

# Eat

APRIL - JUNE

SERVED FROM THE KITCHEN UNTIL 4:00PM SUNDAY TO FRIDAY  
AND UNTIL 4:30PM SATURDAY

## Breakfast Available until 12:00 noon.

### Breakfast

Sausage, bacon, a fried or poached free range egg, plant-based black pudding, beans, confit garlic mushroom, roasted tomato, bloomer toast.  
*No substitutes.*

13

### PB Breakfast (VG)

Plant-based sausage, bacon, scrambled tofu, black pudding, beans, confit garlic mushroom, roasted tomato, bloomer toast.  
*No substitutes.*

13

### House Breakfast Brioche (GFOP<sup>3</sup>)

Brioche, pureed avocado, sausage, bacon, fried free range egg, tomato relish.

10

### Alt Breakfast Brioche (VG)

Brioche, pureed avocado, plant-based bacon, hashbrowns, tomato relish.  
*Vegetarian? add one fried egg/2, or two fried eggs /3.5 (V).*

10.5

### Brioche (GFOP<sup>3</sup>)

Choose From: Sausage, bacon, plant-based sausage or plant-based bacon.

7

### Halloumi & Avocado Brioche (V)(GFOP<sup>3</sup>)

Brioche, halloumi, pureed avocado.

9

## Brunch Available until 2:00 pm.

### Avocado & Wild Mushroom (VG)(GFOP<sup>1</sup>)

Fermented potato flatbread, wild mushroom, pureed avocado, unami glaze.  
*Add one (2.) or two (3.5) fried or poached eggs (V)*

9.5

### Sweetcorn & Whipped Feta Fritter (V)

Sweetcorn and cheddar fritter, whipped feta, two poached free range eggs, chilli oil.

10.5

### Ous Catalans (N)

Our Catalan / Turkish eggs (Cilbir) fusion. Chorizo sausage, poached free range eggs, romesco sauce, natural yoghurt, Aleppo pepper butter dressing, salsa verde.

11.5

*Add one slice of bloomer toast / 1.5*

## Lunch Available from 12:00 noon.

**Add small fries and no-mayo slaw to any toastie, sandwich and wrap / 3.5**

### Seasonal Soup (GFOP<sup>1</sup>)

See our specials for details of our chefs soup.  
Our soups change weekly. Served with our salt and herb focaccia.

8

### Sweet Chilli Cheese Toastie (V)(VGOP)(GFOP<sup>2</sup>)

Sourdough, sweet chilli jam, smoked cheese, mayonnaise.  
*Available as plant-based if you'd prefer (VG).*

10

### The Reuben (GFOP<sup>2</sup>)

Sourdough, pastrami, swiss cheese, sauerkraut, thousand island dressing.

12

### Halloumi Sweet Chilli Wrap (V)

Halloumi, roasted pepper, baby leaf spinach, sweet chilli jam, tortilla.

10

### Tomato Fritter Wrap (VG)

Smoky tomato fritter, sweet pickle relish, shredded lettuce, plant-based garlic aioli, tortilla.

10

*(GFOP<sup>1</sup>) Can be served with one slice of gluten free bread +£1.00*

*(GFOP<sup>2</sup>) Can be served with two slices of gluten free bread +£2.00*

*(GFOP<sup>3</sup>) Can be served with a gluten free brioche +£1.50*

*Please note that our gluten free bread options are not plant-based.*

### Prosciutto & Mascarpone Omelette

Three egg omelette (free range), prosciutto, mascarpone, grana padano.  
*Add fries & no-mayo slaw / 3.5.*

10.5

### Mushroom & Mascarpone Omelette (V)

Three egg omelette (free range), confit garlic mushroom, spinach, mascarpone.  
*Add fries & no-mayo slaw / 3.5.*

9.5

### Additional Options

Two cauliflower and potato hash browns (GF)	3
Two sausages or plant-based sausages (GF)	4
Two bacon or three plant-based bacon (GF)	3
One free range fried or poached egg (GF)	2
Two free range fried or poached eggs (GF)	3.5
Scrambled tofu (GF)	3.5

### Huevos Caseros (V)(N)

Mexi beans, pico de gallo, shredded lettuce, free range poached eggs, chipotle cashew crema, tortilla shell.

10.5

### Weekends

*Available Friday to Sunday when our chefs make our hollandaise sauce fresh each day.*

### Benedict (GFOP<sup>1</sup>)

English muffins, pulled honey and mustard ham, poached free range eggs, hollandaise sauce.

12.5

### Florentine (V)(GFOP<sup>1</sup>)

English muffins, spinach, poached free range eggs, hollandaise sauce.

12

### Chicken Caesar Salad (GFOP)

Grilled chicken, anchovies, shredded lettuce, grana padano cheese, caesar mayonnaise, croutons.  
*We can remove the croutons if you'd prefer (GF).*

12

### Paneer Tikka & Cucumber Salad (V)(GF)

Paneer tikka, roasted peppers, cucumber raita, mango chutney, lettuce.  
*We can change the paneer to sweet potato if you'd prefer (VG).*

12

### Chefs Specials

We have a chef's special available every week. See our specials or ask one of our team for details.

**Turnover for small plates, sides,  
childrens options and bakes...**

(V) Vegetarian (VG) Plant Based / Vegan (GF) Gluten Free Ingredients (N) Contains Nuts. Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish. Please let us know if you have any allergies.



GUEST WIFI (NO PASSWORD): BT\_GUEST\_Wi-Fi

We make all our jams, sauces, dressings, salsas, foccacia, potato flatbread, fritters and much more in house.

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AND UNTIL 4:30PM SATURDAY

## Plates Available from 2:00 pm.

We recommend 3-4 plates per person. Plates are sent to the table as they are ready.

<b>Focaccia &amp; Mushroom Ravigote</b> (VG) 7 Salt and herb focaccia, confit garlic mushrooms, ravigote sauce.	<b>Patatas Bravas</b> (V)(VGOP)(GF) 5 Crispy seasonal new potatoes, salsa brava, confit garlic aioli. <i>We can change to plant-based garlic confit if you'd prefer.</i>
<b>Rarebit Flatbread</b> (V) 6 Fermented potato flatbread, rarebit, beer braised onions, chopped parsley.	<b>Mushroom &amp; Sweet Potato Tacos</b> (VG)(GF)(N) 7 Corn tortillas, mushrooms, roasted sweet potato, lettuce, pureed avocado, chipotle cashew creama, pico de gallo. Serving of 2.
<b>Beef Ragu &amp; Parmesan Fondant</b> (GF) 8.5 Slow cooked beef ragu, parmesan and polenta fondant, basil oil.	<b>Smoky Tomato Fritters</b> (VG) 7.5 Our take on domatokeftethes, plant-based garlic aioli. Serving of 3.
<b>Currywurst Sausage</b> (GF) 6 Bratwurst, curry sauce, beer braised onions, coriander.	<b>Mojo Rump Steak</b> (GF) 12 Reverse seared rump steak, jalapenos, mojo verde.
<b>Honey Glazed Halloumi Nuggets</b> (V)(GF) 5 Halloumi, honey.	

## Fries

<b>Fries</b> (VG)(GF) 4.5	<b>Cheese &amp; Crispy Onion Fries</b> (V)(VGOP) 6.5 Fries, cheddar cheese, crispy onions. <i>We can serve this with plant-based smoked cheese if you'd prefer (VG).</i>
<b>Fries &amp; Garlic Aioli</b> (V)(VGOP)(GF) 5 Fries, house garlic aioli <i>or plant-based garlic aioli if you'd prefer.</i>	
<b>Parmesan Truffle Fries</b> (GF) 6.5	

## Children For under 10s only. Available all day.

<b>Sausage &amp; Fries</b> (VGOP)(GF) 6 <i>Add beans / 1.</i> <i>We can change this dish to plant-based sausages if you'd prefer (VG).</i>	<b>Fish Fingers &amp; Fries</b> 7.5 Breaded cod fish fingers, fries. <i>Add beans / 1.</i>
<b>Cheese Toastie</b> (V)(VGOP)(GFOP <sup>2</sup> ) 6.5 Toasted bloomer, cheddar. <i>We can serve this with plant-based smoked cheese if you'd prefer (VG).</i>	<b>Chicken Goujons &amp; Fries</b> 6 Chicken breast goujons, fries. <i>Add beans / 1.</i>
<b>Beans on Toast</b> (VG)(GFOP <sup>1</sup> ) 5 Toasted bloomer, beans.	

## Bakes Please check for today's availability.

<b>Super Dark Brownie</b> (VG) 3.8	<b>Raspberry Bakewell</b> (V)(N)(GF*) 3.8 <i>*Please note this is a gluten free recipe however it is sold as very low gluten as it is made in a bakery that makes other cakes that contain gluten.</i>
<b>Carrot Cake</b> (VG)(N) 4	<b>Rocky Road</b> (V) 3.8
<b>Burnt Basque Cheesecake</b> (V)(GF*) 4 <i>*Please note this is a gluten free recipe however it is sold as very low gluten as it is made in a bakery that makes other cakes that contain gluten.</i>	<b>Cinnamon Bun</b> (VG) 4.5
<b>Fruit Scone, Butter &amp; Jam</b> (V) 3.5	<b>Pastel de Nata</b> (V) 2.5

**Bake of the Week:** Each week we feature a guest bake, ask one of our team to find out about this weeks.

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(GFOP<sup>3</sup>) Can be served with a gluten free brioche +£1.50  
Please note that our gluten free bread options are not plant-based.

**Turnover for breakfast, brunch,  
salads, sandwiches and wraps...**

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