BREAKFAST / Until 12 noon

Full English Breakfast GF* — **12.50**
Local British pork sausage, bacon, hash brown, fried egg, beans, tomato, mushroom, toast

Vegetarian Breakfast V GF* — **12**
Two scrambled eggs, halloumi, vegetarian sausages, hash brown, beans, tomato, mushroom, toast
/ Make it vegan VE
Swap the scrambled eggs and halloumi for avocado and steamed spinach

Smashed Avocado — **10.75**
On toasted sourdough, two poached eggs, crumbled feta, tomato salsa, toasted pumpkin and sunflower seeds

Breakfast Ciabatta GF* — **6.50**
Choose from sausage, bacon with a fried egg
/ Vegetarian sausage available V

Toasted Muffin with a Rarebit Crust V — **5.50**
/ Add a side from below

Pancakes with Banana V — **7.50**
Caramel sauce, mascarpone

Pancakes with Bacon — **8.50**
Served with maple syrup

Porridge V — **5.50**
With honey or maple syrup

Greek Yoghurt V — **5.50**
With homemade granola and fruit compote

EGGS / Until 12 noon

Eggs on Toast V GF* — **6**
Scrambled, poached or fried

Scrambled Eggs & Mushrooms V GF* — **6.50**
In a warm ciabatta

Eggs Benedict GF* — **10.25**
Toasted muffin, poached eggs, bacon, homemade hollandaise

Eggs Royale GF* — **10.50**
Toasted muffin, poached eggs, smoked salmon, homemade hollandaise

Eggs Florentine V GF* — **9.75**
Toasted muffin, poached eggs, spinach, homemade hollandaise

Colombian Eggs V GF* — **10**
Scrambled eggs on toasted sourdough with tomato salsa and guacamole

Omelettes with Toast GF* — **10**
Choose from:
/ Bacon and mushroom GF
/ Ham and sun-dried tomato GF
/ Smoked salmon and spinach GF
/ Cheddar cheese with onion chutney V GF

BREAKFAST SIDES

Sausage GF	2.50
Bacon GF	2.50
Black Pudding	2.50
Hash Browns (2) VE GF	2.50
Egg V GF	2
Baked Beans VE GF	1.50
Mushrooms VE GF	2
Half an Avocado VE GF	2.50
Tomato VE GF	1.50
Halloumi V GF	2.50

SANDWICHES / 12 - 5pm

Served with salad garnish & root veg crisps
/ Add a small pot of rustic chips +2.50
/ Add a small cup of soup +3

Club Sandwich (GF) 11.50
Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread

Vegan Club Sandwich (VE) (GF*) 11
Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers served on toasted brown bloomer

Grilled Steak (GF*) 11
Served in a toasted ciabatta with bacon jam, rocket, confit garlic aioli, cheddar cheese

Crispy Halloumi Sub (V) (GF*) 10.50
Served on a toasted deli roll with crispy halloumi, roasted red peppers, tomato, crisp lettuce, sweet chilli sauce

Fish Finger Butty 10
Panko breaded fish goujons on a toasted ciabatta with tartare sauce

Warm Chicken Wrap 10
Grilled chicken, chilli jam, spinach, roasted Mediterranean vegetables, mozzarella cheese, garlic chilli mayo

Soup Of The Day (V) (GF*) 7.50
Served with a homemade bread roll

Omelettes (GF*) 10
/ Bacon and mushroom (GF)
/ Ham and sun-dried tomato (GF)
/ Smoked salmon and spinach (GF)
/ Cheddar cheese with onion chutney (V) (GF)

GRAZE / Until 5pm

Sliced Toast & Preserves (V) (GF*) 4.25
Toasted Sourdough & Preserves (V) 4.50
Pain au Chocolat (V) 4
Croissants & Preserves (V) 4.50
Toasted Teacake & Preserves (V) 4.50

CAFÉ SPECIALS / 12 - 5pm

Coffee & Cake 8
A slice of homemade cake. With your choice of hot drink

Cream Tea (V) 7.50
Homemade fruit scone with clotted cream and strawberry jam. With your choice of hot drink

Savoury Cream Tea (V) 7.50
Homemade cheese scone with cream cheese and a red onion marmalade. With your choice of hot drink

Sandwich & Scone 10.50
/ Smoked salmon and horseradish cream cheese on brown bloomer
/ Ham and English mustard on white bloomer
/ Cheese and red onion marmalade on brown bloomer (V)
/ Coronation chicken on white bloomer
/ Roast beef and horseradish on white bloomer

Homemade fruit scone with clotted cream and strawberry jam. With your choice of hot drink

(V) **Vegetarian**
(VE) **Vegan**
(GF) **Gluten Free**
(GF*) **Gluten Free Option Available**

Please let our staff know of any other allergies or dietary requirements

LIGHT BITES / 12 - 9pm

Order individually as a light bite or starter

Crispy Chicken Bites 8
Chicken Thighs, sweet and smoky sauce

Chicken Liver Parfait (GF*) 7.75
Red onion marmalade, toasted sourdough

Sticky Cauliflower (VE) 7.75
Korean BBQ sauce, spring onions

Cured Meats (GF*) 8.50
Baked ciabatta, olive oil and balsamic

Cajun Tempura Prawns 8
Sweet chilli and lime sauce

Grilled Rump Steak (GF) 8.50
Bacon jam, confit garlic aioli

Halloumi Fries (V) 8
Sweet chilli sauce

Crispy Calamari 8
Confit garlic aioli, grilled lemon

Beetroot Arancini (VE) 7.75
Beetroot puree, truffle oil

SIDES & SNACKS / 12 - 9pm

Chicken Wings 5.25
Korean sauce, chives

Half a Pork Pie 3.50

Homemade Scotch Egg 4
Brown sauce

Trio of Olives (VE) (GF) 4.25

Brie Bites (V) 5
Tomato salsa

Rustic Chips (V) 4.50
Chilli and garlic mayonnaise

Truffle & Parmesan Fries (V) 5.50

Warm Pitta Bread (V) 5
Hummus, guacamole and tomato salsa

SHARERS / 12 - 9pm

Ploughman's to share 22 / for one 12
Pork pie, homemade sausage roll, honey roast ham, home baked bread, scotch egg, Stilton, cheddar, celery, apple, chutney, piccalilli and pickled onions

Antipasti (GF*) to share 21 / for one 11.50
Three cured meats, olives, Manchego cheese, roasted vegetables, baked ciabatta, olive oil and balsamic

Tapas 21
Crispy Chicken bites, mini veg chilli, crispy calamari, halloumi fries, chicken liver parfait and a baked ciabatta

Fish Platter 20.50
Cajun tempura prawns, crispy calamari, fish goujons, breaded whitebait, smoked salmon and a baked ciabatta

Whole Baked Camembert (V) 18.50
Spiked with rosemary and garlic served with red onion marmalade, tomato salsa and a selection of baked breads

MAINS / 12 - 9pm

Fish & Chips 17
Battered haddock, triple cooked chips, mushy peas and homemade tartare sauce

Roasted Chicken Breast (GF) 16
Confit garlic mash potato, tenderstem broccoli topped with a creamy Tuscan sauce, sundried tomatoes, spinach, parmesan

Steak & Ale Pie 16
Braised chunks of beef, onions, carrots and ale cooked in a shortcrust pasty case. Served with chunky chips or mash, seasonal vegetables and gravy

Halloumi Burger (V) (GF*) 15
Crispy halloumi, flat cap mushroom served in a brioche bun with smashed avocado, chilli jam, crisp lettuce, tomato. Served with coleslaw and rustic chips

House Burger (GF*) 17
Two 3oz beef patties chargrilled topped with bacon jam, cheddar cheese in a brioche bun, burger sauce, crisp lettuce, tomato, grilled onions. Served with coleslaw and rustic chips

Steak Frites (GF) 17
Rump steak, cooked pink or well done served with rustic fries, rocket salad, peppercorn sauce

Pan Fried Seabass (GF) 17
Prawn, sun dried tomato and pea risotto, parmesan, olive oil

Chicken Burger (GF*) 16
Chargrilled chicken breast served in a brioche bun, crisp lettuce, tomato, cheddar cheese, burger sauce. Served with coleslaw and rustic chips

Veggie Chilli (V) (GF) 14
Veggie chilli on a bed of corn chips topped with cheese, crème fraîche and guacamole
/ Make it vegan (VE)
Swap the cheese and crème fraîche for salsa and vegan cheese

Gilt Bowl (VE) (GF*) 14
Spiced rice, paprika roasted sweet potato, black beans, charred corn, Pico de Gallo, avocado, crispy homemade tortilla, chipotle mayonnaise, rocket

Caesar Salad (GF*) 14.50
Chargrilled chicken and bacon, with croutons and crisp lettuce tossed in our Caesar dressing sprinkled with parmesan

MAINS ADD ONS

Halloumi (V) (GF) 2.50
Poached Egg (V) (GF) 2
Grilled Chicken (GF) 3
Sliced Avocado (VE) (GF) 2.50
Bacon (GF) 2.50

DESSERTS / 12 - 9pm

Biscoff Cheesecake (V) 7
Biscoff sauce, vanilla ice cream

Affogato Sundae (V) 8
Berry compote

Sticky Toffee Pudding (V) 7
Sticky toffee sauce, vanilla ice cream

Dark Chocolate Mousse (GF) 7
Raspberry compote, chocolate sauce, raspberry sorbet

Cheese Selection for one 8 / for two 12.50
Mature cheddar, creamy Stilton and Brie, served with apple, celery, red onion marmalade and crackers