

BRUNCH COCKTAILS

Elderflower & Earl Grey Fizz 9.95 / Jug 39

Earl Grey infused Tanqueray Export, elderflower & lemon

Bloody Mary 9.95 / Jug 39

Ketel One Citron, house-made spice mix, freshly squeezed Sundance tomato

Mango Bellini 7.5 / Carafe 40

Classic Bellini w/Prosecco 7.5 / Carafe 40

Carafe serves 6

Classic Bellini w/Champagne 10.5

Please see our full drinks menu for our house-made lemonades & fresh juices

ALL DAY BRUNCH

Coconut Chia Pot (Ve) 5.5

w/ Roast plum & coconut yogurt

Breakfast Tacos 9.5

w/ Fried egg, avocado, salsa, chimichurri chicken, feta & coriander

Caramelised Banana & Ricotta

Pancakes (v) 8.5

w/ Butterscotch sauce & coconut yogurt

Add bacon + 2

Creamy Field Mushrooms & Butter Beans on Brick Oven Sourdough Toast (v) 9.95

w/ Tarragon, truffle & parmesan

Breakfast Rice Bowl 10.95

w/ Sticky kimchi organic short grain brown rice, poached egg, avocado, spinach, slow roast tomato, pickled wonky cucumber, spring onion & coriander

Add smoked salmon or burrata + 4.5

Eggs Benedict

single/ double 8.5 / 11.95

w/ House-made Dingley Dell honey roast ham, avocado & spinach on brick oven sourdough with house-made hollandaise

Add skin-on fries + 3.5

Eggs Royal

single/ double 8.95 / 12.5

w/ Smoked salmon, avocado & spinach on brick oven sourdough w/ house-made hollandaise

ROASTS

Served from Noon on Sunday
Vegan Roast also available

Roast Free Range Chicken 16.5

w/ Yorkshire pudding, garlic green beans, swede mash & roast seasonal vegetables

Roast 28 Day Aged Topside of Beef 18.95

w/ Yorkshire pudding, garlic green beans, swede mash & roast seasonal vegetables

Both cooked & served with love
& duck fat roasted potatoes

Roast Butternut Squash (Ve) 14

w/ Quinoa, squash falafel, garlic green beans, minted peas, roast seasonal vegetables & veggie gravy

(Children's Portion Available 7.5)

SMALL & SHARING

Brioche Bread & Butter (v) 3.95

Artichoke & Roast Squash

Hummus Dip (Ve) 7.5

w/ Warm paratha bread & hazelnut dukkah

Karma Cola BBQ Chicken

Wings & Thighs 7.95

w/ Spring onion & coriander

Thai Style Crab Cakes 7.95

w/ Sweet chilli crème fraîche

Roast Butternut Squash Falafels (Ve) 7.5

w/ Lemon & pepper tahini

Charcuterie Board 12.95

Selection of cured meats, house-made Dingley Dell roast ham w/ caponata & brick oven sourdough

Crostini 4.95 per portion (3 pieces)

- Smoked Salmon, Truffle Honey & Ricotta

- Fennel Salami, Chilli & Truffle Ricotta

- Aubergine Caponata, Chorizo & Basil

Selection of three varieties (9 pieces) 14

Cheeses from 4.5

See Puds

MAINS

Three Bean Chilli (v) 11.5

w/ Organic short grain rice, labneh & paratha bread

"Wonky is not waste - it's perfectly good grub!"

Steamed Mussels

White wine, garlic & cream

w/ Warm brick oven sourdough 13

w/ Skin-on Fries 16.5

Grilled Sea Bass & Chips 17.5

w/ Pea hummus, watercress & crème fraîche tartar

28 day Dry Aged Dexter Beef

w/ House-made skin-on fries, watercress & chimichurri

Bavette Steak 19

Rib eye Steak 32

The House Burger 10.95

w/ Your choice of Cornish Yarg or blue cheese & house-made burger sauce

w/ Dry aged streaky bacon 11.95

Halloumi & Crushed Avocado

Burger (v) 10.95

w/ Basil, coriander, garlic yoghurt & rocket

Add skin-on fries to any burger + 3.5

House Club Sandwich 14.95

Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil, watercress mayo & sourdough toast

Taleggio, House-made Ham & Jalapeño

Grilled Cheese Toasty 10

w/ Chimichuri

w/ Avocado 12

Our food is scratch-cooked and made here

We source the best quality, most sustainable ingredients from suppliers who care as much as we do.

Holding a coveted 3* with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks & dishes.

Free Range Yorkshire Rotisserie Chicken

Quarter 6.5 / Half 11.5 / Whole 19.75

In addition please choose from our selection of sides to accompany your chicken

SIDES

Garlic Greens 4.5

Truffle Macaroni Cheese 5

Chilli Lemon Guacamole Salad 5

Skin-On Fries & Paprika Aioli 4

Mixed Leaf Salad 4

PUDS

Coconut Chia Pudding (Ve) 5.5

w/ Roast plum & coconut yoghurt

Apple, Blackberry & Plum Crumble (v) 6.95

w/ Warm vanilla custard

Caramelised Lemon Tart (v) 6.95

w/ Crème fraîche & blackberry

Dark Chocolate Mousse (v) 6.95

w/ Vanilla crème

Coconut & Oat Milk Panna Cotta (Ve) 6.95

w/ Honeycomb & blueberry compote

Cheese

Served with our own recipe chutney & crackers:

Cornish Yarg, Blue Monday, Clara Goat's Cheese (u-p)*, Baron Bigod (u-p)*, Burrata

One type 4.5

Selection of three/five 12/16

Some of our dishes or drinks may contain allergens. (v) Vegetarian (Ve) Vegan. *u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements. As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

A discretionary service charge of 12.5% will be added to your bill. This is optional & need not be paid should you feel service was unsatisfactory. All of our service charge goes to our team, always has, always will.

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