

BREAKFAST 7AM - 2.30PM

HOUSEMADE QUINOA GRANOLA ^{V/VG available} date yoghurt, orange, blueberries	10
EGGS YOUR WAY ^V Fenton eggs, fried, scrambled or poached on sourdough toast	9
SMASHED AVO ON TOAST ^{V/VG available} poached egg, salsa verde, leafy radish, coriander	13
EGGBREAK BENNY English muffins, poached eggs, hardwood smoked bacon, brown butter hollandaise	13
EGGBREAK ROYAL English muffins, poached eggs, smoked salmon, brown butter hollandaise	15
SWEET POTATO ROSTI ^{VG} poached egg, goat cheese, kale, pine nuts, dill yoghurt	11.5
EGG, BACON & CHEESE TOASTIE brioche, hardwood smoked bacon, cage-free sunny side egg, American cheddar cheese, chipotle ketchup	15
VEGAN 'OMELETTE' ^{VG/GF available} chickpea omelette, spring onion, chilli, super green dressing, roast pepper ketchup and pickled fennel	11.5
BTA BAP smoked streaky bacon, heritage tomato, spiced avocado, potato brioche bun	9.5
SPICY PIGGY BUN gochujang- spiced pork patty, homemade chilli jam, fried egg, American cheese, potato brioche bun	9.5
NUTELLA FRENCH TOAST cereal coated French toast, Nutella, mascarpone cream, maple syrup	13

PASTRIES 7AM - 2.30PM

CROISSANT	3
PAIN AU CHOCOLAT	3
CINNAMON BUN	3
PAIN AU RAISIN	3

SIDES 7AM - 2.30PM

SMOKED SALMON	4
CRISPY STREAKY BACON	4
TATER TOTS	4
SMOKED SALMON	4

SANDOS 12PM - 10.30PM

SAUCY SANDWICH boneless fried chicken, slaw, Pecking Order sauce. Choose your heat	10
ALBIE HALLOUMI SANDWICH ^V ciabatta slipper, grilled halloumi wedges, beef tomato & courgette, rocket & lemon aioli – served with green leaf salad	10
HOX MONSIEUR ham hock, béchamel, gruyere cheese, Dijon mustard & caramelised onion – served with green leaf salad, Make it a Madame – Add fried egg 2	12

SALADS 12PM - 10.30PM

SWEET EASTERN SALAD ^{VG/Gf} Sumac coated sweet potatoes, courgette ribbons, toasted walnuts, pomegranate seeds, baba ganoush, coriander & lime dressing)	11
GRILLED VEGETABLE & KALE SALAD ^{VG/Gf} chargrilled tenderstem broccoli & red peppers, crunchy kale, toasted almonds, pomegranate, red pepper humus, lemon & tahini dressing	12
GREEN GOODNESS ^{VG/Gf} avocado, Edamame beans, sunflower & pumpkin seeds, baby gem lettuce, cherry tomatoes, micro coriander, coriander & lime dressing	11
ADD GRILLED HALLOUMI 2, GRILLED CHICKEN 4, FLAKED SALMON 5	

SIDES 12PM - 10.30PM

CHUNKY CHIPS ^{V/Gf}	4
HISPI CABBAGE ^{V/Gf}	4
MAC N CHEESE	5
GREEN SALAD ^{VG/Gf}	4
GRILLED VEG ^{V/Gf}	5

MAINS 12PM - 10.30PM

RIGATONI PASTA ^V green pesto, confit tomatoes, courgette & basil	12
LINGUINI CARBONARA smoked bacon, egg and Grana Padano	13
FISH N CHIPS crispy battered cod, chunky chips, crushed minted peas & tartare sauce	14
STEAK AND CHIMICHURRI grilled bavette steak with chimichurri sauce – chunky chips	18.5
THE GROUND BURGER dry aged sustainably raised beef patty, poppy & sesame brioche bun, baconnise, crispy shallots, pickled wonky veg, green chilli – served with chunky chips	17
MOVING MOUNTAINS VEGAN BURGER ^{VG} succulent plant protein patty, beetroot bun, vegan cheese, burger sauce, red onion, pickle, lettuce & tomato – served with ziggy fries	14
NASHVILLE FRIED CHICKEN 2 OR 4 PIECES WITH A CHOICE OF 2 SIDES ziggy fries, coleslaw, pickled gherkins, mac n cheese	9/16

VG - Vegan | V - Vegetarian | GF - Gluten free

If you have any special dietary requirements or allergies, please let us know. We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.

LIGHT

* 2018	TURITELLES, Domaine Autugnac, Languedoc, FR	5.75 / 23 / 30
V 2018	CARPE DIEM KNIGHTOR, Cornwall, UK	47
V 2018	ALBARINO FULGET Maior de Mendoza, Rais Baixas, SP	38.50
* 2017	RIESLING, Dreissigacker, Rheinhessen, GER	8.50 / 34 / 50
* 2018	VOUVRAY 'SPRING' SEC Vincent Carême, Loire, FR	46
* 2018	GRILLO, Il Folle Sicily, IT	23
v 2018	COSTADUNE GRECANICO DORATO, Mandrarossa, Sicily, IT	34.50
V 2018	GROLLEAU GRIS, Domaine Haut, Bourg, Loire, FR	4.75 / 19 / 28.50
*V 2018	AMPHORVM SAUVIGNON VERDEJO, Castilla La Mancha, SP	24

*V 2018	SPÄTBURGUNDER, Weingut Schwarzauber, Pfalz, GER	44.50
V 2018	GAMAY, Domaine Haut Bourg, Loire, FR	28.50
V 2017	PINOT NOIR, Knightor, Cornwall, UK	57
V 2018	LE PETIT OISEAU, Rouge, IGP Pays d'Herault, FR	22.50
*B 2018	BEAUJOLAIS GRAND EPARCIEUX Domaine Chasselay, FR	8 / 32 / 44.50
2018	MONICA, Audarya, Sardinia, IT	46
V 2018	LE CHAPEAU QUI RIT, Rouge, Languedoc, FR	4.75 / 19 / 27
*V 2018	GARNATXA NEGRA, Herència Altés, Terra, SP	6 / 24 / 32.50
V 2018	NERO D'AVOLA, Il Folle, Sicily, IT	25

FRUITY

b 2018	PLYTO, Domaine Lyrarakis, Crete, GRE	7.50 / 34 / 42
* 2017	TRAMINER AROMATICO, Conte Brandolini, Friuli, IT	46
2018	VIOGNIER DES ACANTHES, Vin Pays d'Oc, FR	32
B 2018	LA TRACA 'RISKY GRAPES', Valencia, SP	34
2017	FALANGHINA, La Sibilla, Campania, SP	42
*B 2016	RIESLING, Domaine Mader, Alsace, FR	50
2018	GODELLO, Mara Martín, Alma Atlántica, Galicia, SP	7 / 28 / 38.50
2017	PECORINO, Gabriel Terre del Chieti Poggio Anima, IT	31
*B 2018	MUSCAT, Domaine Mader, Alsace, FR	46.50
2018	SAUVIGNON DE TOURAINE, Les Grenettes, Beausejour, FR	6.75 / 27 / 34.50
V 2018	BASA BLANCO, Telmo Rodriguez, Rueda, SP	37.50

V 2016	RIOJA CRIANZA, Alcaudon, SP	38
*V 2016	CÔTES DU RHÔNE ROUGE 'CONFIDENCE' Fond Croze, FR	38
2014	BOURGUEIL, Cuvée Prestige, Lamé Delisle Boucard, FR	45
* 2016	BURGENLAND, Zweigelt St Lurent Heinrich, AU	42.50
V 2017	PRIMITIVO LILITH, Salento Poggio Anima, IT	32.50
2018	BARBERA D'ALBA, Gabriele Morra, Piedmont, IT	9.50 / 38 / 52
*B 2018	SYRAH DOMINIO DE PUNCTUM, Castilla La Mancha, SP	32.50
V 2018	MERLOT CORVINA, Ponte Pietra, Veneto, IT	24
* 2018	PINOT NOIR, Domaine Antugnac, Languedoc, FR	7 / 28 / 39
V 2018	RUBILLO CESANESE, Principe Pallavicini, Lazio, IT	7.75 / 31 / 43

FULL

V 2017	CHABLIS, Domaine Ventoura, Burgundy, FR	9.50 / 38 / 54.50
* 2016	CHARDONNAY 'CRAI NOU', Franco-Române, ROU	41.50
V 2012	MUSCADET, 'Origine du Haut Bourg' Loire, FR	8 / 32 / 48
* 2017	OTTO MURI, Fattoria I Collazzi, Tuscany, IT	60
V 2018	ENTRE-DEUX-MERS BLANC, Château de Fontenille, FR	43

*V 2014	FETEASCA NEAGRA FRANCO-ROMÂNE, ROU	8.50 / 34 / 46
*B 2013	BOURGOGNE ROUGE, Domaine Chasselay, FR	58
2015	TINTO, Quinta da Boa Esperanca, Lisbon, PT	38.50
* 2014	ESPRIT BASTIDE, Château La Verrerie, Rhône, FR	38.50
*V 2017	MAS MARTINET, Menut, Priorato, SP	7.75 / 31 / 42
*B 2017	BARCOLOBO LA RINCONADA Castilla Y Leon, SP	46

ROSE

V 2017	ORTEGA CLASSIC, Westwell, Kent, UK	8 / 32 / 48
2018	QUINTA DA BOA ESPERANCA, Lisbon, PT	7.50 / 30 / 42.50
*V 2018	COTES DE PROVENCE, Domaine Pinchinat, FR	7.50 / 30 / 42.50

FIZZ

NV	LESSINI DURELLO, Antonio Fattori, Veneto, IT	7.95 / 40
2018	ALBARINO EXTRA BRUT, Cabana das Bolboretas, SP	63.50
NV	CHAMPAGNE, Perrier-Jouët Grand Brut, FR	70
NV	PLAISANCE, Domaine Haut Bourg, Loire, FR	36
V 2016	CAVA COLLITA BRUT NATURE, Suriol, SP	8 / 49