



## Breakfast - 8 - 11.30

Toasted Artisan Bread (v/vg available)	3.0
Handmade bread, Bywater butter Jam, marmalade or honey	
- Add americano / breakfast tea	2.0
Toasted Artisan Teacake (v)	3.0
Handmade enriched dough, house orange glaze Jam, marmalade or honey	
- Add americano / breakfast tea	2.0
Artisan Pastry (v)	3.5
Ask your server for today's selection	
- Add americano / breakfast tea	2.0
Bircher Muesli (v/vg available)	6.5
Overnight oats, nuts, fresh + dried fruits	
Eggs (v)	6.5
Scrambled, poached or fried, handmade toast	
- Add beetroot + gin cured salmon	2.5
Sandwich	6.5
Frost's back bacon or sausage, handmade bread	
- Add egg	1.0
Eggs Benedict	10.2
Thick cut ham, toasted handmade muffin, house hollandaise	
Eggs Florentine (v)	9.9
Wilted spinach, toasted handmade muffin, house hollandaise	
Eggs Royale	10.5
Gin cured smoked Scottish salmon, toasted handmade muffin, house hollandaise	
French Toast	12.7
Handmade casino loaf, Frost's bacon, Canadian maple syrup	
Black Bean Tostada (v/vg available)	11.9
Refried beans, avocado, soft poached eggs, crisp flatbread, chilli lime mayo	
- Add chorizo	2.2
Full Breakfast	13.5
Eggs your way, Frost's back bacon, Frost's Old English sausage, field mushroom, Frost's black pudding, roast tomato, baked beans, artisan toast.	

Vegetarian Breakfast (v/vg available)	13.5
Eggs your way, vegan bacon + sausage, field mushroom, black pudding, confit tomato, baked beans, artisan toast	

## Brunch - All Day

Croque Madame	9.5
Handmade casino loaf, thick cut ham, cheese, béchamel, fried egg	
Baked Omelette (v)	7.5
3 eggs, wilted spinach, confit tomato	
- Whiskey + marmalade glazed ham	1.5
- Three-cheese melt	1.5
- Beetroot cured salmon	2.5
Salt Beef Hash	11.0
House cured salt beef, potato, pickles, soft poached egg, rocket	
Moroccan Eggs (v/vg available)	9.0
Tomato and warm spice baked eggs, sumac yoghurt, homemade griddled flatbread	
- Add chorizo	2.2
Handmade Potato Cakes (v/vg available)	9.4
Two poached eggs, wilted spinach, confit tomato	
- Add whiskey + marmalade glazed ham or dry cured back bacon	2.0
- Add beetroot cured salmon	2.5

## ON TOAST

- Add poached eggs	1.5
Tomato + Garlic (vg)	7.0
Heritage tomato, garlic, basil, thyme	
Beef Shin + Horseradish	7.5
Frost's shin of beef, horseradish crème fraiche	
Crushed Avocado (vg)	7.0
Basil, lime, chilli	
Ricotta + Yorkshire 'Nduja	7.5
Lishman's Yorkshire 'nduja, ricotta, nutmeg	
Wild Mushrooms (vg)	7.5
Wild mushrooms, mushroom pate, crispy sage	
Broccoli + Spiced Crème Fraiche (v)	7.0
Tenderstem, crème fraiche, dukka	

All bread and baked goods are made by us daily, in our own bakery.

We cannot guarantee the absence of nuts or other allergens in any of our products.  
Please speak to a member of staff for more information on allergens.



## Lunch - 12 - 3

### SMALL PLATES

Smoked Mackerel Pâté Toasted artisan bread, mixed leaf	10.5
Chicken Liver Parfait Beetroot chutney, toasted artisan bread, mixed leaf	10.5
Homemade Hummus (vg) Micro salad, olive oil, toasted homemade flatbread	8.5
Soup of the Day Handmade bread + Bywater butter	7.5
Hand Cut Chips (vg) Homemade garlic mayo + chipotle ketchup	5.0

### BOARDS + BOWLS

Charcuterie Cured meats, continental cheese, fig, pistachio, beetroot chutney, artisan bread, rocket salad. Serves two.	19.9
Ploughmans Whiskey + marmalade glazed gammon, chicken liver parfait, homemade pork pie, British cheese, pickled onion, chutney, piccalilli, artisan bread, rocket salad. Serves two.	19.9
Herbivore (v/vg available) Hummus, spinach + onion bhaji, goat cheese frijoles, apricot falafel, beetroot chutney, sun blushed tomato, olives, rocket salad, warm flatbread. Serves two.	19.9
Caesar Salad (v) Gem, grana Padano, croutons, homemade Caesar dressing. With or without anchovies. - Add butter roasted chicken	9.9 2.0
Black Bean Bowl (v/vg available) Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread - Add chorizo	9.9 2.2

### SANDWICHES

Mixed leaf, basil oil dressing - Add hand cut chips	2.5
BLT Streaky bacon, fresh plum tomato, romaine, mayonnaise	8.8
Roast Beef + Horseradish Slow roast topside, horseradish crème fraiche, rocket	8.8
Cheese + Piccalilli (v) Extra mature cheddar, homemade piccalilli, rocket	8.6
Truffled Egg (v) Free range egg, mayonnaise, white truffle, rocket - Add maple cured bacon	8.6 2.0
Bhaji Wrap (vg) Spinach and onion bhaji, curry mayo, hot mango salsa, baby spinach, rainbow slaw	10.4
<u>FOCACCIA</u> Mixed leaf, basil oil dressing - Add hand cut chips	2.5
French Dip Roast topside, Montagnolo cheese from the deli, caramelised shallot, dipping gravy	12.0
Mushroom + Swiss Melt Field mushroom, Emmental, caramelised shallot, spinach, pesto	9.9
Patty Melt Frost's smashed beef patty, caramelised shallot, cheddar, sauerkraut, Dijon. - Add bacon	11.5 1.0
Porchetta + Tenderstem Slow roast, stuffed pork belly, broccoli, house pesto	11.5
Goat Cheese (v) Baby spinach & beetroot chutney, pistachio pesto	9.5
Prawn + Avocado Fresh water prawns, smashed avocado, chilli lime mayo, little gem	10.9
Louisiana Hot Chicken Chicken thigh, house hot sauce, ranch dressing	10.5
Falafel (vg) Homemade falafel, homemade hummus, spinach, pickles	10.0

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