

BRUNCH 9-3

FRUIT, SEEDS & GRAINS

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

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

Tofu poke bowl - quinoa, edamame, pickled cucumber, avocado, radish, coriander & sesame seeds 9.25 🌱

Fluffy pancake, ricotta, mixed berries, maple syrup 9.5 ✓

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

Eggs poached or fried, sourdough toast* 6 ✓

Scrambled eggs, sourdough toast* 7.5 ✓

Breakfast - two eggs any style, Barret's sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast* 12.5

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast* 12.5 ✓

Waffle, maple glazed bacon, poached eggs & Haas avocado 14

Eggs Benedict (single) 6.5 (double) 13

Eggs Florentine (single) 6 (double) 12 ✓

Eggs Royale (single) 7.50 (double) 15

Shakshuka with harissa yoghurt & sourdough toast* 10.5

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 9.5 ✓

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

Fresh crab, poached egg & hollandaise 9.75

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

Severn & Wye smoked salmon with scrambled eggs 13.5

**Gluten free bread available Add 1.5*

Add egg, roast tomato, Portobello mushrooms, sausage, baked beans +2 each

Add bacon, avocado, spinach, fried halloumi +4 each

Add chorizo + 5

Add mixed berries +4.5

Add Severn & Wye smoked salmon +6

PASTRIES

Croissant 2.5 Pain au chocolat 2.75 Pain au raisin 2.5

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 distribution of the Tronc. The company does not profit from this)

LUNCH from 12pm - 3pm

Salads & small plates

Soup of the day (see blackboard) 6.75 GF

Pickled herrings, beetroot & horseradish relish, sourdough toast 8 *gluten free toast add 1.5*

Chicken liver parfait, seasonal chutney & toast 7

Wild mushrooms, parmesan polenta, poached egg & truffle oil 9 ✓ GF

Endive, Roquefort & candied pecan salad 7.5/10.25 GF

Greenberry salad (see blackboard) GF

Chicken, avocado & pumpkin seed salad 9/13 GF

Wild rice, quinoa, butternut squash, goats cheese, spring onion, rocket, mint & pomegranate salad 8.25/11.75 ✓ GF

Roast cauliflower, herbs, radish, dukkah, & sweet potato hummus 8.25/11.75 (contains nuts) ✓ GF

Large plates

Reuben sandwich, cowboy pickles 13

Butternut squash risotto, pumpkin seeds & sage 14 GF

Hake, puy lentils & salsa verde 17 GF

Longhorn sirloin, Bernaise & skin on fries 23 GF

Moroccan lamb & prune tagine, apricot couscous, harissa yoghurt & flaked almonds 15

Longhorn cheese burger, burger relish, crispy shallot, pickled red onions & skin on fries 14 +bacon 1.5

Soba noodles, shiitake & wakame, soy & Sake broth 12.75

SIDES

Tenderstem broccoli, pistachio, chilli & mint butter 5.5

Mixed leaves 3 Roast carrots & dukkah 4

Skin on fries 4 Sweet potato fries 5 All sides GF

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. Please let us know about any food allergies or intolerance.

