

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. We also source higher welfare meat and sustainable fish species.

BOWLS**Coconut Chia Bowl (Ve)**

w/ Roast plum & coconut yoghurt

5.75

House Made Bircher (Ve)

w/ Coconut yoghurt, roast plum, apricot, apple & passionfruit

8.5

Fruit Salad (Ve)

Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit

Add Organic farm yoghurt + 1

7.95

SIGNATURES**Wild Farmed Grain Organic Sourdough Toast & Butter (v)**

w/ Seasonal jam, homemade lemon curd or Marmite

3.75

Creamy Field Mushrooms & Butter Beans on Wild Farmed Grain Organic Sourdough Toast (v)

w/ Tarragon, truffle & parmesan

25p from every dish sold, donated to Magic Breakfast

10.5

Caramelised Banana & Ricotta Pancakes (v)

w/ Butterscotch sauce & coconut yoghurt

11.5

Breakfast Brioche (v)

w/ Scrambled free range egg, melted cheese & chives

'Build Your Own'— Add bacon, sausage, mushroom, avocado crush or a burger pattie +2 each

8.95

Avocado, Feta, Lime & Chilli (v)

On smoky aubergine topped wild farmed grain sourdough toast

10.5

House Breakfast

Dry cured streaky bacon, Dingley Dell pork & sage sausages, slow roast tomatoes, field mushrooms, wild farmed grain sourdough toast w/ Free range eggs, poached or scrambled

14.5

Vegan House Breakfast (Ve)

w/ Falafels, smashed avocado, slow roast tomatoes, field mushrooms, wild farmed grain sourdough toast

12

Add grilled halloumi + 4.75

EGGS**Eggs Benedict**

w/ House made Dingley Dell honey roast ham, avocado & spinach on wild farmed grain sourdough with house made hollandaise

12.5

Eggs Royal

w/ Smoked Salmon, avocado & spinach on wild farmed grain sourdough with house made hollandaise

13

Add fries + 3.75

SIDES

Tomato, mushroom, scrambled eggs, poached eggs, spinach

3.75

Skin-on fries & paprika aioli

4.25

Avocado, sausage, smoked salmon, bacon, grilled halloumi

4.75

DRINKS

Please see our full drinks menu for our house-made lemonades, fresh juices, and brunch cocktails

 FOLLOW US @THEADDRESS_IS

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. All of our service charge goes to our team, always has, always will.

DW-MENU-XMAS 2021 V1.0
ALL-SITES

LOOKING FOR OUR
VEGAN MENU?
SCAN HERE →



SMALL & SHARING

Wild Farmed Grain Organic Sourdough Toast & Butter (v)	3.75
Celeriac, Hazelnut & Truffle Soup (v) w/Dukkah, crème fraiche & chives	7.95
Roast Squash, Carrot & Turmeric Hummus Dip (Ve) w/Warm paratha bread, radish & hazelnut dukkah	7.95
Fennel Spiced Crispy Squid w/Coriander, spring onion, chili and aioli	8.5
Roast Butternut Squash & Spinach Falafels (Ve) w/Lemon & pepper tahini	7.95
Free Range Chicken Croquettes w/Smoked paprika aioli	8.5
Grilled Halloumi (v) w/Aubergine caponata, mixed leaf, garlic yogurt & flat bread	9.5
Crostini <i>Three crostini per portion.</i> - Smoked Salmon, Truffle Honey & Ricotta; - Fennel Salami, Chilli & Truffle Ricotta; - Roast Butternut Squash Hummus with Dukkah (Ve)	5.25
Selection of 3 varieties (9 pieces)	14.5
Charcuterie Board Selection of cured meats, house made Dingley Dell roast ham w/ Caponata & wild farmed grain sourdough	14.25
Mixed Board Charcuterie, crostini, cheese and radish w/Caponata & wild farmed grain sourdough	25
Cheeses See Puds	from 4.75

BURGERS

The House Burger w/Your choice of Cornish Yarg <u>or</u> blue cheese & house-made burger sauce Add Dry aged streaky bacon + 1	12
Halloumi & Crushed Avocado Burger (v) w/Basil, coriander, shaved wonky courgette, garlic yogurt & rocket	12
Symplicity Vegan Burger (Ve) w/Vegan cheese, baby gem, tomato, onion, pickles & burger relish Add skin-on fries to any burger + 3.75	13

SUNDAY ROASTS

FROM NOON SUNDAY

Roast Free Range Chicken w/Yorkshire pudding, garlic green beans, grilled truffle cabbage & maple roast carrot	17.5
Roast 28 Day Aged Topside of Beef w/Yorkshire pudding, garlic green beans, grilled truffle cabbage, maple roast carrot & horseradish sauce <i>Both served with free-range-chicken-fat-roasted potatoes</i>	19.95
Roast Butternut Squash (Ve) w/Quinoa, spinach falafel, garlic green beans, grilled truffle cabbage minted peas, maple roast carrot & veggie gravy	15.95
Children's Portion available	7.95

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BIGGER PLATES

Roasted Butternut Squash, Wonky Aubergine & Chickpea Curry (Ve) w/Organic coriander short grain rice & paratha bread <i>25p from each dish sold will be donated to Only A Pavement Away</i>	12
Wild Mushroom Pappardelle Pasta (v) w/Truffle oil, parmesan & crème fraiche	14.5
Steamed Mussels White wine, garlic & cream w/Warm wild farmed grain sourdough w/Skin-on Fries	13.5 17
Grilled Sea Bass & Chips w/Pea hummus, watercress & crème fraiche tartar	18
Roast Chicken, Tarragon & Leek Pie w/Puff pastry	15
28 day Dry Aged Dexter Beef w/House-made skin-on fries, watercress & béarnaise sauce	34
Rib Eye Steak	19.95
Bavette Steak	19.95
House Club Sandwich Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil mayo & wild farmed grain sourdough toast	15.75
Free-Range Yorkshire Rotisserie Chicken Quarter 6.95 — Half 12 — Whole 20.5 Please choose from our selection of sides to accompany your chicken	

SALADS

House Salad (Ve) w/Warm quinoa, roast butternut squash, wild mushroom, wonky courgette, roast tomato, radish, beets & miso dressing	12.5
Buttermilk Caesar Salad (v) w/Roast butternut squash, spiced chickpeas & baguette croutons Add to any salad: ¼ Chicken +6.95, Halloumi +4.75, Feta +4.75, Bacon +2.25, Parmesan +1	11.5

SIDES

Skin on Fries & Paprika Aioli, Mixed Leaf Salad	4.25
Garlic Green Beans, Grilled Halloumi	4.75
Truffle Macaroni Cheese, Side Buttermilk Caesar Salad, Chilli Lemon Guacamole Salad	5.25

PUDS

Happy Endings Ice Cream Sandwich Your choice of The Vegan One; The Malty One or Negroni	5.75
Coconut Chia Bowl (Ve) w/Roast plum & coconut yoghurt	5.75
Fruit Salad (Ve) Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit Add Organic farm yoghurt + 1	7.95
White Chocolate, Coconut & Lime Cheesecake (v) w/Poached apricot	7.3
Roast Plum & Apple Crumble (v) w/Vanilla custard	7.3
Dark Chocolate Mousse (v) w/Vanilla crème & honeycomb	7.3
Cheese Served with our own recipe chutney & crackers: Cornish Yarg, Golden Cross Goats Cheese (u-p)*, Yorkshire Blue, Baron Bigod (u-p)* One type 4.75 Selection of three/five 12.75/16.95	