

BOWLS

<b>Coconut Chia Bowl (Ve)</b> <sup>295kcal</sup>	6.5
w/Poached rhubarb & coconut yoghurt	
<b>House Made Bircher (Ve)</b> <sup>632kcal</sup>	9.2
w/Coconut yoghurt, poached rhubarb, apricot, apple & passionfruit	
<b>Fruit Salad (Ve)</b> <sup>309kcal</sup>	8.75
Poached rhubarb, blueberry, apple, grapefruit, apricot, grapes, berry jelly, mint & passionfruit	
<b>Add Organic farm yoghurt</b> <sup>80kcal</sup> <b>+1.1</b>	
<b>Breakfast Rice Bowl (v)</b> <sup>734kcal</sup>	13.5
w/Kimchi, slow cooked tomato, baby spinach, wonky cucumber, radish & poached free range egg	
<b>Add Avocado</b> <sup>425kcal</sup> <b>or Smoked Salmon</b> <sup>441kcal</sup> <b>+5.2</b>	

SIGNATURES

<b>Creamy Field Mushrooms &amp; Butter Beans on Wildfarmed Sourdough Toast (Ve)</b> <sup>713kcal</sup>	11.5
w/Tarragon & truffle	
<i>25p from every dish sold, donated to Magic Breakfast</i>	
<b>Shakshouka (v)</b> <sup>446kcal</sup>	11.5
w/Two free range eggs, baked tomato, wonky peppers, wonky aubergine, yoghurt & Wildfarmed sourdough	
<b>Breakfast Tacos</b> <sup>515kcal</sup>	11.5
w/Fried egg, avocado, jalapeno salsa verde, free range chicken, feta & coriander	
<b>Sweet Potato Hash Topped with Smoked Salmon or House Made Dingle Dell Ham</b> <sup>639kcal</sup>	11.5
w/Poached free range egg, Vertical Farmed mustard greens & grain mustard hollandaise	
<b>Blueberry Ricotta Pancakes (v)</b> <sup>1553kcal</sup>	12.5
w/Maple syrup, berry compote & coconut yoghurt	
<b>Breakfast Brioche (v)</b> <sup>593kcal</sup>	9.95
w/Scrambled free range egg, melted cheese & chives	
<b>‘Build Your Own’— Add bacon</b> <sup>202kcal</sup> <b>, sausage</b> <sup>147kcal</sup> <b>, mushroom</b> <sup>102kcal</sup> <b>, avocado crush</b> <sup>178kcal</sup> <b>or a burger pattie</b> <sup>196kcal</sup> <b>+2.5 each</b>	
<b>Crushed Pea, Feta, Lime &amp; Chilli (v)</b> <sup>927kcal</sup>	11.5
On smoky aubergine topped Wildfarmed sourdough toast	
<b>Add Avocado</b> <sup>425kcal</sup> <b>+5.2</b>	
<b>House Breakfast</b> <sup>1507kcal</sup>	15.95
Dry cured streaky bacon, Dingley Dell pork & sage sausages, slow roast tomatoes, field mushrooms, Wildfarmed sourdough toast w/Free range eggs, poached or scrambled	
<b>Vegan House Breakfast (Ve)</b> <sup>972kcal</sup>	13.5
w/Falafels, avocado, slow roast tomatoes, field mushrooms, Wildfarmed sourdough toast	
<b>Add Grilled halloumi</b> <sup>325kcal</sup> <b>+5.2</b>	
<b>Wildfarmed Sourdough Toast &amp; Butter (v)</b> <sup>262kcal</sup>	4.5
w/Seasonal jam <sup>37kcal</sup> , Homemade lemon curd <sup>80kcal</sup> or Marmite <sup>54kcal</sup>	

EGGS

<b>Eggs Benedict</b> <sup>788kcal</sup>	13.75
w/House made Dingley Dell honey roast ham, avocado & spinach on Wildfarmed sourdough with house made hollandaise	
<b>Eggs Royal</b> <sup>734kcal</sup>	14.25
w/Smoked Salmon, avocado & spinach on Wildfarmed sourdough with house made hollandaise	
<b>Add fries</b> <sup>491kcal</sup> <b>+4.5</b>	

SIDES

<b>Tomato</b> <sup>108kcal</sup> <b>, Mushroom</b> <sup>102kcal</sup> <b>, Scrambled eggs</b> <sup>279kcal</sup> <b>, Poached eggs</b> <sup>149kcal</sup> <b>, Spinach</b> <sup>98kcal</sup>	4.5 each
<b>Skin-on fries &amp; paprika aioli</b> <sup>780kcal</sup>	4.75 each
<b>Avocado</b> <sup>425kcal</sup> <b>, Sausage</b> <sup>441kcal</sup> <b>, Smoked salmon</b> <sup>120kcal</sup> <b>, Bacon</b> <sup>337kcal</sup> <b>, Grilled halloumi</b> <sup>325kcal</sup>	5.2 each

DRINKS

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

FORCE OF NATURE

We are committed to sourcing the best quality, most sustainable ingredients from suppliers who care as much as we do.

From “wonky” vegetables in our dishes & drinks, to help reduce food waste (that would otherwise be discarded for use) to using higher welfare meat and sustainable fish species - we strive to make a difference.

In doing so, we are proud to hold a coveted 3\* with the Sustainable Restaurant Association

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.

Adults need approx. 2,000kcal per day.

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.

LOOKING FOR OUR VEGAN MENU? SCAN HERE →



SMALL & SHARING

<b>Roast Beetroot Hummus Dip (Ve)</b> <sup>603kcal</sup> w/Warm paratha bread, radish & hazelnut dukkah	<b>8.95</b>
<b>Grilled Smokey Wonky Aubergine (v)</b> <sup>1387kcal</sup> w/Whipped tahini, feta, harissa, hazelnut & basil	<b>10.45</b>
<b>Fennel Spiced Crispy Squid</b> <sup>579kcal</sup> w/Coriander, spring onion, chili and aioli	<b>9.35</b>
<b>Roast Sweet Potato, Pea &amp; Spinach Falafels (Ve)</b> <sup>478kcal</sup> w/Lemon & pepper tahini	<b>8.95</b>
<b>Free Range Chicken Tacos</b> <sup>527kcal</sup> w/Jalapeno salsa verde, avocado, pickled wonky cucumber, feta & coriander	<b>10.45</b>
<b>Lamb Kofta Meatballs</b> <sup>1225kcal</sup> w/Roast tomato & wonky aubergine sauce, yoghurt, dukkha & paratha	<b>10.45</b>
<b>Roast Cauliflower &amp; Fennel Croquette v)</b> <sup>874kcal</sup> w/Truffle Mayo	<b>9.35</b>
<b>Grilled Halloumi (v)</b> <sup>878kcal</sup> w/Aubergine caponata, mixed leaf, garlic yogurt & flat bread	<b>10.45</b>
<b>Crostini</b> <i>Three crostini per portion.</i> - Smoked Salmon, Truffle Honey & Ricotta; <sup>215kcal</sup> - Marinated Feta & Mint on Crushed Pea (v); <sup>304kcal</sup> - Fennel Salami, Chilli & Truffle Ricotta; <sup>236kcal</sup> - Roast Beetroot Hummus with Dukkah (Ve) <sup>313kcal</sup>	<b>5.8</b>
<b>Selection of 3 varieties (9 pieces)</b>	<b>15.95</b>
<b>Charcuterie Board</b> <sup>844kcal, 422kcal pp</sup> Selection of cured meats, house made Dingley Dell roast ham w/Caponata & Wildfarmed sourdough toast	<b>15.75</b>
<b>Mixed Board</b> <sup>1465kcal, 366kcal pp</sup> Charcuterie, crostini, cheese and radish w/Caponata & Wildfarmed sourdough toast	<b>27.5</b>
<b>Cheeses</b> See Puds	<b>from 5.5</b>
<b>Wildfarmed 24hr Ferment Sourdough Toast &amp; Butter(v)</b> <sup>262kcal</sup>	<b>4.5</b>

BUNS & SANDWICHES

<b>The House Burger</b> <sup>1058kcal</sup> w/Your choice of Cornish Yarg <sup>93kcal</sup> <u>or</u> blue cheese <sup>126kcal</sup> & house-made burger sauce <b>Add Dry aged streaky bacon</b> <sup>202kcal</sup> <b>+ 1.2</b>	<b>14</b>
<b>Halloumi &amp; Crushed Avocado Burger (v)</b> <sup>1537kcal</sup> w/Basil, coriander, shaved wonky courgette, garlic yogurt & rocket	<b>14.5</b>
<b>Symplicity Vegan Burger (Ve)</b> <sup>825kcal</sup> w/Vegan cheese, baby gem, tomato, onion, pickles & burger relish  <b>Add skin-on fries to any burger + 4.5</b> <sup>491kcal</sup>	<b>14.5</b>
<b>House Club Sandwich</b> <sup>1307kcal</sup> Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil mayo & Wildfarmed sourdough toast	<b>17.5</b>
<b>Fish Finger Sandwich</b> <sup>732kcal</sup> w/House made tartare, crushed pea, rocket, baby gem & gherkins on a brioche bun	<b>14</b>

<b>SIDES</b>	
<b>Skin on Fries &amp; Paprika Aioli</b> <sup>780kcal</sup> , <b>Mixed Vertical Farmed Leaf Salad</b> <sup>152kcal</sup>	<b>4.75 each</b>
<b>Garlic Green Beans</b> <sup>126kcal</sup> , <b>Grilled Halloumi</b> <sup>325kcal</sup> , <b>Crushed New Potato with Horseradish</b> <b>Crème Fraîche</b> <sup>430kcal</sup>	<b>5.2 each</b>
<b>Truffle Roast Cauliflower Macaroni Cheese</b> <sup>572kcal</sup> , <b>Baby Gem Hearts and Blue Cheese Dressing</b> <sup>111kcal</sup> , <b>Chilli Lemon Guacamole Salad</b> <sup>462kcal</sup> , <b>Kimchi Side</b> <sup>100kcal</sup>	<b>5.95 each</b>

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BIGGER PLATES

<b>Steamed Mussels</b> <sup>1229kcal</sup> White wine, garlic & cream <b>w/Warm Wildfarmed sourdough</b> <sup>262kcal</sup> <b>w/Skin-on Fries</b> <sup>491kcal</sup>	<b>15</b> <b>19.5</b>
<b>Grilled Sea Bass &amp; Chips</b> <sup>1077kcal</sup> w/Crushed pea, watercress & crème fraîche tartar	<b>19.95</b>
<b>Roast Chicken, Tarragon &amp; Leek Pie</b> <sup>1200kcal</sup> w/Puff pastry	<b>16.5</b>
<b>Grilled Herdwick Lamb Leg Steak</b> <sup>1077kcal</sup> w/Horseradish new potato, crème fraîche & crushed minted pea	<b>21.95</b>
<b>28 day Dry Aged Dexter Beef</b> w/House-made skin-on fries, watercress & béarnaise sauce	
<b>Rib Eye Steak</b> <sup>1473kcal</sup>	<b>35</b>
<b>Bavette Steak</b> <sup>1383kcal</sup>	<b>20.95</b>
<b>Free-Range Yorkshire Rotisserie Chicken</b> <b>Quarter</b> <sup>894kcal</sup> <b>7.95</b> — <b>Half</b> <sup>1416kcal</sup> <b>14</b> — <b>Whole</b> <sup>2462kcal</sup> <b>23</b> Please choose from our selection of sides to accompany your chicken	

SALADS & BOWLS

<b>House Salad (Ve)</b> <sup>546kcal</sup> w/Warm quinoa, roast sweet potato, wonky courgette, pickled cucumber, roast tomato, radish, beets & miso dressing	<b>13.8</b>
<b>Green Miso &amp; Soba Noodle Salad (Ve)</b> <sup>902kcal</sup> w/Edamame, spinach, wonky courgette, crushed pea, pickled chilli, coriander & lime	<b>15</b>
<b>House Made Kimchi Fried Rice(v)</b> <sup>842kcal</sup> w/Poached egg, organic short grain brown rice, garden peas, carrot, courgette, spring onion and coriander <i>25p from each dish sold will be donated to Only A Pavement Away</i>	<b>13.5</b>
<b>Add to any salad or bowl:</b> <b>¼ Chicken</b> <sup>516kcal</sup> <b>+7.95</b> , <b>Halloumi</b> <sup>325kcal</sup> <b>+5.2</b> , <b>Feta</b> <sup>150kcal</sup> <b>+5.2</b> , <b>Bacon</b> <sup>202kcal</sup> <b>+2.5</b> , <b>Parmesan</b> <sup>124kcal</sup> <b>+1.1</b>	

SUNDAY ROASTS  
FROM NOON SUNDAY

<b>Roast Free Range Chicken</b> <sup>1674kcal</sup> w/Yorkshire pudding, garlic greens, grilled truffle spring cabbage & maple roast carrot	<b>19.5</b>
<b>Roast 28 Day Aged Topside of Beef</b> <sup>1341kcal</sup> w/Yorkshire pudding, garlic greens, grilled truffle spring cabbage, maple roast carrot & horseradish sauce  <i>Both served with free-range-chicken-fat-roasted potatoes</i>	<b>23</b>
<b>Roast Sweet Potato (Ve)</b> <sup>870kcal</sup> w/Quinoa, spinach falafel, garlic green beans, grilled truffle spring cabbage minted peas, maple roast carrot & vegie gravy	<b>18</b>
<b>Children’s Portion available</b>	<b>8.95</b>

PUDS

<b>Happy Endings Ice Cream Sandwich</b> <sup>148kcal</sup> Choose The Vegan One; The Malty One or The Gay One	<b>6.5</b>
<b>Coconut Chia Bowl (Ve)</b> <sup>295kcal</sup> w/Poached rhubarb & coconut yoghurt	<b>6.5</b>
<b>Fruit Salad (Ve)</b> <sup>309kcal</sup> Poached rhubarb, blueberry, apple, grapefruit, apricot, grapes, berry jelly, mint & passionfruit <b>Add Organic farm yoghurt</b> <sup>80kcal</sup> <b>+ 1.1</b>	<b>8.75</b>
<b>Raspberry Posset (v)</b> <sup>749kcal</sup> w/Orange blossom crème & pistachio crumble	<b>7.95</b>
<b>Pavlova (v)</b> <sup>624kcal</sup> w/Poached rhubarb, passionfruit & lemon curd cream	<b>7.95</b>
<b>Poached Rhubarb &amp; Apple Crumble(v)</b> <sup>895kcal</sup> w/Vanilla custard	<b>7.95</b>
<b>Dark Chocolate &amp; Ricotta Tart (v)</b> <sup>934kcal</sup> w/Vanilla crème & honeycomb	<b>7.95</b>
<b>Cheese</b> Served with our own recipe chutney <sup>58kcal</sup> & crackers <sup>480kcal</sup> : Cornish Yarg <sup>131kcal</sup> , Golden Cross Goats Cheese(u-p)* <sup>158kcal</sup> , Yorkshire Blue <sup>176kcal</sup> , Baron Bigod (u-p)* <sup>128kcal</sup> , Vegan Feta (Ve) <sup>96kcal</sup> <b>One type 5.5</b> <b>Selection of three/five 14/20</b>	

