Free Range Eggs, Smoked Salmon, Baby Spinach, Hollandaise on an English Muffin

Eggs Benedict 14.75
Two Free Range Eggs, House-Made Dingley Dell Honey Roast Ham, Baby Spinach, Hollandaise on an English Muffin

SIDES

4 each

Tomato, Mushroom, Free Range Scrambled Eggs, Free Range Poached Eggs, Baby Spinach

5 each

Avocado, Cumberland Sausage (x3), Smoked Salmon, British Streaky Bacon, Grilled Halloumi

COCKTAILS

Classic Bellini 9.5
Bloody Mary 12.8/Jug 46

Please see our full drinks menu for our house-made lemonades, fresh juices, and brunch cocktails

FORCE OF NATURE

We are committed to sourcing the best quality, most sustainable ingredients from suppliers who care as much as we do.

From “wonky” vegetables in our dishes & drinks, to help reduce food waste (that would otherwise be discarded for use) to using higher welfare meat and sustainable fish species - we strive to make a difference.

In doing so, we are proud to hold a coveted 3 with the Sustainable Restaurant Association*

Some of our dishes or drinks may contain allergens. (v) Vegetarian (pb) Plant-based. *u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

Adults need approx. 2,000kcal per day.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

LOOKING FOR OUR PLANT-BASED MENU? SCAN HERE →



House Breakfast Free Range Eggs Poached or Scrambled, British Streaky Bacon, Cumberland Sausages, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough **15.95**

Plant-based House Breakfast House-Made Falafels, Avocado Green Goddess, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough (pb) **14.25**

Buttermilk Pancakes Choose from three toppings below:

- Caramelised Banana, Salted Caramel Ice Cream, Sticky Toffee Sauce **13.75**
- British Streaky Bacon, Fried Rich Yolk Egg, Maple Syrup, Chives **14**
- Buttermilk Fried Chicken, Kimchi Slaw, Toasted Sesame Seeds **14**

Avocado Green Goddess on Wildfarmed Sourdough Toast Sprouting Mung Beans, Toasted Seeds, Red Amaranth (pb) **12.5**
Add Free Range Poached Egg +2

Sweetcorn & Courgette Hash Free Range Poached Egg, Chilli Greek Yoghurt, Rocket & Soft Herbs **12.5**
Add Smoked Salmon or House-Made Dingley Dell Ham +2.5

Shakshouka Two Free Range Eggs, Baked Tomato Sauce, Peppers, Aubergine & Yoghurt Dressing, Wildfarmed Sourdough (v) **12.95**

Eggs Royale Two Free Range Eggs, Smoked Salmon, Baby Spinach, Hollandaise on an English Muffin **14.95**

Eggs Benedict Two Free Range Eggs, House-Made Dingley Dell Honey Roast Ham, Baby Spinach, Hollandaise on an English Muffin **14.75**

Brioche French Toast Hot Honey, Greek Yoghurt, Seasonal Berries, Lemon Balm **13.5**

EXTRAS

4 each

Tomato, Mushroom, Free Range Scrambled eggs,
Free Range Poached Eggs, Baby Spinach

5 each

Avocado, Cumberland Sausage (x3), Smoked Salmon,
British Streaky Bacon, Grilled Halloumi

SMALL & SHARING

Garden Pea & Super Green Pesto Hummus
Radish, Toasted Flatbread (pb) **9.95**

'Salt Pig' Nduja & Cheddar Croquettes Confit Garlic Aioli **9.95**

Spiced Lamb Meatballs Braised Tomato Sauce, Yoghurt,
Toasted Flatbread **11.5**

Mini Cumberland Sausages Honey Grain Mustard Sauce **8.5**

Buttermilk Fried Chicken Tenders Spicy BBQ Sauce,
Pickled Shallots, Toasted Sesame Seeds **9.95**

Crispy Squid Smoked Chilli Jam, Coriander & Lemon **9.95**

Ploughman's Plate 'Salt Pig' Cured Artisan Meat, Keens Cheddar,
Cornichons, Sourdough **14.95**

Crostini Three crostini per portion **6.95**

- 'Salt Pig' Air Dried Ham, Whipped Blue Cheese, Hot Honey & Chives
- Prawn Cocktail, Shredded Lettuce, Marie Rose Dressing
- Garden Pea & Super Green Pesto Hummus (pb)
- Heritage Tomato, Confit Garlic, Baby Basil (pb)

Selection of Three Varieties (9 pieces) **19**

SUNDAY ROASTS

*All Served with Seasonal Vegetables, Roast Potatoes,
Cauliflower Cheese & Yorkshire Pudding*

Roast Free Range 'Creedy Carver' Chicken
Cranberry Sauce **24.95**

Roast 30 Day Aged Rump of Beef
Horseradish Cream **24.95**

Roasted 'Cumbrian English White' Pork Belly
Apple Sauce **24.95**

Chickpea, Mushroom & Spinach Plant-Based Roast
Plant-Based Gravy (pb) **19.5**

The Mixed Roast

A selection of Beef, Pork Belly & Chicken Roasts
with all of the trimmings **28.95**

BIGGER PLATES

Shetland Mussels White Wine, Garlic, Cream, Skin-On Fries **19**

Pappardelle Pasta
Porcini Mushroom Ragù, Pecorino, Truffle (v) **16.75**

Caeser Salad British Streaky Bacon, White Anchovy, Parmesan,
Soft Boiled Free-Range Egg **14.95**

Spring Chopped Salad Giant Cous Cous, Marinated Courgettes,
Radish, Sherry Vinaigrette (pb) **14.5**
25p from this dish will be donated to Only A Pavement Away

Dry Aged Rare Breed Beef
Peppercorn Sauce, Skin-On Fries, Watercress
350g Cote De Bouef 38 227g Bavette 21.95

Stone Bass Coconut Curry
Bok Choy, Sugar Snaps & Jasmine Rice **19.95**

The House Burger Rare Breed Beef Patty, Cheddar Cheese,
House-Made Relish, Brioche Bun **19.5**

Free Range Buttermilk Fried Chicken Burger
Shredded Lettuce, Red Onions, Spicy Ranch Dressing **19.5**
Add Bacon +2

Halloumi Burger Roasted Portobello Mushroom, Rocket,
Sriracha Mayo, Brioche Bun (v) **18.95**

All burgers served with skin-on fries

SIDES

Skin-On Fries (pb) **4.75**

Mixed Leaf Salad Mustard Seed Vinaigrette (pb) **4.95**

New Potatoes Tarragon (pb) **5**

Green Beans Confit Garlic (pb) **5**

Macaroni & Cheese **6.5**

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