



## Morning

Served 8am—12 noon

### Breakfast

Fresh daily bakery & patisserie see counter

Artisan sourdough toast with preserves & butter **£2.5 V**

Housemade granola pot **£2.5 V**

Porridge with spiced prune compote, toasted seeds  
and honey **£5**

Brioche bun with bacon & egg **£3.5**

Brioche bun with sausage **£3.5**

Cotswold blue eggs poached/scrambled  
on sourdough **£6.5 V**

Smashed avocado sundried tomato & chilli  
on sourdough **£7.5 VG**

### Breakfast sides

Smashed avocado **£2 VG**

Streaky bacon **£3**

Smoked salmon **£4**

## Sharing Boards

Meats and cheese from the British Isles

Served 12 noon—7.30pm

### Cured meat

With housemade seasonal jelly & pickles **£12.5**

- Dorset coppa
- Smoked air dried lamb
- Cornish seaweed & cider salami
- Wild mushroom and truffle salami

### Cheese

With housemade seasonal chutney **£11.5 V**

- Stichelton A complex blue
- Federa Raw cow's milk
- Ragstone A mature goat's cheese
- Tunworth A soft cow's milk cheese

## Lunch & Evening

Served 12 noon—7.30pm

### Mains

Pork belly with celeriac puree, charred leeks sprouts and lentils,  
prunes and red cabbage **£10**

Griddled chicken with celeriac puree, charred leeks sprouts and  
lentils, prunes and red cabbage **£10**

Spiced lentil and nut roast with a spinach gratin and roasted  
vegetables **£9.50**

Stilton, honey roasted vegetables, kale and cranberry quiche **£5**  
with side salad **£7.5 V**

### Salads

Green salad, mixed leaves, cucumber, chives **£4 V**

Superfood salad, broccoli, cauliflower, apple,  
red onion & feta **£7.5 V**

### Sandwiches

Toasted portobello mushroom, marinated peppers, pesto  
and blue cheese on sourdough bread with side salad,  
pickles & hot sauce **£8 V**

Toasted ham & emmental on sourdough bread with  
side salad, pickles & hot sauce **£8**

Freshly made sandwich of the day **£4.5/£6**

### Desserts

Danish rice pudding with cream, nuts and cherry sauce **£5**

### Specials

See the counter for

- Freshly made sandwiches
- Bakery
- Confectionery

**V** Vegetarian **VG** Vegan **GF** Gluten free **DF** Dairy free

Please order and pay at the bar

For allergen information please speak to a member of staff before ordering. All food may contain traces of nuts.  
We will be donating a penny for each item sold at Penny to a charity inspired by the theme of the current show.  
For the run of 'Art' the chosen charity will be Talitha. <http://talitha.org.uk>

## Drinks

### Teas and coffee from £2

- Coffee from Workshop Coffee Co
- Tea from Canton Tea

See end of counter for complete drinks menu

### Moju juices from east London £3.2

Subject to availability

- Carrot, apple, red pepper, lemon, ginger and turmeric
- Kale, apple, cucumber, celery, lemon and ginger
- Beetroot, apple, carrot, cucumber and lemon

## Beer

### Draught

Meantime Brewing Company **£2.3/£4.5**

- London lager
- London pale ale

### Bottled

Freedom Brewery **£4**

See counter for current selection

Harvistoun Brewery **£4**

- Schiehallion lager

## Wine

We are proud to partner with Indigo Wine who work closely with small scale producers who avoid conventional farming practices and focus on minimal intervention, organic or biodynamic methods.

### Sparkling

Prosecco Modi, Sorelle Bronca, Treviso, NV, Italy Glera

Huré Frères Invitation Brut NV, Champagne, France Pinot Meunier, Pinot Noir, Chardonnay

### White

Plot 22 Blanco, Plot 22, La Mancha, 2013, Spain Sauvignon Blanc, Airén

Fenomenal, Angel Lorenzo Cachazo, Rueda, 2014, Verdejo, Viura, Spain Viura/Chardonnay

Clip Loureiro, Vinhos Unipessoal, Vinho Verde, Loureiro, 2015, Portugal Sauvignon Blanc

Sauvignon Blanc, Elephant Hill, Hawkes Bay, 2014, New Zealand Sauvignon Blanc **VG**

### Rosé

Decenio Rosado, Las Orcas, Rioja, 2015, Spain Tempranillo

La Galaxia Rosé, Dao, 2015, Portugal Afrocheiro, Jaen, Baga **VG**

### Red

Barbera, Araldica, Piemonte, Navarra, 2014, Italy Barbera

Garnacha Joven, Viña Zorzal, Navarra, 2015, Spain Garnacha **VG**

Decenio Joven, Las Orcas, Rioja, 2012, Spain Tempranillo

Malbec, Nieto, Mendoza, 2013, Argentina Malbec

	125ml	175ml	250ml	750ml
	<b>£8</b>	—	—	<b>£36</b>
	<b>£9</b>	—	—	<b>£52</b>
	<b>£4.5</b>	<b>£6.2</b>	<b>£8</b>	<b>£24</b>
	<b>£5</b>	<b>£6.9</b>	<b>£9</b>	<b>£27</b>
	<b>£5.9</b>	<b>£8.2</b>	<b>£10.6</b>	<b>£32</b>
	<b>£6.8</b>	<b>£9</b>	<b>£12</b>	<b>£36</b>
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