BREAKFAST

POACHED EGGS 7.9
on sourdough toast

SOFT BOILED EGGS 7.9
w/ buttered sourdough soldiers
/add vegemite or marmite

FOLDED EGGS 8.9
w/ lemon & parsley on sourdough toast

TURKISH EGGS 11.5
poached eggs, hung yogurt & hot chilli butter w/ toasted pide

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EGGS BENEDICT 11.5
on sourdough toast

EGGS ROYALE 11.5
on sourdough toast

EGGS FLORENTINE 11.5
on sourdough toast

CHORIZO FOLDED EGGS 12.5
on sourdough toast

BREW BRUNCH BOWL 10.0
quinoa, peas, beans, broccoli, feta, pomegranate w/ a zesty mint dressing

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BREW MELT (our favourite) 12.5
ham, gruyere, vine tomato, poached eggs & pesto served on toasted pide

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SWEETCORN FRITTERS 11.9
w/ avocado, tomato jam & lime aioli
/add bacon 13.9

BLUEBERRY PANCAKES 10.9
w/ caramelised banana, creme fraiche & maple syrup

AVOCADO 9.5
w/ cottage cheese, lemon & maldon sea salt on toasted pide / add vegemite or marmite

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HOMEMADE GRANOLA 6.9
w/ scorched cinnamon tangerines
/ take home 400gram bag 4.5

ORGANIC JUMBO OAT PORRIDGE
/ honey or maple syrup 6.9
/ burnt sugar w/ brew blackberry & apple jam 7.9

TOASTED BANANA BREAD 5.9
w/ hung honeyed yogurt & pistachios

TOASTED CROISSANT
/ gruyere & tomato 4.9
/ gruyere & ham 5.9
/ gruyere, ham & tomato 6.9

TREACLE CURED BACON SANDWICH 9.5
toasted pide, tomato jam, aioli, baby gem & vine tomatoes
/ add avocado 11.5

WOODLAND MUSHROOMS ON BRIOCHE 9.9
w/ natural yogurt, touch of cream, spinach & pesto

AVOCADO, CHORIZO & PERSIAN FETA 9.5
on toasted sourdough

SMOKEY BACON BOSTON BEANS 8.9
w/ sourdough toast

CEREAL 3.5
/ coco pops
/ crunchy nut cornflakes

BREAD 3.5
sourdough toast, croissant, toasted pide or bagel w/ a choice of jams, butter, vegemite / marmite

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SIDES

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ANY 2 SIDES
* FOR £7 *
WHEN BOUGHT WITH A MAIN

/SMOKEY BACON BOSTON BEANS 4.5
/STEAMED GREEN BEANS 4.5
/BUTTERED SPINACH 4.5
/TREACLE CURED BACON 4.5
/FRENCH FRIES W/ AIOLI 4.5
/PAN FRIED CHORIZO 5.2
/SLOW ROAST TOMATO W/ FETA 4.9
/AVOCADO W/ LEMON & MALDON SEA SALT 5.2
/OAK SMOKED SALMON 5.2
/HOUSE SALAD 3.5
/HAND-CUT SLAW 4.5
/ROASTED HALLOUMI W/ CHILLI & GARLIC 5.9
/POLENTA CHIPS W/ AIOLI 4.5
/WOODLAND MUSHROOMS W/ YOGURT, SPINACH & PESTO 4.9

LUNCH

APPETISERS	
EDAMAME BEANS w/ lemon & maldon sea salt	4.9
OLIVES marinated in-house	3.0

STARTERS

CARROT & QUINOA FALAFELS w/ hung yogurt	7.0
GRILLED BABY GEM & CHICORY w/ caesar dressing	6.0
BEETROOT & GOAT'S CURD SALAD w/ candied walnuts & citrus dressing	7.9
CARAMELISED ONION & AGED CHEDDAR QUICHE w/ tomato chutney & watercress	8.0
CROWNE PRINCE PUMPKIN SOUP served w/ chestnuts & paprika oil	5.9

MAINS

SWEETCORN FRITTERS w/ avocado, tomato jam & lime aioli	11.9
/add bacon	13.9
HAKE & CRAB FISHCAKE served w/ spinach, poached egg & hollandaise	14.9
VEAL ESCALOPE w/ crisp green salad & paprika lemon	18
MOULES FRITES/ STEAK FRITES scottish mussels & cider sauce >> OR << flat iron steak & béarnaise both served w/ fries & house salad	15.9
JERUSALEM ARTICHOKE RISOTTO w/ kale, tenderstem broccoli & spinach	13.5
BENGALI AUBERGINE & TOFU SALAD w/ lentils, cavolo nero, pomegranate, roasted spiced cauliflower & cardamom dressing	11
HOT SMOKED CHICKEN BAGEL w/ vine tomatoes, rocket & avocado in a sesame bagel	11.5
ORZO, BEETROOT & CARROT SALAD w/ fennel, feta & a poppy seed dressing	13.5
BOUILLABAISSE smokey fish stew w/ saffron rouille & tomatoes on toast	15.9
SLOW ROASTED BEEF CHEEK w/ asian spices, miso mash & green beans	17

TURKISH PIDE

all pides are served w/ house salad

SLOW ROASTED BEEF CHEEK w/ wasabi yogurt & rocket	14.5
ROASTED HALLOUMI w/ tomato jam, yogurt & rocket	14.5
/ add french fries w/ aioli to either pide	2.5

SIDES

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/STEAMED GREEN BEANS	4.5
/BUTTERED SPINACH	4.5
/TREACLE CURED BACON	4.5
/FRENCH FRIES W/ AIOLI	4.5
/PAN FRIED CHORIZO	5.2
/SLOW ROAST TOMATO W/ FETA	4.9
/AVOCADO W/ LEMON & MALDON SEA SALT	5.2
/OAK SMOKED SALMON	5.2
/HOUSE SALAD	3.5
/HAND-CUT SLAW	4.5
/ROASTED HALLOUMI W/ CHILLI & GARLIC	5.9
/POLENTA CHIPS W/ AIOLI	4.5
/WOODLAND MUSHROOMS W/ YOGURT, SPINACH & PESTO	4.9

ANY 2 SIDES * FOR £7 * WHEN BOUGHT WITH A MAIN

GRILL

BURGERS

all burgers are served on brioche w/ french fries & aioli

HOUSE GROUND CHUCK STEAK — 14.5
gruyere, tomato, lettuce & pickle

PANKO CRUMBED FREE RANGE CHICKEN BREAST — 14.5
w/ winter slaw

SOUTH COAST FISH FINGER — 14.5
w/ lettuce, tomato & tartar sauce

SKEWERS

LAMB — 16.9
british lamb marinated w/ lavender & cumin yogurt served w/ harissa yogurt & quinoa feta salad

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MALAYSIAN CHICKEN — 14.9
served w/ asian greens & aromatic malaysian sop

SALMON — 14.5
beetroot & walnut salad served w/ goat’s curd & honey

SIDES

/SMOKEY BACON BOSTON BEANS	4.5
/STEAMED GREEN BEANS	4.5
/BUTTERED SPINACH	4.5
/TREACLE CURED BACON	4.5
/FRENCH FRIES W/ AIOLI	4.5
/PAN FRIED CHORIZO	5.2
/SLOW ROAST TOMATO W/ FETA	4.9
/AVOCADO W/ LEMON & MALDON SEA SALT	5.2
/OAK SMOKED SALMON	5.2
/HOUSE SALAD	3.5
/HAND-CUT SLAW	4.5
/ROASTED HALLOUMI W/ CHILLI & GARLIC	5.9
/POLENTA CHIPS W/ AIOLI	4.5
/WOODLAND MUSHROOMS W/ YOGURT, SPINACH & PESTO	4.9

ANY 2 SIDES
* FOR £7 *

WHEN BOUGHT
WITH A MAIN