

BRUNCH

10am-3pm Mon-Sun

Plant based yoghurt, mixed berries, toasted almond, hazelnut, seeds & agave syrup (pb) (gif)	6.5	Smashed avocado, toasted pumpkin seeds, pomegranate seeds, chilli oil, sourdough (pb) (gif available)	9.5	Eggs Florentine: sautéed spinach, poached eggs, & hollandaise sauce on toasted sourdough (v)	8.5
American pancakes, pear, apple & ginger compote & coconut yoghurt (pb) (gif available)	9.5	Croque Monsieur	9	Eggs Josephine: Portobello mushroom, poached eggs, hollandaise & sourdough (v)	8.5
American pancakes, hot chocolate sauce, maple syrup, banana & nuts (pb) (gif available)	9.5	Croque Madame	10	Eggs Royale: smoked salmon, poached eggs, hollandaise & sourdough	10
		Plant based scrambled tofu, wilted spinach, cherry tomato & sourdough (pb) (gif available)	9.5	Eggs Benedict: Old Mill honey roast ham, poached eggs, hollandaise & sourdough	9.5

Gif bread available where possible

ADD:

Egg (v) 1.5 | Bread / Toast (v) 1 | Bacon (2 rashers) 3 | Smoked salmon 5.5 | Smashed avocado (pb) 3 | Halloumi (v) 5 | Sausages 4 | Mushroom (v) 2.5

LUNCH

12-3pm Mon-Fri | 12-4pm Sat -Sun

NIBBLES

Sourdough with balsamic vinegar & oil (pb) or butter (v)	4	Tomato & red pepper hummus with toasted flat bread (pb)	4.5
Nocellara olives (pb) (gif)	3.5	Mini chorizo & aioli (gif)	6.5

STARTERS

Hot smoked trout, beetroot salad, horseradish & rosemary cream	10.5
Whipped feta, baked courgette, marinated tomato, mint, basil & pine nut pesto, lemon pangrattato (pb) (gif)	9.5
Harissa roasted baby carrots, whipped tahini, black sesame seeds & flatbread (pb)	7
Soup of the day (pb)	from 6.75
Gardeners crop: baked feta with chilli & honey, tenderstem broccoli with crispy shallot, tomato & red pepper hummus, chilli & coriander	22.5 / 39.5
grilled aubergine with ketchaj manis & toasted peanuts, mozzarella, crudités, aioli, olive oil, toasted sourdough (pb)	

MAINS

Seared sea bream on new potatoes & sea vegetables, dressed with salsa verde, mussels, clams & squid (gif)	21.5
Butternut squash, chickpea & pepper laksa with edamame, fresh herbs & noodles (pb)	15
Roasted miso aubergine on a Israeli couscous, roasted pepper & courgette salad with tomato, chilli, spring onion & pomegranate salsa (pb)	14
Pea & shallot tortellini, spring vegetable, caper & tomato sauce with pea shoots (pb)	8.5 / 14.75
Caesar salad, baby gem, Parmesan, sourdough croutons, capers, free range egg & Caesar dressing - <i>Add chicken supreme (gif) 6.5</i>	11
Overnight braised lamb kebab, crunchy slaw, aioli, pomegranate seeds & spring onions	19.5
Miso roasted mushroom & spring vegetable kebab, crunchy slaw, aioli, pomegranate seeds & fresh herbs (pb)	15.75
Harissa marinated chicken kebab, crunchy slaw, aioli & pomegranate	16

V (vegetarian) **PB** (plant based) **GIF** (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

SIDES

Koffmann's chips (pb) (gif)	4.25	Charred sprouting broccoli, garlic yoghurt dressing, pine nuts (v) (gif)	4.75
Roasted heritage carrots, agave syrup, fennel seeds & lemon (pb) (gif)	4.75	Chicory, rocket, radicchio & watercress salad with wholegrain mustard & balsamic dressing (pb) (gif)	4.75

PUDDINGS

Raspberry & frangipane tart with raspberry coulis & vanilla ice cream (v) (gif)	8
Sticky toffee pudding with hot custard (v) (gif)	7
Lemon posset, marinated strawberry & mint salsa with vanilla shortbread (v)	7.5
Eton mess sundae, with strawberries & crushed meringue (pb) (gif)	8.5
Mignardises - a selection of petit fours	9.5
Chocolate & salted caramel fondant, clotted cream ice cream & almond nougatine crumb (v)	9.5
Selection of British cheeses with grapes, biscuits & chutney	11

BRUNCH COCKTAILS

Mimosa: orange, prosecco	5.8	Espresso Martini	10
Nomosa: orange, non-alcoholic prosecco	5.8	Aperol Spritz	9.75
Bloody Mary	8.75	Elderflower Spritz	10.5

COFFEE

Espresso	2.8
Macchiato	3
Americano	3.3
Cappuccino	3.3
Latte	3.3
Flat white	3.3
Extra shot	1.05
Hot chocolate	3.3
Mocha	3.5

LIQUEUR COFFEE

Irish ~ Jameson	7.7
Irish Cream ~ Baileys	7.7
Seville ~ Cointreau	7.7
French ~ Martell Cognac	7.7

OUR SELECTION OF FINE TEAS

English Breakfast / Earl Grey / Decaffeinated Ceylon Black / Spiced Chai / Dragonwell Green / Organic Jasmine Green / Egyptian Mint / Persian Pomegranate / Turmeric & Citrus / Spicy Rooibos / Citrus Chamomile / Beetroot & Apple	2.8
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PRIVATE SPACES

In a building that oozes both history and innovation, we've created a beautiful space to inspire the meeting of friends and the generation of new ideas. **The Granta Room** seats up to 20 for dinner, or a smaller table of 10 if you would like something more intimate or for team meetings and conferences. It has a flat screen TV & music system, so you can have your party just how you like it. Alternatively, if you would like a space for some canapés & drinks it can hold up to 35 people standing. **The Winter Terrace** can house up to 16 for a sit down dinner or 20 standing. If you are interested in making a booking, just head to our website & make an enquiry on the private dining page or feel free to give us a call.

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