

Autumn/ Winter Menu

Breakfast Served until 11.30am Lunch last orders 3.30pm

Creamy porridge with fresh berries, honey and nuts £5.50

Crisp potato cakes with smoked salmon or streaky bacon & soft poached egg
£9.50

Scrambled egg with smoked salmon £8.75 or spinach, seeds and tomato £7.50

Blueberry American style pancakes with maple syrup & yoghurt £6.50

Light 3 egg omelette filled with mature cheddar or home cooked ham, £7.50
plain or tomato £6.75

Crushed avocado and poached eggs on toasted sourdough with either
tomato or crisp chorizo single £6.50 double- £9.95

Light bites and starters

Fresh homemade soup of the day with crusty bread £5.75

Whole camembert cheese baked with garlic and thyme, served with rustic
bread, apple and celery. £9.50

Corned beef hash patties with fried egg and home made ketchup
£7.50

Moroccan spiced lamb balls in folded flatbread with yoghurt and dukkah £7.95

Bacalao Basquaise – Home cured salt cod baked in pisto sauce (tomato and
pepper) topped with cheese and crumbs. £8.50

Crisp chicken Katsu with udon noodles £7.95

Pan fried chicken livers with mushrooms, bacon, brandy and whole grain
mustard, on toasted brioche £8.50

Twice baked smoked cheese souffle with apple and walnut salad £7.50

Main courses

We are passionate about using seasonal and local ingredients and we like to change our main courses frequently to

encompass this ethos, and so our chefs can be creative.

Please see our chalk boards for our specially chosen main courses

Side Dishes and extras

Warm ciabatta bread with extra virgin olive oil and balsamic £3.50

Bowl of mixed Mediterranean olives £4.25 with feta cheese £5.50

Parsley and garlic flatbread £3.75

Feta, basil, sundried tomato and garlic flatbread £4.75

sauted potatoes £3.25

Speciality Sandwiches

Home made salt beef on toasted rye sourdough with swiss cheese, tomato, dill pickle and american mustard £8.50

Giant fish finger sandwich on farmhouse bread with salad, tomato, dill pickle and tartare sauce £7.50

Grilled bacon, crushed avocado and melted brie on sourdough baguette £8.50

Roasted peppers, sun dried tomatoes and melting mozerella in hot foccacia bread

Croque monsieur £5.95 or croque madame (with fried egg) £6.95

Sunday Lunch

We have built a great reputation for our Sunday roasts because we use meat and vegetables from good local suppliers. Delicious roast beef and another roast meat with all the trimmings £11.95