

TERRACE AT 13

HOUSE BUNS

All our buns are served in our house brioche bun with cackle bean farm eggs, cheese & dressed cress

Just Egg fried egg, brunch sauce (v)	£4
Sausage Patty homemade pork & leek sausage patty, mustard mascarpone & house tomato sauce	£6.5
Streaky Bacon 2x maple cured streaky bacon, tomato sauce & chilli jam	£7
Vegan Bun brioche style bun, vegan cheese, thyme & garlic mushrooms, mustard aioli (ve)	£6

BUN EXTRAS

Fried Egg V, GF	£1.8
2 x Maple Cured Streaky Bacon GF	£2.5
Pork & leek Sausage Patty gf	£2.5
Smashed Avocado (VE, GF)	£3

OUR SIGNATURE TOPPED HASHBROWNS

Homemade hash brown stick loaded with your choice of:

- Sea Salted (V,GF) £7
- Smashed avocado, hot honey, pickled shallots (V, GF) £9
- mushrooms, house béchamel, aged parmesan & truffle (V, GF) £9

Little Brunchers

All our little brunchers get a free babycino with sprinkles

Brioche Toast & Butter (v)	£3
Brioche Toast & Poached Egg (v)	£5
Brioche Toast & smashed avocado (v)	£5

feel free to fill them up even more and add some extras from the bun menu.

DAY MENU
SERVED 9AM - 3PM

BRUNCH CLASSICS

We loved our flatbreads so much, we turned them into bowls—stacked with locally sourced goodness with each dish crowned with poached eggs from Cackle

Eggs Benedict Poached eggs, prosciutto cotto, house béchamel, hollandaise	£12
Eggs Royale Poached eggs, beechwood smoked salmon, smashed avocado, house béchamel, hollandaise	£13
Spicy Benedict Poached eggs, smashed avocado & pico di Gallo, nduja, & hot honey	£11
Posh Mushrooms Thyme & garlic mushrooms, poached eggs, baby spinach, house béchamel, hollandaise (V)	£11
Steak & Eggs Flat iron steak, mustard mascarpone, poached eggs, baby spinach, pickled shallots	£17
Smashed Avocado Smashed Pico di gallo Avocado (VE) Add 2x poached egg +£2.5	£8

Add a Bun Extra to your Dish!

House Breakfast House pork & leek sausage patty, 2 x maple cured streaky bacon, 2 x cackle bean farm fried eggs, house spiced beans, thyme & garlic mushrooms, house hash brown, signature flatbread.	£15
Butter Bean Shakshouka butter beans cooked in nduja, tomato & a fire roasted red pepper sauce, caramelised onions & 2 poached eggs served with our sourdough flatbread with dusting of sumac. Vegan option available	£12

Fancy something sweet ..?

The French Toast Cube House brioche bread, pistachio creme, maple mascarpone & berry compote (V)	£9.5
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Ask staff for allergen information

TERRACE AT 13

Folded Flatbreads

SERVED UNTIL 3PM

OUR SIGNATURE FLATBREADS FILLED WITH SOME CLASSIC FILLINGS

- Cheese & Ham** £7
Prosciutto Cotto, house béchamel, dressed leaves, pulled mozzarella £7
- Club** £7.5
Grilled Chicken, house sauce, dressed leaves, pickled shallots
- Fish Finger** £7
Battered Haddock, dressed leaves, homemade tartar
- Vegan Beef** £7
Butterbean Humus, vegan beef, dressed leaves, pickled shallots

Main Dishes

- Fish & Chips** £16
locally sourced Fresh haddock, mashed peas, homemade tartare & chips
- House Burger & Fries** £15
Steak mince Patty, pickled shallots lettuce, gruyere, streaky bacon, burger sauce in our brioche bun served with fries
- vegan option** £16
Double Vegan patty, smoked vegan cheese, burger sauce, lettuce (VE)
- Cesar Salad** £9
Crispy Lettuce, anchovies, ceasar dressing, croutons
Add chicken for £3
- Pan Seared Cod** £21
Pan Seared Cod, mustard & dill Veloute, dill, chilli oil fine beans, pickled fennel & potato rosti.
- Flat iron steak** £22.5
Flat iron steak, tomato & fire roasted red pepper sauce, watercress & house chips
- Seasonal Salad.** £13
Butter Bean Humus, giant cous cous, roasted squash, beets, watercress, maple tahini dressing

SWEET TREATS

- Tiramisu, chocolate brownie, coffee Chantilly (V) £8
- Panna Cotta £8
- Sticky Date Pudding, Caramel, Vanilla Ice Cream (gf, V) £8
- Double Chocolate vegan Brownie with red cherry sorbet (ve) £8

AFTER 12 MENU

SERVED 12PM - 9PM

SNACKS, BREADS & PLATES

Modern British flavours with a global twist.

Sharing flatbreads

- Garlic Butter (v) £5
- Hummus, olive oil, sumac (v) £6
- Mozzarella, caramelised onions, garlic butter (v) £7
- Ndjua, mozzarella, caramelised onions, garlic butter, honey £8.5
- Slow cooked lamb shoulder, babaganoush, sumac, house flatbread £13

Sides & Small plates

- Marinated Olives (VE, GF) £3.5
- Potato Rosti Stick, sea salt & Alioli £8
- Rosemary Fries, Aioli (V, GF) £4.5
- Wye Asparagus & whipped feta, with preserve lemon, raspberry vinaigrette £7

ASK STAFF FOR
ALLERGEN INFO