ORGANIC FIVE GRAIN PORRIDGE/ 13.5

Poached Pears, Poached Sultanas, Brandy Glaze, Toasted Walnuts

WHAT THE DOCTOR ORDERED /14.50

Dr.Marty's organic crumpets with vanilla poached Rhubarb, Rhubarb & ginger Jam, Lemon curd, pistachio dust, vanilla whipped cream

BREKKY BURGER /18.0

Pork Fennel, chilli & chorizo sausage, smokey tomato, fried egg, bacon, tasty cheese & chunky chips

PRINCE OF WALES / 19.5

Treacle cured salmon, house smoked – beetroot puree, frisee, spiced beets, poached egg & 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

WOODCOCK/ 18.0

Scrambled eggs, Pork and Fennel Chipolatas, Tomato date chutney, herbs with sourdough

BIG BREAKFAST/ 21.0

Scrambled eggs with hash brown, Black pudding, Bacon, Mushrooms, Roast tomatoes with sourdough

DUCHESS OF PORK/19.5

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

THE DUKE OF PORK / 18.5

Pulled pork bun with Celeriac Remoulade, Fresh apple, Aioli, Spring onion, Coriander and hand cut chips

DADDY BURGER / 18.5

Wagyu Beef Patty, cheddar cheese, iceberg lettuce, tomatoes, aioli with Hand cut chips, B&b pickle

FREE RANGE EGGS / 9.5

Poached, fried or scrambled with sourdough toast

Sourdough with house made jam / 6.5

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



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

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 / 5.0Mork 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