

## BOOZE

**Fresh Orange Juice** £2.50

**Bucks Fizz** £8.50 Cava / £10 Champagne  
Orange Juice & Grand Mariner

**Bloody Brilliant** Hangover Spices £8.50  
*Our version of the classic Bloody Mary*

**Bloody Shame...** no vodka £4

## STUFF TO EAT

**Hash Browns** Truffle & 36month Parmesan £4.50

**Smashed Avo** on Toast with... Coriander - Chilli - Lime £7.50  
White Miso Labneh - Dukkah - Soft Hen's Egg  
add Staal's Smoked Salmon £2.50

### THE BANJO

on a English Muffin £5 each  
£10 with a Bloody Brilliant

**Smoked Saddleback Bacon** Tiptree Tomato Sauce

## SALADS

**Celeriac & Kohlrabi Remoulade** £4

**Carottes Rapées** Sesame - Coriander - Lemon £4.50

**Coeur de Boeuf Tomato** Black Olive - Goats' Curd £5.50

## COBBLE LANE CURED CHARCUTERIE

3 for £16 / 5 for £22.50

Pickles - Wholegrain - Sourdough

### Bresaola

Cured with Balsamic, Herbs & Red Wine

### Coppa

Spiced Pork Collar. Matured for 3 Months

### Fennel Salami

Based on the Italian Finocchiona. Air-dried for 6 Weeks

### Lomo

4 Week Matured. Garlic & Paprika Cured Pork Loin

### Soppresata

Coarse Ground Leg of Pork Cured with Paprika

### Islington Saucisson

The Classic Saucisson. Spiced, Pepper & Garlic

## SATURDAY BRUNCH

Saturday 10am - 12noon

**Rise Blitzed Grain Porridge** £5.25 (n)  
*with... Banana & Nuts*

**Chocolate & Sea Salt**  
Harry's Nut Butter

**Peanut Butter & Banana**  
London Borough Blackberry & Bayleaf Jam

**Apple & Cinnamon**  
Chai Spiced Mulberry - Yorkshire Forrest Honey

**Pig Breakfast Bowl** £5.75 (n)

Husk & Honey Granola  
Greek Yoghurt - Banana - Raspberries  
Pumpkin Seeds - Yorkshire Forrest Honey

## SCRAMBLED EGGS

served on toast £8.50 each / add Avocado £1.50

**Jamon de Pays**  
36month Parmesan

**Staal's Smoked Salmon**  
Crème Fraîche - Caper Berries  
add Exmoor Caviar £5

**Ibérico Sobrasada**  
Soft-spreadable Chorizo

## ARTISAN CHEESES

3 for £14 / 5 for £20

Prune & Walnut Loaf - Quince - Crackers (n)

**Winterdale Shaw Cheddar** (unp/v/c)  
Buttery & Fruity. 10month Caved-aged

**Tomme De Savoie** (unp/c)  
Sweet, Nutty & Earthy

**Ticklemore** (p/v/g)  
Light, Lemony & Herbaceous. Not a 'Goaty' Goats'

**Tunworth Camembert** (p/c)  
Creamy & Truffle Mushroomness

**Baron Bigod Brie** (unp/c)  
Rich & Buttery - The French Would Be Jealous!

**Devon Blue** (p/v/c)  
Mellow, Caramelly, Light & Crumbly

### Food Allergies & Intolerances

Please speak to a member of the team about the ingredients in our dishes before placing your order. We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our a member of team for further information. (n) - nuts