
The Footstool Spring menu

Smoked haddock, dill and lemon fishcakes, pea & mint puree, green salad	14
Mortadella, mozzarella and pesto toasted sourdough sandwich, fat cut chips, green salad	9.5
Chicken Caesar salad	13
Shakshuka, poached egg, sourdough toast	12
Add feta	4
Add chorizo	4
Steak and ale pie, fat cup chips, green salad	15
Puy lentil and quinoa salad, roast baby beetroot with garlic & thyme, warm goat's cheese, rocket	12
Three cheese (cheddar, mozzarella and feta) coriander, chilli jam, toasted sourdough sandwich, fat cut chips, green salad	9.5
Warm chicken schnitzel, green bean, red & white endive and olive salad	14
Plant based soup, sourdough bread & butter	8.5
Plant based soup, sourdough bread & butter with cheese and salad	10.5
Smashed avocado, chilli, toasted sourdough, poached egg	12
Add feta	4
Add chorizo	4

Sides Fat cut chips 5 | Green salad 3 | Smashed avocado 5 | Poached egg 2 | Toast 3

Smoked almonds	4
Queen and Kalamata olives	4

Dessert, served with double cream or ice cream	7
Blueberry & polenta cake (GF)	
Belgian chocolate brownie	
Raspberry almond tart	

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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Wine

White wine	175^{ml}	250^{ml}	bottle
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
Rose			
Maison Boutinot Cuvee Edalise, Cotes de Provence, France, 2022	9.5	13	36
Red wine			
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
Sparkling wine		200^{ml}	
Le Dolci Colline Prosecco Spumante Brut, Italy		12.5	
Fontessa Prosecco Spumante, Veneto, Italy			32
Champagne Gremillett Selection Brut, France			49.5
Beers and lagers			
Peroni Nastro Azzurro 330 ^{ml} 5.1% abv			6.5
Belleville Brewery – London Steam Lager 330 ^{ml} 4.5% abv			6.5
Belleville Brewery – Commonsides Pale Ale 330 ^{ml} 5% abv			6.5

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