

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:

- Caramelized 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 Sausages 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 →



SMALL & SHARING

Crostini 6.95*Three crostini per portion*

- '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**Garden Pea & Super Green Pesto Hummus (pb) 9.95**

Radish, Toasted Flatbread

'Salt Pig' Nduja & Cheddar Croquettes 9.95

Confit Garlic Aioli

Spiced Lamb Meatballs 11.5

Braised Tomato Sauce, Yoghurt, Toasted Flatbread

Chipotle Braised Beef Brisket Tacos 12.95

Smokey Cucumbers, Purple Heirloom Corn Tortilla, Masafina Guacasalsa

Mini Cumberland Sausages 8.5

Honey Grain Mustard Sauce

Buttermilk Fried Chicken Tenders 9.95

Spicy BBQ Sauce, Pickled Shallots, Toasted Sesame Seeds

Crispy Squid 9.95

Smoked Chilli Jam, Coriander & Lemon

Ploughman's Plate 14.95

'Salt Pig' Cured Artisan Meat, Keens Cheddar, Cornichons, Sourdough

BOTTOMLESS DRINKS 29pp

Upgrade your booking with 90min of free flowing drinks.
Ask the team for details. T&C's apply.

SALADS & BOWLS

Caesar Salad 14.95

British Streaky Bacon, White Anchovy, Parmesan, Soft Boiled Free-Range Egg

Spring Chopped Salad (pb) 14.5

Giant Cous Cous, Marinated Courgettes, Radish, Sherry Vinaigrette

*25p from this dish will be donated to Only A Pavement Away***Burrata (v) 16.5**

Violet Artichokes, Pepperonata, Chickpeas & Rocket

Add Feta Cheese (v), Vegan Feta (pb), Avocado (pb),**Halloumi Cheese (v) +5 each****1/4 Roasted Chicken +7.95**

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BURGERS & SANDWICHES

Free Range Buttermilk Fried Chicken Burger 19.5

Shredded Lettuce, Red Onions, Spicy Ranch Dressing

Add Bacon +2**Symplicity Burger (pb) 18.95**

Kimchi Slaw, Pickled Cucumber, Spicy BBQ Sauce

Rare-Breed Steak Sandwich 19.5

Caramelised Onions, Mushrooms, Rocket, Confit Garlic Mayonnaise on a Toasted Baguette

The House Burger 19.5

Rare Breed Beef Patty, Cheddar Cheese, House-Made Relish, Brioche Bun

Add Bacon +2**Halloumi Burger (v) 18.95**

Roasted Portobello Mushroom, Rocket, Sriracha Mayo, Brioche Bun

All burgers and sandwiches served with skin-on fries

BIGGER PLATES

Cumbrian Flat Iron Chicken 21

Pickled Smoky Cucumbers, Garden Peas, Pearl Onions, Raw Courgette, Harissa & Tomato Pesto

Stone Bass Coconut Curry 19.95

Bok Choy, Sugar Snaps & Jasmine Rice

Shetland Mussels 19

White Wine, Garlic, Cream, Skin-On Fries

Pappardelle Pasta (v) 16.75

Porcini Mushroom Ragu, Pecorino, Truffle

Dry Aged Rare Breed Beef

Peppercorn Sauce, Skin-On Fries, Watercress

350g Cote De Bouef 38**227g Bavette 21.95****Free-Range 'Creedy Carver' Rotisserie Chicken**

Served with Skin On Fries and a choice of either Charred Tomatillo & Green Chilli or Confit Garlic Aioli

Quarter 11.5 Half 18.5 Whole 29.75**SUNDAY ROASTS**

SERVED EVERY SUNDAY FROM NOON

Book your spot today

SIDES

Skin-On Fries (pb) 4.75**Mixed Leaf Salad (pb) 4.95**

Mustard Seed Vinaigrette

New Potatoes (pb) 5

Tarragon

Green Beans (pb) 5

Confit Garlic

Macaroni & Cheese 6.5