

## BRUNCH (SERVED UNTIL 5PM)

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### EGGS BENEDICT [GFA] | 9.00/5.00

Toasted English muffin, poached Burford Brown eggs, grilled smoked bacon, hollandaise

### EGGS ROYALE [GFA] | 10.00/5.75

Toasted English muffin, poached Burford Brown eggs, smoked salmon, hollandaise

### EGGS FUNGHI [GFA] [V] | 8.50/4.75

Toasted English muffin, poached Burford Brown eggs, grilled portobello mushrooms, hollandaise, porcini paste, rocket

### SWEET POTATO & CHORIZO HASH | 9.50

Sweet potato, chorizo, poached Burford Brown eggs, spinach, onion, red chilli, toasted pumpkin seeds, extra virgin olive oil

### SWEET POTATO, AVOCADO & FIOR DI RICOTTA HASH [GF] [V] | 9.50

Sweet potato, avocado, poached Burford Brown eggs, spinach, onion, red chilli, toasted pumpkin seeds, rocket & basil pesto, Fior di Ricotta, extra virgin olive oil

### CHOPPED AVOCADO [GFA] [V] | 8.50

Grilled sourdough, avocado, poached Burford Brown eggs, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

### CHOPPED AVOCADO & SMOKED SALMON [GFA] | 11.50

Grilled sourdough, poached Burford Brown eggs, avocado, smoked salmon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli, lemon

### CHOPPED AVOCADO & BACON [GFA] | 10.50

Grilled sourdough, poached Burford Brown eggs, avocado, smoked bacon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

### BLT [GFA] | 9.50

Artisan bread, grilled smoked bacon, gem lettuce, tomato, free-range mayonnaise, house fries

### HLT [GFA] [V] | 9.50

Artisan bread, grilled halloumi, gem lettuce, tomato, free-range mayonnaise, house fries

## BURFORD BROWNS

We only use the finest ingredients in our cooking and that's why all our brunch dishes are served with Burford Brown eggs.

Described as Britain's favourite hen, Burford Brown chickens are fed on the highest quality diet, full of vitamins, nutrients, and minerals. They roam freely across fields, woodlands, and acres of land from dawn until dusk, right here in England. Burford Brown eggs have a deep golden yolk and are divinely rich in flavour making our brunch dishes hard to beat.

## NIBBLES

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### ARTISAN BREAD, OIL & BALSAMIC [GFA] [VE] | 4.00

Extra virgin olive oil,  
aged balsamic vinegar

### HALLOUMI CHIPS [GF] [V] | 5.50

Arrabbiata sauce

### ARTISAN BREAD & HUMMUS [GFA] [VE] | 4.50

Red pepper & garlic hummus

### HONEY & MUSTARD CHIPOLATAS | 5.00

### SALT & PEPPER CHICKEN WINGS | 5.50

Spicy harissa glaze

### BEETROOT FALAFEL [GF] [V] | 5.00

Fior di Ricotta, rocket &  
basil pesto

### MARINATED OLIVES [GF] [VE] | 3.50

Marinated stone-in olives,  
extra virgin olive oil, chilli,  
garlic, herbs

### GARLIC FLATBREAD [VE] | 6.00

Garlic oil, rosemary,  
Maldon sea salt

+ add Fior di Latte Mozzarella [V] 2.50

+ add Vegan Mozzarella Style Cheese  
[VE] 2.50

## STARTERS

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### VEGETABLE FRITTI [VE] | 5.50

Pepper, courgette, onion & oregano fritti,  
arrabbiata sauce

### CHORIZO SCOTCH EGG | 8.50

Soft-boiled Burford Brown egg,  
chorizo, sausage meat, rocket  
sundried tomato sauce

### GRILLED ROSSO PRAWNS IN THE SHELL [GFA] | 10.00

Five rosso prawns in the shell, chilli,  
garlic butter, artisan bread

### TOMATO BRUSCHETTA [GFA] [VE] | 5.00

Grilled sourdough, garlic & basil  
marinated tomatoes, garlic oil

### BEEF BRISKET CROQUETTES | 7.50

Rocket & basil pesto, Parmigiano-  
Reggiano

### MOZZARELLA DI BUFALA D.O.P BRUSCHETTA [GFA] | 8.00

Grilled sourdough, Mozzarella di Bufala,  
garlic & basil marinated tomatoes, garlic oil

### HOMEMADE SOUP & ARTISAN BREAD | 5.50

*Please ask your server for our soup of  
the day*

### WARM SEVERN & WYE SMOKED MACKEREL POTATO SALAD [GF] | 8.00

Spring onion, dill, capers, cornichons,  
horseradish mayonnaise  
*May contain small fish bones*

### SEVERN & WYE SMOKED SALMON [GF] | 8.00

Slow roasted tomato frittata,  
rocket salad

## SHARERS

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### ANTIPASTO MISTO [GFA] | 18.50

Prosciutto, Napoli salami, marinated  
stone-in olives, Mozzarella Di Bufala,  
grilled rosso prawns, garlic & basil  
marinated tomato bruschetta, grilled  
peppers & courgettes, flatbread, extra  
virgin olive oil, aged balsamic vinegar

### MEZZE PLATE [GFA] [V] | 15.00

Fior di Ricotta, rocket & basil pesto, red  
pepper & garlic hummus, marinated  
stone-in olives, beetroot falafel, fried  
artichokes, garlic & basil marinated  
tomatoes, flatbread

# WOOD-FIRED PIZZA

## MARGHERITA [V] | 9.50

Tomato sauce, Fior di Latte Mozzarella, fresh basil

## MARINARA D.O.C. [VE] | 7.50

Tomato sauce, garlic & basil marinated tomatoes, oregano, garlic oil

## VEGAN MARGHERITA [VE] | 9.50

Tomato sauce, vegan mozzarella style cheese, fresh basil

## POLLO BIANCO | 13.50

Fior di Latte Mozzarella, double cream, chicken, smoked pancetta, Parmigiano-Reggiano, red onion marmalade

## CAPRICCIOSA | 12.00

Tomato sauce, Fior di Latte Mozzarella, smoked pancetta, mixed mushrooms, artichokes, fresh basil

## FUNGHI [V] | 11.00

Tomato sauce Fior di Latte Mozzarella, porcini paste, mixed mushrooms, truffle oil

## NAPOLETANA | 11.50

Tomato sauce, Fior di Latte Mozzarella, anchovies, olives, capers

## NAPOLI FORTE\* | 13.00

Tomato sauce, Fior di Latte Mozzarella, nduja sausage, Napoli salami, chilli, garlic

\*Swap to Calzone for 2.00

## PARMA | 14.00

Tomato sauce, Fior di Latte Mozzarella, prosciutto, rocket, Parmigiano-Reggiano, extra virgin olive oil

## VEGANO [VE] | 12.00

Tomato sauce, no-beef meatballs, vegan mozzarella, roasted peppers, mushrooms, rocket & basil pesto

## CALZONE NDUJA | 14.00

Tomato sauce, Fior di Latte Mozzarella, chicken, nduja, fresh basil

## CALZONE PRIMAVERA [V] | 14.00

Fior di Latte Mozzarella, Fior di Ricotta, rocket & basil pesto, grilled courgette, spinach

## EXTRA TOPPINGS

Smoked salmon, prosciutto, mozzarella di Bufala D.O.P | 5.00 each

Nduja sausage, pancetta, Napoli salami, chicken, chorizo, avocado, anchovies, vegetarian parmesan, Parmigiano-Reggiano, no-beef meatballs | 2.50 each

Chilli, mixed mushrooms, olives, artichoke, grilled peppers, grilled courgettes, garlic & basil marinated tomatoes, porcini paste, rocket & basil pesto, red onion marmalade, rocket, spinach | 1.50 each

# PASTA

## PRAWN BUCATINI (VENICE) [GFA] | 15.00

Bucatini pasta, lobster sauce, prawns, tomato, garlic, grilled rosso prawn, crispy basil, lemon

## RIGATONI POLLO E PANNA (TUSCANY) [GFA] | 12.00

Rigatoni pasta, chicken, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

## RIGATONI E FUNGHI (TUSCANY) [GFA] [V] | 10.00

Rigatoni pasta, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

Swap to chickpea pasta [GF] [VE]

## RIGATONI ALL'ARRABBIATA (ROME) [GFA] [VE] | 10.50

Rigatoni pasta, tomato sauce, garlic & basil marinated tomatoes, basil, fresh chilli, balsamic vinegar, semi-sundried tomatoes

## RIGATONI CALABRESE AL FORNO (CALABRIA) | 14.00

Rigatoni pasta, oven baked chicken, nduja sausage, chorizo, tomato & white wine sauce, chilli, parsley, garlic & basil marinated tomatoes, mozzarella, Parmigiano-Reggiano, rocket & basil pesto

## NO-BEEF MEATBALL AL FORNO [GFA] [VE] | 13.50

Rigatoni pasta, no-beef meatballs, tomato sauce, garlic & basil marinated tomatoes, charcoal-grilled courgette & pepper, artichokes, vegan mozzarella style cheese

# SALADS

## BEETROOT FALAFEL, AVOCADO & ROCKET [GF] [VE] | 13.50

Beetroot falafels, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

## CHICKEN CAESAR [GFA] | 14.50

Grilled chicken breast, gem lettuce, soft-boiled Burford Brown egg, salted anchovies, pancetta, Parmigiano-Reggiano, croutons, house Caesar dressing

## SALMON, AVOCADO & NEW POTATO [GF] | 16.50

Grilled salmon, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

## NOURISH BOWL [GF] [VE] | 9.50

Roasted red pepper & garlic hummus, avocado, charcoal-grilled courgette, rocket & basil pesto, dressed gem & rocket, spiced chickpeas, chilli, roasted sweet potatoes

### Add:

Beetroot Falafels [GF] [VE] - 3.50

Halloumi [GF] [V] - 4.50

Chicken [GF] - 4.50

# BURGERS

## BACON & CHEDDAR HOUSE [GFA] | 15.50

Free-range, grass-fed British steak & bone marrow burger, Barber's PDO Cheddar, grilled streaky bacon, dill pickle, gem lettuce, tomato, burger relish, ketchup, dill & mustard mayonnaise, brioche bun, house fries

*Double up your steak burger - 4.50*

*Add BBQ beef brisket - 4.00*

## CHICKEN MILANESE | 15.50

Lemon & oregano breaded chicken breast, Fior di Latte Mozzarella, rocket, tomato, Caesar dressing, rocket & basil pesto, brioche bun, house fries

*Double up your chicken burger - 4.50*

## BEETROOT FALAFEL [GFA] [VE] | 14.00

Rocket & basil pesto, red pepper & garlic hummus, gem lettuce, tomato, dill pickle, beetroot bun, house fries

## HALLOUMI & PORTOBELLO MUSHROOM

[GFA] [V] | 14.00

Halloumi, portobello mushroom, dill pickle, gem lettuce, burger relish, tomato, red pepper & garlic hummus, brioche bun, house fries

## NO-BEEF BURGER [GFA] [VE] | 14.50

Future Farm Burger, Applewood vegan smoked cheddar style cheese, dill pickle, gem lettuce, tomato, burger relish, beetroot bun, house fries

*Double up your no-beef burger - 4.00*

*Swap your house fries for rocket & tomato salad [GF] [VE] or house chips [GF] [VE]*

*Upgrade to sweet potato fries [GF] [VE] - 0.50*

# GRILLS | COOKED OVER COALS

All our steaks are seasoned with our flavoured house salt

## FILLET 7 oz [GF] | 28.00

House chips, dressed rocket, garlic & basil marinated tomatoes

*Add 2 grilled rosso prawns to your steak [GF] | 4.00*

## BONE ON SIRLOIN 14 oz [GF] | 27.00

House chips, dressed rocket, garlic & basil marinated tomatoes

### SAUCES

## BÉARNAISE [GF] [V] | 2.25

## PEPPERCORN JUS [GF] | 2.25

## GARLIC BUTTER [GF] [V] | 2.00

## HARISSA MAYONNAISE [GF] [V] | 1.00

*To share or for the hungry*

## CÔTE DE BOEUF 28 oz [GF] | 58.00

House chips, dressed rocket, garlic & basil marinated tomatoes

## GAMMON, EGG & CHIPS [GF] | 13.00

8oz bacon steak, fried Burford Brown eggs, house chips

## POLLO PICANTE [GF] | 17.00

Half a boneless chicken, picante marinade, harissa mayonnaise, garlic & basil marinated tomatoes, dressed rocket, house fries

## STONE BASS [GF] | 18.50

Nduja sausage, prawns, potatoes in a bravas sauce

# HOME COMFORTS

## SMOKED HADDOCK & COD FISHCAKE | 15.00

Cauliflower cheese, London Pride ale & grain mustard cream sauce, garlic butter

## FISH & CHIPS | 15.50

Beer battered fish, tartar sauce, crushed minted peas, house chips, lemon

## SHEPHERD'S PIE | 16.00

Slow braised lamb shoulder, root vegetables, crushed minted peas

## PORCHETTA | 16.50

Rolled pork belly with fennel, rosemary & sea salt, creamy mashed potato, roasted carrots, gravy and your choice of salsa verde or apple sauce

*For every Porchetta sold, we donate 25p to the Epilepsy Society*

## NO-PORK SAUSAGES [GF] [VE] | 13.00

Crushed garlic new potatoes, green beans, savoy cabbage, peas

# SIDES

## HOUSE FRIES [GF] [VE] | 3.50

## HOUSE CHIPS [GF] [VE] | 3.50

## SWEET POTATO FRIES [GF] [VE] | 4.00

## ROCKET & TOMATO SALAD [GF] [VE] | 4.00

Garlic & basil marinated tomatoes

## GARLIC ROASTED NEW POTATOES [GF] [VE] | 4.00

## GREEN BEANS, SAVOY CABBAGE & PEAS [GF] [VE] | 4.00

## CAULIFLOWER CHEESE [V] | 5.00

London Pride ale & grain mustard cream sauce

## GREEN BEANS [GF] [VE] | 4.00

Rocket & basil pesto

# SUNDAY ROASTS

AVAILABLE SUNDAY FROM 12PM

## ROAST SIRLOIN OF BEEF [GFA] | 18.50

Slow-roasted sirloin of beef, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy, horseradish sauce

## PORCHETTA | 17.50

Rolled pork belly with fennel, rosemary & sea salt, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy, apple sauce

*For every Porchetta sold, we donate 25p to the Epilepsy Society*

## LEMON & THYME ROAST CHICKEN [GFA] | 17.50

Half a boneless chicken, honey & mustard glazed chipolatas, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy

## PORTOBELLO MUSHROOM & PARSNIP WELLINGTON [VE] | 14.00

Mushroom & parsnip wellington, thyme-roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy

*If you would like more roast potatoes, vegetables or gravy – just ask. It's on us!!*

*Add cauliflower cheese [V] | 5.00*

## DESSERTS

### CHOCOLATE BROWNIE [GF] [V] | 7.00

Vanilla ice cream

#### Add a topping:

- Toffee sauce [V]
- Chocolate sauce [GF] [V]

### CHOCOLATE BUDINO [VE] | 7.00

Chocolate & olive oil ganache, vanilla & chocolate cookies, raspberries

### BANOFFEE SUNDAE [V] | 6.75

Chocolate brownie pieces, sliced banana, vanilla ice cream, crushed biscuit, baked banana caramel sauce, Chantilly cream

### BAKED APPLE RICE PUDDING CRUMBLE [V] | 7.00

Cinnamon crumble, baked apples, rice pudding, vanilla ice cream

### BOMBOLONE [V] | 6.50

Italian donuts, custard, chocolate sauce

### LEMON CURD & BLACKBERRY BAKED CHEESECAKE [GF] [V] | 7.50

Vanilla ice cream

### SOURDOUGH STICKY TOFFEE PUDDING [VE] | 7.50

Toffee sauce, salted caramel ice cream

### ICE-CREAM | 6.00

Any 3 scoops of your choice and a topping from below:

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Salted Caramel [GF] [VE]
- Strawberries & Cream [GF] [V]

#### Add a topping:

- Toffee sauce [V]
- Chocolate sauce [GF] [VE]

### MINI PASTEL DE NATA [V] | 3.00

Warm Portuguese custard tart – enjoy with a coffee!

## COFFEE

Our coffee is 100% traceable to origin, Fair Trade, Rainforest Alliance and Soil Association Approved, making sure every bean is good for its growers, the environment and our customers

ESPRESSO | 2.15 | DBL 2.55 MOCHA | 2.95

CAPPUCCINO | 2.80 MACCHIATO | 2.30

FLAT WHITE | 2.80 AMERICANO | 2.55

CAFFÈ LATTE | 2.80

Our coffees are all available decaffeinated too  
Oat milk is available upon request

## TEA

We source our great quality tea from Tea Pigs

ENGLISH BREAKFAST | 2.30 SUPERFRUIT | 2.30

EARL GREY | 2.30 LEMON & GINGER | 2.30

PEPPERMINT | 2.30 GREEN | 2.30

## HOT CHOCOLATE

CALLEBAUT HOT CHOCOLATE  
2.95