



B R E A K F A S T

9 A M - 1 1 : 3 0 A M

PLEASE SIGN IN TO THE
NHS TRACK & TRACE HERE

EGGS BENNY - 8.50

two poached eggs, house roast ham,
hollandaise, pink pepper

WAFFLES - 7.50

- smoked back bacon and maple syrup
add an egg for 1
- white balsamic poached seasonal
berries, vanilla creme fraiche and
biscuit crumb

BRUGES BRUNCH - 12

inspired by a trip to Bruges where
they serve a salt breakfast of cold
cuts, pickles and cheese. We have
put together a selection of Moons
Green Charcuterie, pickles, bread
and local cheese

HOT SMOKED TROUT - 9

The Weald Smokery hot smoked trout,
pickled cucumber, dill mayo, bronze
fennel, pickled chive flowers and
rye toasts

YOGHURT - 4.50

yoghurt, poached seasonal berries,
pickled blueberries, house granola
and honey from the farm

SANDWICHES - ADD AN EGG FOR 1

THE BACON ONE - 5.50

smoked back bacon, caramelised
onion, emmental, dijonnaise,
rocket, and hub dressing

THE SAUSAGE ONE - 5.50

roasted sausages, white balsamic
and miso tomato jam, pickled
shallots, swiss cheese, rocket
and hub dressing

THE VLT - 5.50

smoked vegan cheddar, miso and
maple roasted tomato, pickled
shallots, veganaise and rocket

FANCY A COCKTAIL?

MIMOSA - 5

orange juice and prosecco

BLOODY MARY - 5

spicy tomato juice, vodka and
celery

LIGHT BITES

FRESHLY BAKED PASTRY (V) 2.50

croissant with jam and butter
pain au chocolat
pain au raisin

CHEESE & BACON TURNOVER 2.80

GF-GLUTEN FREE / N-CONTAINS NUTS / V-VEGETARIAN / VE-VEGAN

PLEASE TELL US IF YOU HAVE AN ALLERGY - WE DO NOT OPERATE A ONE TELL POLICY.

IF YOU SEE AN ASTERISK (*) WE CANNOT GUARANTEE THAT THESE DISHES HAVE BEEN COOKED IN DEDICATED FRYERS.

FULL ALLERGEN INFORMATION IS AVAILABLE FROM A MEMBER OF OUR TEAM OR ON OUR WEBSITE.