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## PLATES AND BOWLS

### *Daily Menu*

Egg omelette served with sourdough	9.5
Smashed avocado, chilli on sourdough with poached egg	12

Add salmon	4
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Add bacon	3
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Add ham	3
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<b>Sourdough Toasted Sandwiches – served with salad &amp; fries</b>	<b>9.5</b>
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Free-range chicken breast, kimchi & mozzarella

Aged feta, sundried tomato & pesto

Wiltshire ham, English mustard & mature cheddar

### **Plates and Bowls**

Buffalo mozzarella, grilled artichoke, sourdough sumac dressing	11
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Shakshuka – peppers, tomatoes & chilli, toasted sourdough, poached egg	12
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Aubergine parmigiana, goat cheese, mix leaves salad	12
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Smoked duck breast, green beans, puy lentil, poached egg	16
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Goats cheese & leek tart, new potatoes & salad	12
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Chicken breast, mushroom and spinach pie, fries and salad	12.5
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Plant based soup, sourdough	8.5
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Plant based soup, sourdough, cheddar OR vegan alternative	10.5
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### **Sides**

Chips	5
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Leaf salad	3
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Smashed avocado	5
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Poached egg	2
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Sourdough toast	3
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<b>White wine</b>	<b>175<sup>ml</sup></b>	<b>250<sup>ml</sup></b>	<b>bottle</b>
Cave de l'Ormarine, Duc de Morny, Picpoul de Pinet, Languedoc, France, 2022	8	10.5	27
Novas Gran Reserva Sauvignon Blanc, (Organic), Casablanca, Chile, 2021	8.5	11.5	30
La Battistina Gavi, Piemonte, Italy, 2022	9.5	13	36
<b>Rose</b>			
Maison Boutinot Cuvee Edalise, Cotes de Provence, France, 2022	9.5	13	36
<b>Red wine</b>			
Peacock Wild Ferment Merlot, Stellenbosch, South Africa, 2022	8	10.5	27
La Ruchette Doree, Cotes du Rhone Villages Rouge, France, 2020	8.5	11.5	30
Nieto Malbec, Mendoza, Argentina, 2022	9.5	13	36
<b>Sparkling wine</b>		<b>200<sup>ml</sup></b>	
Le Dolci Colline Prosecco Spumante Brut, Italy		12.5	
Fontessa Prosecco Spumante, Veneto, Italy			32
Champagne Gremillett Selection Brut, France			49.5
<b>Beers and lagers</b>			
Peroni Nastro Azzurro 330 <sup>ml</sup> 5.1% abv			6.5
Belleville Brewery – London Steam Lager 330 <sup>ml</sup> 4.5% abv			6.5
Belleville Brewery – Commonsides Pale Ale 330 <sup>ml</sup> 5% abv			6.5

All freshly made in our kitchen. If you have any food allergies or intolerances, let us know so we can help you choose. Unfortunately, as allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from the particular allergen.

### *Hot drinks*

#### **Organic Extract Coffee**

Latte, Flat white, Cappuccino	3.95	Cortado	3.6
Americano	3.6	Non dairy milk	0.5
Single espresso	3.25	Syrups	0.5
Double espresso	3.6		

#### **Canton tea – per pot**

3.95

English breakfast	Jade green tips
Decaf English breakfast	Red berry & hibiscus
Earl Grey	Ginger soothe
Triple mint	Darjeeling

#### **House hot chocolate**

Hot chocolate (72% cocoa beans)	3.8
Hot chocolate with mini marshmallows and whipped cream	4.2

### *Cold drinks*

Remedy Kombucha ginger & lemon	4.25	Wobblegate apple juice	4.25
Remedy Kombucha raspberry	4.25	Sparkling elderflower	4.25
Nix & Kix blood orange & turmeric	4.25	Sparkling elderflower & pomegranate	4.25
Nix & Kix mango & ginger	4.25	Fentiman's ginger beer	4.25
San Pellegrino: Blood orange / Limonata / Grapefruit	3.5	Coke / Diet Coke	2.5
Still or sparkling mineral water (small)	2.95	Still or sparkling mineral water (large)	4.5

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