

BRUNCH MENU 9-3 Mon-Fri



FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berries & honey 6.75 ✓

Jumbo oat porridge, bananas, honey & cinnamon 4.25 (oat milk, soy or homemade almond milk +0.60) ✓

Grain bowl - einkorn, quinoa, courgetti, cherry tomatoes, avocado, goats cheese, pickled radish, pumpkin seeds & poached eggs 11.50 ✓

Fluffy pancake, ricotta, mixed berries, maple syrup 9.50 ✓

EGGS *Our eggs are old breed Burford Browns from Clarence Court*

Eggs poached or fried, sourdough toast* 6.00 ✓

Scrambled eggs with sourdough* 7.50 ✓

Breakfast - two eggs any style, Dingley Dell sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast* 12.50

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast* 12.50 ✓

Waffle, maple glazed bacon, poached eggs & Haas avocado 14.00

Eggs Benedict (single) 6.50 (double) 13.00

Eggs Florentine (single) 6.00 (double) 12.00 ✓

Eggs Royale (single) 7.50 (double) 15.00

Kedgeree with poached egg 9.50

Shakshuka with harissa yoghurt & sourdough toast* 10.50 ✓

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 10.25 ✓ GF

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 9.50 ✓

Haas avocado with tomato, spring onion & coriander salsa 8.75 ✓

Haas avocado, sweet potato hummus, two poached eggs & dukkah 10.25 ✓ (contains nuts)

Severn & Wye smoked salmon with scrambled eggs 13.50

*Wild Thexton's gluten free bread Add 1.50

All prices are inclusive of VAT at 20% A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 7.5p per £1 for credit card charges & administration costs relating to the distribution of the tronc. The company does not profit from this)

We serve a la carte menu from 12-3pm Monday - Friday &

EXTRAS

Add Egg, roast tomato, Portobello, sausage, baked beans +2.00 each

Add bacon, spinach, Haas avocado, halloumi +4.00 each

Add mixed berries +4.50

Add chorizo +5.00 each

Add Severn & Wye smoked salmon +6.00

PASTRIES from Yeast Bakery

Croissant 2.50 Pain au chocolat 2.75

Pain au raisin 2.50

APÉRITIFS from 10am

Giovanni's March cocktail "QUATTRO ANNI"

Vodka, blood orange cointreau, martini rosso, lime 8.00

Bloody Mary 7.50

Passion fruit Bellini 9.50

NV Tradition Brut Champagne Brocard Pierre Cote des Bar, Champagne France 10.50 125ml

2016 Rathfinny Rosé Brut, Sussex England 10.50 125ml

We have a full wine list and drinks list available

JUICES, SMOOTHIES & PRESSED JUICES

Orange 3.75, Apple 4.25, Grapefruit 4.00

Home made smoothies and pressed juices 4.95

SOFT DRINKS

Homemade lemonade 2.75 Elderflower mint cooler 3.50 Virgin Mary 4.00

Llanllyr Source Mineral water, Cymru

still/sparkling small 2.00 large 3.00

Vegetarian ✓ Vegan 🌱 Gluten free GF

Please note while some dishes are gluten free our kitchen is not a gluten free environment.

Some dishes contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

If you have an allergy or intolerance to certain foods please make our staff aware

Unfortunately we may not be able to give away tables for customers who are not dining with us.