

bon matin



please make us aware of any
allergies or intolerances before
ordering

round of sourdough toast
with organic acorn yorkshire butter &
homemade seasonal jam or marmalade 5.50
V
VG on request

apple tart tartin granola
our house made apple & pecan
granola, yoghurt, cherry compote and
frangipane butter V 6.90
VG on request

eggs bonadict / florentine
cured ham or wilted kale, organic
poached eggs, brown butter 12.90
hollandaise and soft herbs on
sourdough toast

bon breakfast
streaky cured bacon, toulouse sausage,
boudin noir, fried egg, slow roasted
mushrooms, potato rosti, winter 14.80
tomato, bean cassoulet, house harissa
ketchup and sourdough toast

veg breakfast
grilled halloumi, vegan sausage, fried
egg, slow roasted mushrooms, potato
rosti, winter tomato, wilted kale and 13.80
bean cassoulet with harissa ketchup
and sourdough toast V

VG on request with house chickpea fritters &
extra sausage

rhubarb & custard croissant
french toast 12.50
yorkshire rhubarb, cardamom custard
cream and pumpkin seed brittle V

tagine baked eggs
spiced cauliflower and smoked
tomato, green harissa, sumac roscoff
onion served with wild leek and 11.50
sesame flatbread V

VG upon request

breakfast baguette 6.90
for 1
filled
built your way with your choice of:
streaky cured bacon, toulouse + 2 for
sausage, boudin noir, vegan sausage, each
fried egg, halloumi extra
filling

tartine

/tɑ:'ti:n/
noun
*a slice of sourdough light rye bread
with a sweet or savoury topping*

croque monsieur / madame 7.50 /
bechamel, cured ham, old winchester 8.50
cheese & dijon mustard sauce

winter tomato provencal
roasted, dressed tomatoes, anchovy, 8
lemon creme fraiche, cured egg yolk

muscat pumpkin and kale 7.20
haricot bean puree, house green
harissa VG

*most of our tartines can be made with
non gluten ingredients on top of our
house rostis!*

bon après-midi



bon grilled cheese

melty raclette, aged wokey hole
cheddar, old winchester & confit leeks
in sourdough with cornichons and
harissa ketchup 11.50

+ yorkshire cured ham 2.50
+ a hearty bowl of soup 5.00

seasonal soup

with lightly toasted bread & organic
butter V 6.90

baguettes

steak & frites

sliced bavette steak. pomme frites,
bearnaise sauce, watercress 11.50

jambon beurre

cured yorkshire ham, dijon whipped
butter, cornichons 9.50

grilled aubergine

charred aubergine moutbal, sauce
algerienne, sumac roscoff onion, herb
salad VG 7.20

+ grilled halloumi 2

due to the nature of our small
kitchen and work environment we
cannot guarantee any dishes to be
completely allergen free

french inspired, locally sourced

meat

our house sausages are made using meat
from the finest free-range sustainable rare
breeds raised in yorkshire by piper's artisan
sausage less than a mile away in crosspool

the rest of our meat is all sourced and aged
in yorkshire by taste traditions butchers

we aim to showcase lesser loved cuts which
would normally end up in a supermarket
butchers bin but have maximum bon-ness

vegetables

wherever possible we use organic and
seasonal fruit and veg from organic pantry
in yorkshire

our mushrooms are grown in sheffield from
autumn harvest and seven mushrooms in
neepsend

we proudly use unfiltered honest toil olive
oil who work with their own small farms,
directly supporting traditional grower
communities in greece

dairy

our cheeses are from small uk producers,
sourced by our friends at porter brook deli
in sharrow vale

our other dairy products are organic and
sourced from acorn dairy in the yorkshire
dales

ouefs

all of our eggs are free range and locally
sourced in yorkshire

*we strive to use the best seasonal products
available at all times, so our menu is subject
to small changes*