



N/ARDS BRUNCH

Served 9am - 2.30pm daily

Porridge Bowl - £6

Rolled oats served with seasonal compote, syrup, fresh fruit, berries & candied nuts (v/ve/n)

Banana Bread - £7

Maple glaze, seasonal compote, vanilla cream, fresh fruit garnish, & candied nuts (v/n)

Breakfast Roll - £9

Pork & leek sausage, fried egg, bacon, avo, tomato chutney, chorizo jam & sweet pickled onion, in brioche bun (n)

Savoury Waffle - £9.5

Maple cured bacon, fried egg, tomato, & sweet pickled onion on toasted Belgium waffle with syrup (n)

Avocado Smash - £9.5

Feta, dukkah, pomegranate, tomato & mint served on Bara Bakehouse sourdough (v/n)

Huevos Rancheros - £11

Homemade spicy beans, chorizo, fried egg, salsa, avocado, sour cream, guindilla chilli, cheese & sriracha served on toasted tortilla (v/n)

Baghdad Eggs - £11

Two eggs fried with Ras-el-hanout on homemade flatbread with sun dried tomato, pistachio, feta, za'atar & herby yoghurt (v/n)

Shakshuka - £11

Baked egg with roasted tomato and red pepper, feta and coriander, served with toasted sourdough (add chorizo/bacon +£2) (v/n)

Mushrooms on Toast - £9

Garlic & thyme mushrooms on sourdough with green pesto, balsamic, feta, walnut and truffle oil (add chorizo/bacon +£2) (n)

Tacos - £12

Slow cooked pork shoulder w/pickled pineapple salsa, crumbed feta, jalapeño dressing on house-made flatbread (n)

Vegan Beans on Toast - £9

Refried beans, cherry tomato, sweet pickled onion, dukkah and fresh pico de gallo, served on sourdough (v/ve/n)

House Sausage Roll (Meat or Veggie) - £6

Thyme, sage, fennel & chilli served with wild salad garnish and house chutney (v/n)

Soup of the Day - £6

Served with fresh focaccia ask server for details (v/n)

Weekly Special!

Please check the board or ask your server for todays dish!

ADDS & SIDES

Sourdough Toast	2.5
Maple Bacon	2.0
Pork & Leek Sausage	2.0
Chorizo	2.0
Mushroom	2.0
Avocado Smash	2.0
Fried Egg	1.5

LITTLE ONES

Waffle, bacon, syrup	3.5
Mini beans on toast	3.5
Sausage & toast	3.5
Fried egg on toast	3.5
Mini soup & bread	3.5

TREATS/BAKES

Banana Bread Slice	3.5
Morning Bun	3.0
Manmade Brownie	2.5
Manmade Carmelita	2.5
Cake Slice	3.5

(Check the cabinet for daily treats)

Allergies & Intolerances

Please speak to your server about allergies and suitability of dishes. We endeavour to adapt meals with Zero gluten if requested, however we can NOT guarantee this, due to the proximity of other gluten products within our kitchen.

Gluten Free Bread Available

Nuts are used in the kitchen

V = can be vegetarian / VE = can be vegan

N = contains nuts & seeds

NO SPLIT BILLS - THANK YOU



N/ARDS DRINKS MENU

Coffee served all day!
*Alcohol from 11am

COFFEE

Long Black	2.9
Flat White	3.2
Latte	3.2
Cappuccino	3.2
Cortado	3.2
Long Macchiato	3.2
Cafe Mocha	3.2
Batch Filter	3.3
'Barista Breakfast'	6.5

TEAS

Assam	2.5
Peppermint	2.5
Sencha Green	2.5
Rooibos (decaf)	2.5
Earl Grey	2.5
Seasonal Teas	2.5

HOT DRINKS

Hot Chocolate	3.0
Chai Latte	3.0
Matcha Latte	4.0
Turmeric Latte	4.0
Beetroot Late	4.0
BabyChino	1.5
Syrups cream	0.5
Large decaf	0.5
coconut soy oat	0.5

COLD DRINKS

Apple / Orange Juice	2.0
San Pellegrino Can	2.2
Sparkling Water	2.0
Iced Latte/Mocha	3.5
Iced Long Black	3.0
Iced Chai Latte	3.5

BEERS

Beavertown Neck Oil	4.0
Corona	4.0

**more coming soon*

COCKTAILS

Mimosa - 8

Valdobbiadene Prosecco topped, orange juice

Hugo Spritz - 9

Prosecco, St Germain elderflower liqueur, soda water

Haptik Bloody Mary - 9

Signature recipe with a complex balance of everything you expect in this famous drink.... And then some!

House Margarita - 9

1800 Silver Tequila, Triple sec, Lime, Salt

Pornstar Martini - 9

Absolut Vanilla Vodka, Passionfruit, Lime

Bramble - 9

Jawbox Gin, Blackberry Liqueur, Lime

Espresso Martini - 9

Mr Black Liqueur, House Espresso, Absolut Vodka

WHITES

Cotes de Gascogne, France - Caprice Colombelle - 6 / 22

Vinho Verde, Portugal - Adega de Moncao - 22

Stellenbosch, South Africa - Simonsig Chenin Blanc - 24

REDS

Rioja Alta, Spain - Carlos Serres Tempranillo Ecologico - 6 / 22

Vaucluse, France - Domaine L' Amandine Cuvee Mathilde - 22

Veneto, Italy - Bonfanti Veneto Rosso - 24

ROSE & FIZZ

Vaucluse, France - Domaine L' Amandine Cuvee Marie - 6 / 22

Valdobbiadene, Treviso, Casa Farive Prosecco 8 / 24