

When ordering, please make us aware of any allergies. We will take great care to avoid cross contamination, however we are not a nut free kitchen environment, nor do we use nut free suppliers.

Non-Gluten Containing Ingredients Option **(NGCI-O)** Non-Gluten Containing Ingredients **(NGCI)** Vegetarian **(V)** Vegan **(VE)**
Contains Nuts **(N)** Contains Sesame Seeds **(S)**

All Day Brunch Menu (Served 08:00-3.30)

Sourdough Toast (VE/NGCI-O) w/ Jam or Marmalade + 2	3
Granola Bowl (N/V) Llath Y Llan Greek Yoghurt, Poached Seasonal Fruit, Ginger Granola	8
Pork Belly Benedict (NGCI-O/S) Slow Cooked Pork Belly, Poached eggs, Hollandaise, Breakfast Muffin	15
Smoked Salmon (NGCI-O/S) Toasted sourdough, Dill Caper Cream Cheese, Poached Eggs, Pickled Cucumber	14
Farmhouse Breakfast (NGCI-O/VE Option) Dry Cured Bacon, Thick Pork Sausage, Egg (Poached or Fried), Slow Roasted Tomatoes, House Beans, Mushrooms, Potato Terrine, Black Pudding Crumb, Lava Bread, Sourdough Toast	13.5
Turkish Eggs (NGCI-O/S) Two Poached Eggs, Toasted Sourdough, Coriander & Garlic Yoghurt, Aleppo Dressing, Dukkah Add Chorizo +3	12
Beans & Bread (VE/NGCI-O) Creamy Tomato Beans, Toasted Sourdough, Basil, Spinach & Pumpkin seed Pesto, Cabbage & Fennel Slaw, Pickled Red onion Add ½ Avocado +2	11
Sweet Potato Hash (VE/NGCI/S) Avocado, Salsa Verde, Roasted Broccoli, Spring Onion, Crispy Kale, Slow Roasted Tomatoes Add Poached Egg +2	13.5
Croque Monsieur Toastie Sourdough, Wiltshire Cured Ham, Westcombe Cheddar, Grain Mustard Bechamel, Tomato Chutney	13
Red Pepper Hummus Toastie (VE) Sourdough, Roasted Peppers, Courgette, Sun Blushed Tomato, Aubergine, Pesto Hummus	11