



BREAKFAST

SERVED 8.00 - 11.00 MONDAY TO FRIDAY

MAINS

Grilled Caldwell's Sausage Butty	7.5
Cacklebean fried egg, Martin's bakery potato bun	
Bacon & Egg Butty	7.5
Maple bacon, Cacklebean fried egg, Martin's bakery potato bun	
Mushroom on Toast	8.5
Oyster mushrooms, soy, dill, toasted pine seeds, seeded sourdough bloomer (PB)	
<i>Add poached egg</i>	1.5
Alston Dairy Yoghurt	6.5
Bergamot apricots, compressed apple, wild blossom honey, granola (V)	
Caldwell's Merguez Sausage	12.5
Cacklebean fried egg, hash brown, chimichurri	
Butterbeans	8.5
Tomato sauce, grilled Martin's sourdough, crispy chilli oil (PB)	
<i>Add poached egg</i>	1.5

PASTRIES

Sticky Cinnamon Bun	3.95
With vanilla Icing (V)	
White Chocolate & Rhubarb Loaf Cake (V)	£3.5
Fresh Baked Croissant	£3.5
Homemade orange marmalade (V)	
Plant-based Croissant	£3.5
With roasted apricot (PB)	
Vanilla Custard Sweet Pretzel (V)	£3.5
Brown Sugar Palmier (V)	£2.75
New York-style Cocoa Croissant (V)	£3.5
Lancashire Diamond & Walnut Scones	£4.2
Peach & basil chutney (V)	
<i>Ask about our range of other pastries baked daily</i>	

SWEET TREATS

Chocolate Cookie	3.5
Praline, dark chocolate, caramel (V)	
Seasonal Fruit Tart	3.75
Sweet paste, vanilla custard (V)	
Blueberry Muffin	3.1
Lemon & thyme, vanilla meringue (V)	
Bundt Cake	3.5
Oakchurch cherry & stem ginger (PB)	
<i>Ask about our range of other sweet treats baked daily</i>	

TEA

By Teas Brew & Co

English Breakfast	2
Earl Grey	2
Assam	2
Yannan Green	2
Moroccan Mint	2
Apple & Blackberry	2.5
Lapsang	2
Chai	2.5
Lemon & Ginger	2

COFFEE

By Heart & Graft

Espresso	2
Double Espresso	2.95
Latte	3.5
Flat White	3.25
Cappucino	3.5
Americano	3.5
Macchiato	2.95

PB - Plant Based / V - Vegetarian

Please make staff aware of any allergies or intolerances.
Please note a 10% service charge is added to your bill which goes directly to staff.



À LA CARTE

EVERY DAY FROM 12.00

SMALL PLATES

Muhammara Flatbread Walnuts, onion powder, Lombardi chillis, sumac (PB)	6.95
Salt Cod Croquette Roast pepper puree, aioli	7.95
Breast of British Lamb Peas, rainbow chard, miso	21.5
Stout Hasselback Potato Marmite, Fat Cow cheese, chive, onion puree (V) (PB Available)	7.5
British Mozzarella Tomlinson's rhubarb, elderflower (V) (PB Available)	8.5
Cured Ham Guanciale, sauerkraut, pickles, olive oil	9.5
Baron Bigod Crisp breads, pickled fruit, quince (V)	8.95

SIDES

Skin on Fries With chat masala mayonnaise (PB)	4
Mac N Cheese Fresh macaroni, Lancashire diamond cheese fondue, summer truffle	6
Roast Courgettes Roasted garlic, beetroot chips, Arreton Valley tomatos (PB)	5.5
Charred Molyneux Broccoli Tahini, lemon, roasted almonds (PB)	5.5
Fennel Conference pear & heritage radish, sherry vinegar, dill (PB)	5.5

LARGE PLATES

Charred Hispi Cabbage Cannellini bean dip, smoked chilli gremolata (PB)	15.5
Stone Bass Pressed potato, samphire, mussels, vermouth, paprika sauce	18.5
Rare Breed Pork Schnitzel Fried Cacklebean egg, caper butter, German potato salad	21.5
Grilled Artichokes Red chilli & garlic, fresh reginette, extra virgin olive oil (PB)	17
Fried Chicken Toasted Sandwich Kimchi mayo, pickled cabbage, brioche loaf, skin on fries	15.5
Fried Oyster Mushrooms Toasted Sandwich Kimchi mayo, pickled cabbage, bread, skin on fries (PB)	15.5
1/2lb Beef Burger Seeded potato bun, caramelised onion, smoked cheddar, pickles, skin on fries (PB Available)	20.5
Grilled British Hanger Steak Confit onion, cafe de Paris, skin on fries	23.5
Tandoor Roasted Half Chicken Raita, chat masala mayonnaise, skin on fries	19.5

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DESSERTS

Hugh Lowe Strawberries

Sherry, Martins brioche, crème diplomat (V)
7.5

Lemon Tart

Strained sheep's yoghurt (V)
7.95

Dark Chocolate Mousse

Honeycomb, mint & Hugh Lowe raspberries (PB)
7.5

Baron Bigod

Crisp breads, pickled fruit, quince (V)
8.95

DESSERT DRINKS

Martin de Sar Parte Range 7
Coffee & Chocolate Cocktail 12
Truffle Martini 11.5

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