Nº197

Weekends

BRUNCH COCKTAILS

Elderflower & Earl Grey Fizz ..... **9.95 / Jug 39**
Earl Grey infused Tanqueray Export, elderflower & lemon

Bloody Mary ..... **9.95 / Jug 39**
Ketel One Citron, house-made spice mix, freshly squeezed Sundance tomato

Mango Bellini ..... **7.5 / Carafe 40**

Classic Bellini w/ Prosecco ..... **7.5 / Carafe 40**
Carafe serves 6

Classic Bellini w/ Champagne **10.5**

Please see our full drinks menu for our house-made lemonades & fresh juices

ALL DAY BRUNCH

Coconut Chia Pot (Ve) **5.5**
w/ Roast plum & coconut yogurt

Breakfast Tacos **9.5**
w/ Fried egg, avocado, salsa, chimichurri chicken, feta & coriander

Caramelised Banana & Ricotta Pancakes (v) **8.5**
w/ Butterscotch sauce & coconut yogurt
Add bacon ..... *+ 2*

Creamy Field Mushrooms & Butter Beans on Brick Oven Sourdough Toast (v) **9.95**
w/ Tarragon, truffle & parmesan

Breakfast Rice Bowl **10.95**
w/ Sticky kimchi organic short grain brown rice, poached egg, avocado, spinach, slow roast tomato, pickled wonky cucumber, spring onion & coriander
Add smoked salmon or burrata ..... *+ 4.5*

Eggs Benedict
single / double ..... **8.5 / 11.95**
w/ House-made Dingley Dell honey roast ham, avocado & spinach on brick oven sourdough with house-made hollandaise
Add skin-on fries ..... *+ 3.5*

Eggs Royal
single / double ..... **8.95 / 12.5**
w/ Smoked salmon, avocado & spinach on brick oven sourdough w/ house-made hollandaise

ROASTS

Served from Noon on Sunday
Vegan Roast also available

Roast Free Range Chicken 16.5
w/ Yorkshire pudding, garlic green beans, swede mash & roast seasonal vegetables

Roast 28 Day Aged Topside of Beef 18.95
w/ Yorkshire pudding, garlic green beans, swede mash & roast seasonal vegetables

Both cooked & served with love & duck fat roasted potatoes

Roast Butternut Squash (Ve) 14
w/ Quinoa, squash falafel, garlic green beans, minted peas, roast seasonal vegetables & veggie gravy

(Children's Portion Available 7.5)

SMALL & SHARING

Brioche Bread & Butter (v) **3.95**

Artichoke & Roast Squash Hummus Dip (Ve) **7.5**
w/ Warm paratha bread & hazelnut dukkah

Karma Cola BBQ Chicken Wings & Thighs **7.95**
w/ Spring onion & coriander

Thai Style Crab Cakes **7.95**
w/ Sweet chilli crème fraîche

Roast Butternut Squash Falafels (Ve) **7.5**
w/ Lemon & pepper tahini

Charcuterie Board **12.95**
Selection of cured meats, house-made Dingley Dell roast ham w/ caponata & brick oven sourdough

Crostini ..... **4.95 *per portion (3 pieces)***
- Smoked Salmon, Truffle Honey & Ricotta
- Fennel Salami, Chilli & Truffle Ricotta
- Aubergine Caponata, Chorizo & Basil

Selection of three varieties (9 pieces) *14*

Cheeses ..... **from 4.5**
See Puds

MAINS

Three Bean Chilli (v) **11.5**
w/ Organic short grain rice, labneh & paratha bread

"Wonky is not waste - it's perfectly good grub!"

Steamed Mussels
White wine, garlic & cream
w/ Warm brick oven sourdough *13*
w/ Skin-on Fries *16.5*

Grilled Sea Bass & Chips **17.5**
w/ Pea hummus, watercress & crème fraîche tartar

28 day Dry Aged Dexter Beef
w/ House-made skin-on fries, watercress & chimichurri
Bavette Steak *19*
Rib eye Steak *32*

The House Burger **10.95**
w/ Your choice of Cornish Yarg *or* blue cheese & house-made burger sauce
w/ Dry aged streaky bacon *11.95*

Halloumi & Crushed Avocado Burger (v) **10.95**
w/ Basil, coriander, garlic yoghurt & rocket
Add skin-on fries to any burger ..... *+ 3.5*

House Club Sandwich **14.95**
Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil, watercress mayo & sourdough toast

Taleggio, House-made Ham & Jalapeño Grilled Cheese Toasty **10**
w/ Chimichuri
w/ Avocado *12*

Our food is scratch-cooked and made here

We source the best quality, most sustainable ingredients from suppliers who care as much as we do.

Holding a coveted 3 with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks & dishes.*

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Free Range Yorkshire Rotisserie Chicken

Quarter 6.5 / Half 11.5 / Whole 19.75

In addition please choose from our selection of sides to accompany your chicken

SIDES

Garlic Greens **4.5**

Truffle Macaroni Cheese **5**

Chilli Lemon Guacamole Salad **5**

Skin-On Fries & Paprika Aioli **4**

Mixed Leaf Salad **4**

PUDS

Coconut Chia Pudding (Ve) **5.5**
w/ Roast plum & coconut yoghurt

Apple, Blackberry & Plum Crumble (v) **6.95**
w/ Warm vanilla custard

Caramelised Lemon Tart (v) **6.95**
w/ Crème fraîche & blackberry

Dark Chocolate Mousse (v) **6.95**
w/ Vanilla crème

Coconut & Oat Milk Panna Cotta (Ve) **6.95**
w/ Honeycomb & blueberry compote

Cheese
Served with our own recipe chutney & crackers:

Cornish Yarg, Blue Monday, Clara Goat's Cheese (u-p), Baron Bigod (u-p)*, Burrata*

One type 4.5
Selection of three/five 12/16

Some of our dishes or drinks may contain allergens.
*(v) Vegetarian (Ve) Vegan. *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.*

A discretionary service charge of 12.5% will be added to your bill. This is optional & need not be paid should you feel service was unsatisfactory. All of our service charge goes to our team, always has, always will.

Au19-DW