

Brunch Menu 9 a m - 1 2 n o o n

Full Hessian – sausage, smoked pancetta, black pudding, flat mushroom, grilled tomato, spiced beans, toast, egg your way **10**

Chorizo hash, patatas bravas, spinach, tomato, chermoula mayo & a fried egg **8.5 GF**

Belgian Waffle with Greek yogurt, berries, maple **7.50**

+ *Smoked bacon* **1.5**

Ham hock benedict, prosciutto ham, watercress, herb hollandaise, poached egg, toasted croissant **8.5**

Oak smoked salmon, sourdough, poached egg, herb hollandaise, Marie rose aioli, watercress **10**

Vegetarian & Vegan v v e .

Woodland mushrooms on toast- spinach, red pepper hummus, sour dough, crispy shallots **Ve. 8.5**

Corn & pea fritters, feta, labneh yoghurt, red pepper hummus, cucumber relish **9 V**

Avocado smash, tomato, poached egg & deli rye sour dough **8.5 V CN**

Veggie Hessian - Grilled flat mushroom, halloumi, avocado, Hessian beans, grilled tomato, toast, egg your way **10 V**

Bowls & Sides

Crispy Polenta wedges served with coriander & chilli mayo **3.5 GF V**

Halloumi side with tomato salsa & chilli mayo **3.5 GF V**

Smokey beans with paprika & tomato **2**

Round of sour dough with butter **2**

Oak smoked salmon & smashed avocado **3.5**

Protein bowl- ham hock, spinach leaf, homemade beans, tomato, poached egg, super seeds **7.5 GF**

Granola bowl- sliced banana, Greek yoghurt, apple & berry compote, homemade granola **7 V CN GF**

Porridge with fresh berries & maple syrup **6.5 V** (dairy free milk available)

FRESH JUICES & BRUNCH COCKTAILS

Green machine: apple, cucumber, lemon, ginger & seasonal greens **4**

The Berry Mary: apple, strawberry, berries, lime **4**

Prosecco mimosa- orange & apple **6.5**

Aperol spritz- aperol, prosecco, orange **7**

Chambord fizz- chambord, prosecco, raspberry **6**

Bloody Mary- vodka, Spices, tomato juice **8**