

**SMOKEY JOE / 15.50**

Smoked salmon on toast with Horseradish, cornichons  
Pickled onions, fresh dill, salad

**SILENCE OF THE LAMB / 18.50**

Slow roast lamb shoulder with green salad, baba ghanoush,  
With flat bread

**PRINCE OF WALES / 19.5**

Treacle cured salmon, house smoked – beetroot puree,  
frisee, spiced beets, poached eggs & toasted brioche

**GREEN ENVY / 18.5 (V)**

Smashed avocado on sourdough with salted ricotta,  
Poached eggs, Fresh cherry tomatoes, Snow Pea Shoots,  
Burnt lime

**BREAKFAST OF CHAMPIGNONS /18.5 (V)**

Potato hash brown, Mushroom duxelle, Poached eggs,  
Mushroom stilton cheese with sourdough

**EARL OF CORNWALL / 18.5 (V)**

Sweet Corn, zucchini & jalapeno fritters, avocado mousse,  
Smokey tomato, poached eggs, green salad

**DUCHESS OF PORK/ 19.5**

Pork Jowl, crispy ham hock, parsnip puree, poached egg,  
black truffle & parsnip crisps

**THE DUKE OF PORK / 18.50**

Pulled pork bun with Celeriac remoulade, fresh apple,  
Aioli, spring onion, Coriander and hand cut chips

**DADDY BURGER/18.50**

Wagyu beef Patty, cheddar cheese, Iceberg lettuce,  
Tomatoes, aioli with Hand cut chips, B&b pickle

**Sandwiches \$13.50**

Slow roast chicken with mayo, iceberg lettuce, salad

Grilled halloumi, pickle beetroots, House made hummus  
Snow peas shoots

Smoked beef brisket, pickled cabbage, Horseradish cream,  
salad

**ACCOMPANIMENTS /5.00 EACH**

Hash Brown / Avocado / House Black pudding  
Wood smoked bacon / slow roast tomato / Mushroom  
/Pork Chipolatas

**Bowl of hand cut chips with aioli /7.50**

**Crispy onion rings with aioli / 6.50**



**KIDS SECTION**

Crumpet/ Sourdough with Jam	\$ 5.00
Single Poached/scramble/Fried Egg	\$ 5.00
Cheese toasty	\$7.00
Ham Cheese Toasty	\$8.50

Please note we are unable to make changes to the menu, although allergies are cheerily accommodated wherever possible.

One bill per table, thanks!

**HOUSE JUICE / 6.0**

Orange, Apple, Watermelon, Pears or Mix

**SPARKLING ORGANI SOFT DRINKS / 4.0**

Mineral water, sparkling blackcurrant, sparkling Apple, Gingerelle ginger beer, Karma cola, lemonade

**CHAMELLIA TEA / 4.0**

English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Jasmine Pearls, Lemon Grass & Ginger

Prana Chai / 4.5 – soy /5.0

Mork Hot Chocolate / 4.0 – soy / 4.2

Iced Coffee 6.5

Iced Mork Chocolate 6.5

Iced Mocha 7.0

**COFFEE**

House blend – St.ALI Orthodox / 3.8

Single origin by St.Ali / 4.0

Filter – French press /6.0

**Local organic almond milk / + 1.0**

BONSOY +0.5

**BEER**

Two Birds Golden / Bantam IPA / Taco / Sunset

**ELEVENSES**

Pimms & Ginge / 10.0

Pimms, green ginger wine, ginger beer & fresh mint

Ginny Weasley / 12.0

Gin, elderflower, sparkling apple, fresh mint