



- ALL DAY MENU -

BRUNCH

French Toast (v) 10
Macerated strawberries, stem ginger, candied lemon, Biscoff, vanilla ice cream

Avocado on Toast (v) 9.5
Freshly smashed avocado, poached egg, sourdough, grapefruit (+ Smoked salmon 3.75)

Grilled Cheese (v) 7.8
Sourdough bread, swiss, mozzarella, cheddar, caramelised onions, pickled kohlrabi

Filled Croissant
Fresh baked - choose from;
- Plain (v) 3.9
- Cheese & Zaatar (v) 4.9
- Chocolate & Almond (v)(n) 4.9

NIBBLES

Gordal Olives (vv) 4

Roasted Almonds (v)(n) 4
Maldon sea salt

Courgette Tempura (vv) 6
Agave nectar, chilli, ponzu mayo

Sour Dough Bread & Whipped butter (v) 4

Parmesan & Chickpea Croquettes 6
Marinara sauce

SMALL PLATES & STARTERS

Crispy Fried Calamari 8.9
Lime, spring onion, smoked paprika mayo

Burrata (v) 9.9
Heirloom tomatoes, baby basil, olive oil

Truffle Arancini (v) 6.9
Chestnut mushroom puree, shaved fennel

Taiwanese Fried Chicken 7.5
Chilli, herb mayo

Tuna Tartar 11.9
Avocado, yuzu dressing, sesame, crispy bread

King Prawns 12.5
Garlic, lemon, chilli, paprika

BURFORD BROWN
EGGS BENEDICTS

Toasted English Muffins, organic soft poached Burford eggs and hollandaise.

Benedict 10.5
Cumbrian ham, herb oil

Eggs Florentine (v) 9.5
Baby spinach

Eggs Royale 11.2
Smoked salmon, keta caviar, dill hollandaise

MAINS

Cornish Crab Linguine 17.5
Cream, tomato, parsley, chilli

Sri Lankan Eggplant Curry (v) 13.5
Baked pilaf rice, paratha
(available vegan without paratha)

Avocado Caesar Salad 14.8
Lemon & thyme chicken, avocado, romaine, baby gem, croutons, nori seaweed, quinoa, vegan caesar dressing
(available vegan without chicken)

Fish & Chips 14.5
Ginger beer tempura seabass, minted peas, chilli lime salted chips

The Cheeseburger 10.2
Brioche bun, house burger sauce, lettuce, tomato, gherkin, Jack cheese

French Fries (v) 4.5
Truffle aioli

Roasted Sweet Potato (vv) 5
Chimmichurri

Tenderstem Broccoli (vv) 5
Garlic, chilli

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Please speak to your server for information on allergens and ingredients



- DRINKS -

BRUNCH COCKTAILS

11

White Peach Bellini

White Peach Purée, 1883
Peach Syrup, Citric, Prosecco,
Foam

10.5

Espresso Martini

Ketel One Vodka, Mr Blacks
Cold Press Coffee Liqueur,
House Espresso, Gomme

12.5

Elderflower 75

White Port, St Germain
Elderflower Liqueur, Citric,
Champagne

Classic cocktails, beer, wine & soft drinks also
available in our extended drinks menu



COFFEE & TEA

COFFEE

Espresso/ Macchiato 2.5
Cortado 2.7
Flat White 2.9
Latte 3
Mocha 3.2
Cappuccino 3
Americano 2.7

Rose Honey Cardamom Latte 5

Hot Chocolate 3.5

TEA

English Breakfast 3.5
Earl Grey 3.5
Chamomile & Mint 3.5
Chun Mee Green 3.5
Cherry Blossom Green 3.5
Blood Orange Rooibos 3.5
Organic Matcha Latte 3.5

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SEASONAL SPECIALS

Truffle Tagliatelle (v)

Mushroom Cream Sauce

8.9

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Roast Turkey Tournedos

Chestnut & cranberry, Creamed Spinach

16

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Chocolate Clafoutis

Caramalised Clementines

7.9

Please speak to your server for information on
allergens and ingredients



5.9

Tonka Bean Panna Cotta

Poached plums, honeycomb

D

6.9

Rhubarb & Strawberry

Crumble (v)

Vanilla ice cream

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8.9

Chocolate Bomb (v)

Brownie, chocolate jelly, passion
fruit, white chocolate sauce

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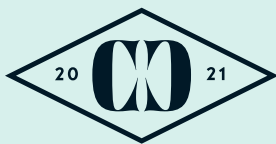
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4.5

Fruit Sorbets (vv)

Sicilian lemon /
Raspberry & sorrel

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on allergens and ingredients



- VEGAN MENU -

Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment.

Please note as a result that some ingredients are cooked alongside animal products.

BRUNCH

Avocado on Toast (vv) 8.5
Freshly smashed avocado, sourdough, grapefruit, herb oil, coriander

NIBBLES

Gordal Olives (vv) 4
Courgette Tempura (vv) 6
Agave, chilli, vegan ponzu mayo
Sour Dough Bread (vv) Olive Oil 4

MAINS

Sri Lankan Eggplant Curry (vv) 11.5
Baked pilaf rice
Avocado Caesar Salad (vv) 11.9
Avocado, romaine, baby gem, cruton, nori seaweed, quinoa, vegan caesar dressing

S **French Fries** (vv) 4.5
I **Roasted Sweet Potato** (vv) 5
D Chimmichurri
E **Tenderstem Broccoli** (vv) 5
S Garlic, chilli

(vv) vegan (n) nuts



NON GLUTEN CONTAINING INGREDIENTS

The following dishes have been prepared using none gluten containing ingredients. Whilst we take all feasible steps to limit cross contamination - due to the size and constraints in our kitchen, there are shared cooking surfaces and equipment and we therefore cannot guarantee against traces which may occur.

BRUNCH

Avocado on Toast (v) 9.5
Freshly smashed avocado, poached egg, grapefruit, gluten free bread
(+ Smoked salmon 3.75)

Grilled Cheese (v) 7.8
Gluten free bread, swiss, mozzarella, cheddar, caramelised onions, pickled kohlrabi

BURFORD BROWN EGGS BENEDICTS

Organic soft poached Burford Brown eggs with hollandaise sauce, seved on a toasted gluten free roll.

Benedict 10.5
Cumbrian ham, herb oil

Eggs Florentine (v) 9.5
Baby spinach

Eggs Royale 11.2
Smoked salmon, keta caviar, dill

SIDES

French Fries (v) 4.5
Truffle aioli

Tenderstem Broccoli (vv) 4.5
Garlic, chilli

Roasted Sweet Potato (vv) 4.5
Chimichurri

NIBBLES

Gordal Olives (vv) 4

Roasted Almonds (v)(n) 4
Maldon sea salt

STARTERS

Burrata (v) 9.9
Heirloom tomatoes, baby basil, olive oil

Tuna Tartar 11.9
Avocado, yuzu dressing, sesame, gluten free soy sauce, gluten free crisp bread

King Prawns 12.5
Garlic, lemon, chilli, paprika

Crispy Fried Calamari 8.9
Lime, spring onion, smoked paprika mayo

Taiwanese Fried Chicken 7.5
Chilli, herb mayo

MAINS

Avocado Caesar Salad 14.8
Lemon & thyme chicken, avocado, romaine, baby gem, nori seaweed, quinoa, vegan caesar dressing
(available vegan without chicken 11.9)

Cornish Crab Linguine 17.5
Gluten free pasta, cream, tomato, parsley, chilli

Sri Lankan Eggplant Curry 11.5
Baked pilaf rice

DESSERTS

Tonka Bean Panna Cotta (v) 5.9
Poached plums, honeycomb

Fruit Sorbets (vv) 4.5
Sicilian lemon/ Raspberry & sorrel

Please speak to your server for information on allergens and ingredients