



- ALL DAY MENU -

BRUNCH

**French Toast (v)** 10  
Macerated strawberries, stem ginger, candied lemon, Biscoff, vanilla ice cream

**Avocado on Toast (v)** 9.9  
Freshly smashed avocado, poached egg, sourdough, grapefruit (+ Smoked salmon 3.75)

**Grilled Cheese (v)** 7.8  
Sourdough bread, swiss, mozzarella, cheddar, caramelised onions, pickled kohlrabi

**Filled Croissant**  
Fresh baked - choose from;  
- Plain (v) 3.9  
- Cheese & Zaatar (v) 4.9  
- Chocolate & Almond (v)(n) 6

NIBBLES

**Gordal Olives (vv)** 4

**Courgette Tempura (vv)** 6.5  
Agave nectar, chilli, ponzu mayo

**Sour Dough Bread & Whipped butter (v)** 4

**Parmesan & Chickpea Croquettes** 5.9  
Marinara sauce

SMALL PLATES & STARTERS

**Crispy Fried Calamari** 8.9  
Lime, spring onion, smoked paprika mayo

**Burrata (v)** 10.5  
Heirloom tomatoes, baby basil, olive oil

**Truffle Arancini (v)** 6.9  
Chestnut mushroom puree, shaved fennel

**Taiwanese Fried Chicken** 7.5  
Chilli, herb mayo

**Tuna Tartar** 11.9  
Avocado, yuzu dressing, sesame, crispy bread

**King Prawns** 12.5  
Garlic, lemon, chilli, paprika

BURFORD BROWN EGGS BENEDICTS

Toasted English Muffins, organic soft poached Burford eggs and hollandaise.

**Benedict** 10.5  
Cumbrian ham, herb oil

**Eggs Florentine (v)** 9.5  
Baby spinach

**Eggs Royale** 12.9  
Smoked salmon, keta caviar, dill hollandaise

MAINS

**Cornish Crab Linguine** 17.5  
Cream, tomato, parsley, chilli

**Sri Lankan Eggplant Curry (v)** 13.5  
Baked pilaf rice, paratha  
(available vegan without paratha)

**Avocado Caesar Salad** 14.8  
Lemon & thyme chicken, avocado, romaine, baby gem, croutons, nori seaweed, quinoa, vegan caesar dressing  
(available vegan without chicken)

**Fish & Chips** 14.5  
Ginger beer tempura cod, minted peas, chilli lime salted chips

**The Cheeseburger** 10.2  
Brioche bun, house burger sauce, lettuce, tomato, gherkin, Jack cheese

**French Fries (v)** 4.5  
Truffle aioli

**Roasted Sweet Potato (vv)** 5  
Chimmichurri

**Tenderstem Broccoli (vv)** 5  
Garlic, chilli

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Please speak to your server for information on allergens and ingredients



- DRINKS -

BRUNCH COCKTAILS

11

**White Peach Bellini**

White Peach Purée, 1883  
Peach Syrup, Citric, Prosecco,  
Foam

10.5

**Espresso Martini**

Ketel One Vodka, Mr Blacks  
Cold Press Coffee Liqueur,  
House Espresso, Gomme

12.5

**Elderflower 75**

White Port, St Germain  
Elderflower Liqueur, Citric,  
Champagne

Classic cocktails, beer, wine & soft drinks also  
available in our extended drinks menu



COFFEE & TEA

**COFFEE**

- Espresso/ Macchiato 2.5
- Cortado 2.7
- Flat White 2.9
- Latte 3
- Mocha 3.2
- Cappuccino 3
- Americano 2.7

Rose Honey Cardamom Latte 5

Hot Chocolate 3.5

**TEA**

- English Breakfast 3.5
- Earl Grey 3.5
- Chamomile & Mint 3.5
- Chun Mee Green 3.5
- Cherry Blossom Green 3.5
- Blood Orange Rooibos 3.5
- Organic Matcha Latte 3.5

Please speak to your server for information on allergens and ingredients



5.9

**Tonka Bean Panna Cotta**

Poached plums, honeycomb

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6.9

**Rhubarb & Strawberry**

**Crumble (v)**

Vanilla ice cream

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8.9

**Chocolate Bomb (v)**

Brownie, chocolate jelly, passion  
fruit, white chocolate sauce

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**Fruit Sorbets (vv)**

Sicilian lemon /  
Raspberry & sorrel

Please speak to your server for information  
on allergens and ingredients



## NON GLUTEN CONTAINING INGREDIENTS

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

### BRUNCH

**Avocado on Toast** (v) 9.9  
Freshly smashed avocado, poached egg, grapefruit, gluten free bread  
(+ Smoked salmon 3.75)

**Grilled Cheese** (v) 7.8  
Gluten free bread, swiss, mozzarella, cheddar, caramelised onions, pickled kohlrabi

### BURFORD BROWN EGGS BENEDICTS

Organic soft poached Burford Brown eggs with hollandaise sauce, seved on a toasted gluten free roll.

**Benedict** 10.5  
Cumbrian ham, herb oil

**Eggs Florentine** (v) 9.5  
Baby spinach

**Eggs Royale** 12.9  
Smoked salmon, keta caviar, dill

### SIDES

**French Fries** (v) 4.5  
Truffle aioli

**Tenderstem Broccoli** (vv) 5  
Garlic, chilli

**Roasted Sweet Potato** (vv) 5  
Chimichurri

### NIBBLES

**Gordal Olives** (vv) 4

**Roasted Almonds** (v)(n) 4  
Maldon sea salt

### STARTERS

**Burrata** (v) 10.5  
Heirloom tomatoes, baby basil, olive oil

**Tuna Tartar** 11.9  
Avocado, yuzu dressing, sesame, gluten free soy sauce, gluten free crisp bread

**King Prawns** 12.5  
Garlic, lemon, chilli, paprika

**Crispy Fried Calamari** 8.9  
Lime, spring onion, smoked paprika mayo

**Taiwanese Fried Chicken** 7.5  
Chilli, herb mayo

### MAINS

**Avocado Caesar Salad** 14.8  
Lemon & thyme chicken, avocado, romaine, baby gem, nori seaweed, quinoa, vegan caesar dressing  
(available vegan without chicken 11.9)

**Cornish Crab Linguine** 17.5  
Gluten free pasta, cream, tomato, parsley, chilli

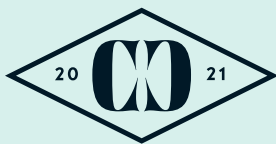
**Sri Lankan Eggplant Curry** 12.5  
Baked pilaf rice

### DESSERTS

**Tonka Bean Panna Cotta** (v) 5.9  
Poached plums, honeycomb

**Fruit Sorbets** (vv) 4.5  
Sicilian lemon/ Raspberry & sorrel

Please speak to your server for information on allergens and ingredients



## - VEGAN MENU -

Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment.

Please note as a result that some ingredients are cooked alongside animal products.

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### BRUNCH

**Avocado on Toast** (vv) 8.5  
Freshly smashed avocado, sourdough, grapefruit, herb oil, coriander

### NIBBLES

**Gordal Olives** (vv) 4  
**Courgette Tempura** (vv) 6  
Agave, chilli, vegan ponzu mayo  
**Sour Dough Bread** (vv) Olive Oil 4

### MAINS

**Sri Lankan Eggplant Curry** (vv) 11.5  
Baked pilaf rice  
**Avocado Caesar Salad** (vv) 11.9  
Avocado, romaine, baby gem, cruton, nori seaweed, quinoa, vegan caesar dressing

**S** **French Fries** (vv) 4.5  
**I** **Roasted Sweet Potato** (vv) 5  
**D** Chimmichurri  
**E** **Tenderstem Broccoli** (vv) 5  
**S** Garlic, chilli

(vv) vegan (n) nuts