



MORNING 8 - 11:45

BREAKFAST STAPLES

Toasted Artisan Bread ATN bakery bread, butter Jam, marmalade or honey	3.9	Winter Porridge Apple crumble, cinnamon	8.0
Homemade Artisan Teacake ATN enriched dough, house glaze Jam, marmalade or honey	3.9	Scrambled Eggs (v) Toasted ATN bakery bread, Maldon salt	8.2
		- Add beetroot + gin cured salmon	2.5
		- Add bacon/sausage	2.0
Warm Homemade Croissant (v) - Jam + Butter - Nutella + Gelato +3.0 - Ham + Cheese +2.0	5.5	Breakfast Sandwich Back bacon or sausage, ATN bakery bread	7.5
		- Add egg 1.0	
		- Add cheese 1.0	

BENEDICTS

Eggs Benedict Slow-braised ham shank, toasted ATN bakery muffin, house hollandaise	12.3	Eggs Royale Gin cured smoked Scottish salmon, toasted ATN bakery muffin, house hollandaise	12.3
Eggs Florentine (v) Wilted spinach, toasted ATN bakery muffin, house hollandaise	11.8	Eggs Reuben House cured salt beef, pickles toasted ATN bakery muffin, house hollandaise	12.3

TREAT YOURSELF

Mushrooms on Toast Open ATN rosemary focaccia, chestnut mushroom, spinach, soft poached egg	11.8	Crushed Avocado on Toast (v/vg available) Chilli, basil, pickled red onion, soft poached eggs	11.5
- Add bacon	2.0	- Add bacon	2.0
		- Add beetroot + gin cured salmon	2.5
		- Add chorizo	2.0
Salt Beef Hash House cured salt beef, potato, pickles, soft poached egg	13.5	Black Bean Flatbread (v/vg available) Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread	13.9
Handmade Potato Cakes (v/vg available) Soft poached eggs, wilted spinach, roast tomato	12.3	- Add chorizo	2.2
Braised ham hock	2.0	- Add chicken	2.2
- Add beetroot cured salmon	2.5	- Add rump steak	5.0
Steak Sandwich Open ATN rosemary focaccia, rump steak, caramelised onion chutney, house hollandaise	14.9	French Toast ATN bakery brioche loaf,	14.9
- Add avocado smash	1.5	- Maple syrup + streaky bacon OR	
		- Nutella + gelato	

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.



FULL BREAKFASTS

English Breakfast
Half 9.0 / Full 14.9

Eggs your way, back bacon, Old English sausage, field mushroom, Bury black pudding, roast tomato, baked beans, artisan toast

Herbivore Breakfast (vg)
Half 9.0 / Full 14.9

Tofu scramble, confit tomato, field mushroom, wilted spinach, crushed avocado, potato cake baked beans, artisan toast

DRINKS

C O F F E E

Cappuccino	3.6
Latte	3.6
Americano	3.5
Double Espresso	3.4
Flat White	3.6
Mocha	4.0
Hot Chocolate	3.8
Chai Latte	3.9
Dirty Chai Latte	4.0

T E A

Breakfast	3.0
Earl Grey	3.0
Green	3.0
Lemongrass + Ginger	3.0
Peppermint	3.0
Red Berry + Flower	3.0
Redbush	3.0
Chamomile	3.0
Jasmine	3.0

S O F T S

Orange / Apple / Tomato Juice	4.0	Fever Tree Lemonade	3.9
San Pellegrino Aranciata	3.5	Fever Tree Grapefruit Soda	4.0
San Pellegrino Limonata	3.5	Fever Tree Ginger Beer	3.9
Coca Cola / Diet Coke	4.0	Mineral Water	3.5 / 5.5

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.