

# Brunch

Build your own brunch board, pick one item from each section below. Switch it up every time you visit!



= 15.00 per person

Add any extra dish +3.00

## + Eggs and Tofu

Fried Eggs  
with chilli and  
chives v

Baked Shakshuka  
with crème fraîche and  
flatbread v

Scrambled Tofu  
topped with toasted  
seeds vg

## + Hearty

Cumberland  
Sausage Wheel  
and maple streaky bacon

Smoked Trout  
and Salmon Pâté  
with dill, capers and flatbread

Plant Based Smoked Sausage  
with roasted red onions  
and mustard vg

## + Bakery

Warm  
Croissant  
with strawberry jam v

Toasted  
Seeded Bread  
with strawberry jam vg

Jalapeño  
Cornbread  
baked with chipotle butter v

## + Fruit and Grains

Melon and Pink Grapefruit  
with organic  
coconut sugar vg

Passion Fruit and  
Coconut Chia  
Yoghurt Pot vg

Papaya and  
Buckwheat Granola  
with cherry yoghurt vg

## + Sweet

Dark Chocolate  
and Peanut  
Butter Pot vg

Nutella  
French Toast v

Carrot Cake  
Overnight Oats v

## + Mini Juice Boost

Red vg  
blueberry, pink grapefruit,  
apple, beetroot, black pepper

Orange vg  
lemon, orange, turmeric,  
ginger

Green vg  
matcha, apple, cucumber,  
mint, lime

## Add Bottomless Drinks

+15.00 per person

Choose between: **Spritz** (Aperol, Raspberry, Blood Orange or Elderflower), **Prosecco** or **our house pint**

Available for the whole table only (up to 6 persons). Price per person includes bottomless drinks for 90 minutes from ordering. Please drink responsibly

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal or drink when placing your order.

Please turn overleaf to view our allergen information.

A discretionary 10% service charge will be added to your bill for parties of 6 or more. All prices include VAT at the current rate.

# Cocktails, Juices & Hot Drinks

## Spritz

Opt for a Classic Aperol, or enjoy our seasonal twists 7.95 each

Classic Aperol Spritz  
Aperol, Prosecco and soda

Raspberry Spritz  
Lanique Spirit of Rose, El Bandarra Rosé Vermouth and Fever-Tree Raspberry & Rose soda

Blood Orange Spritz  
Campari and Fever-Tree Italian Blood Orange soda

Elderflower Spritz  
St-Germain, El Bandarra White Vermouth and Fever-Tree White Grape & Apricot soda

## Juice Boost

Ignite the senses with a nourishing Juice Boost; delicious blends prepared fresh by our team 3.95 each

Red **vg**  
blueberry, pink grapefruit, apple, beetroot, black pepper

Orange **vg**  
lemon, orange, turmeric, ginger

Green **vg**  
matcha, apple, cucumber, mint, lime

## Bloody Marys

The perfect brunch pick-me-up! 6.95 each

Classic Mary  
Red Chilli and Oregano  
Smoked Garlic and Rosemary

## Hot Drinks

All coffees are served with a double shot of espresso, but if you'd like less caffeine or decaffeinated just let our team know

Dairy Free milk alternatives are available at no extra cost

Caffe Latte	3.25
Flat White	3.25
Cappuccino	2.95
Espresso	2.75
Americano	2.75
Irish Coffee	4.50
Baileys Coffee	4.95
Hot Chocolate	3.50
Syrups caramel, cinnamon or vanilla	+ 0.50

Yorkshire Tea served in a proper mug	
English Breakfast	2.95
Earl Grey	2.75
A selection of fruit and herbal teas	2.75

Lemongrass & Ginger • Jade Tips Green • Chamomile • Citrus Rooibos • Red Berry & Hibiscus • Triple Mint • Jasmine Pearls



We are proud to serve Extract tea and coffee. Every tea purchased supports the charity GroundsUp, helping local community projects

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal and drinks when placing your order.

Our dishes and drinks are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes and drinks are 100% allergen free.



Our menu does not include allergen information. To view full allergen information, please scan the QR code using your smartphone or tablet.

**vg** Vegan      **v** Vegetarian