



**WEEKDAY SPECIAL**  
**FREE COFFEE WITH ANY BRUNCH DISH**

AVAILABLE WEEKDAYS TILL 1.30 PM  
EXCLUDING BANK HOLIDAYS

**BRUNCH**

**FULL ON BREAKFAST 12.95**

2 free range fried eggs, bacon, sausage, poached cherry tomatoes, fried portobello mushroom, halloumi cheese, baked beans, sourdough bread toast and butter.  
A pot of natural yogurt with fresh berries G

**SUPER SKINNY VEGAN TOAST 7.95**

Sourdough bread topped with avocado, spinach, mixed nuts, chia seeds and quinoa V, G

**SUNNY VEGGIE BREAKFAST 12.75**

2 free range fried eggs, poached cherry tomatoes, mixed salad, halloumi cheese, avocado, roasted courgette and peppers. Served with sourdough bread toast and garlic-herb ricotta & goat's cheese spread.  
A pot of natural yogurt with fresh berries V, G

*Set*  
**MENU**  
**2 COURSE 15.95**

**ADD DESSERT 3.25**

AVAILABLE  
MONDAY – THURSDAY 11.30AM – 10:00PM  
FRIDAY 11.30AM – 6:00PM  
EXCLUDING BANK HOLIDAYS

**LUNCH SPECIAL – 14.25**  
A DRINK + ANY MAIN COURSE\*

\*SOFT DRINK, BEER, A GLASS OF HOUSE WINE  
AND A MAIN COURSE FROM OUR SET MENU

AVAILABLE  
MONDAY – FRIDAY  
11.30AM – 3:00PM  
EXCLUDING BANK HOLIDAYS

MELANGE DRESSING – red wine vinegar, Dijon mustard,  
black pepper, sugar, salt, olive and vegetable oil

V - vegetarian; G - gluten free option available  
If you have any allergies or dietary  
requirements please ask a member of staff

Optional 12.5% service charge will be added to bills over £25

**STARTERS**

**PAN FRIED MACKEREL**

Mackerel fillet served on toasted sourdough bread  
with sauce vierge and pomegranate seeds G

**WILD MUSHROOM AND TRUFFLE ARANCINI**

Arborio rice balls coated with breadcrumbs filled  
with wild mushrooms and mozzarella cheese.  
Served with homemade chilli mayo V

**PEAR AND CHICORY SALAD**

Mixed with mixed baby leaves, goat's cheese, toasted pine nuts,  
mustard cress and honey-Grand Marnier vinaigrette V, G

**SEASONAL SOUP**

Seasonal soup served with warm sourdough bread G

**STARTER OF THE DAY**

Please ask a member of staff

**MAINS**

**WHOLE ROASTED TROUT**

Oven roasted whole trout served with new potatoes and garlic butter G

**CHICKEN STUFFED WITH GOAT'S CHEESE AND SPINACH**

Chicken breast stuffed with spinach and goat's cheese,  
served with French beans and chicken gravy G

**SUPER HEALTHY GREENS**

Sautéed broccoli and cauliflower, garlic seared baby spinach, quinoa,  
chia seeds, fresh avocado, pomegranate seeds, mustard cress,  
toasted nuts V, G

**SIRLOIN STEAK 7oz (3.25 supplement)**

Chargrilled to your taste, served with French fries and garlic butter G

**MAIN COURSE OF THE DAY**

Please ask a member of staff

**DESSERTS**

**CRÈME BRULEE**

Homemade rich vanilla custard topped  
with a layer of hardened caramelized sugar G

**DESSERT OF THE DAY**

Please ask a member of staff

**ICE CREAMS & SORBETS (choose any 2)**

Vanilla, chocolate, strawberry, citron pressé, framboise G