

## 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

## BRUNCH

**Rise Blitzed Grain Porridge** £5.25 (n)

Chocolate & Sea Salt, Peanut Butter & Banana or

Apple & Cinnamon. All with... Banana & Nuts!

Choose from Harry's Nut Butter, London Borough Jam or Yorkshire Honey

**Pig Breakfast Bowl** £5.75 (n)

Husk & Honey Granola - Yoghurt - Banana - Blueberries

Pumpkin Seeds - Yorkshire Honey

## THE BANJO

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

**Smoked Saddleback Bacon** Tiptree Tomato Sauce

## STUFF TO EAT

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

**P&W Beans 'On Toast'** Chistorra Sausage £6

Sour Cream - Corriander - Kold Hot Sauce

**Smashed Avo** on Toast... Coriander - Chilli - Lime £7.50 (n)

Soft Hen's Egg - Nut Dukkah

add Staal's Smoked Salmon / Saddleback Bacon £2.50

**Baked Egg Shakshuka** Sourdough £7.50

Tomato Ragü - Piquillo Pepper - Chilli - Corriander

Fennel - Cumin - Paprika - Sour Cream

add Chorizo Sausage £2.50 / add Avocado £1.50

## SCRAMBLED EGGS

served on toast £8.50 each / add Avocado £1.50

**Jamon de Pays** 36month Parmesan

**Staal's Smoked Salmon** Crème Fraîche - Capers Berries

**Ibérico Sobrasada** Soft-spreadable Chorizo

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

## CHARCUTERIE

1 for £6.50 / 3 for £17.50 / 5 for £26.50

Pickles - Sourdough - IPA & Smoked Chilli Wholegrain

## ENGLISH

**Venison & Green Peppercorn** Great Glen

Rich, soft venison. Gentle peppercorn spice

**Coppa** Cobble Lane

Spiced pork collar. Matured for 3 months

**Tempus Achari** Tempus

Celebrating the porks sweetness with Indian spices

## SPANISH

**Oak Smoked Beef Cecina de Leon**

Cured in the Leon mountain air

**Ibérico Chorizo**

Made from Iberian black pig. Rich & smokey

**Lomo**

Garlic & paprika cured pork loin

## FRENCH

**Jamon du Pays** 12 month aged 'Parma-style' Ham

Fruity French ham. Creamy marbling & soft textured

**Délice de Gaves** A unique brick shaped salami

Chewy texture with peppery & musky notes

**Rosette** Air-dried for 8 weeks

Big, funky, unapologetically French

## ARTISAN CHEESES

1 for £5.50 / 3 for £15 / 5 for £22.50 (n)

Wholemeal Prune & Walnut Loaf - Peters Yard

Biscuits - Quince - Chutney

## ENGLISH

**Montgomery's Cheddar** (unp/c)

BIG, Savoury Cheddar - The Hallmark of it's kind!

**Tunworth Camembert** (p/c)

Creamy & truffley mushroomness

**Blanche** (p/v/g)

Floral, fresh creaminess, sweet, honey-like finish

## SPANISH

**Manchego** (p/c)

18 month semi-cured. Mild & buttery

**Murcial al Vino D.O.P** The Drunken Goat (p/g)

A creamy Goats' cheese washed In red wine

**Picos Blue** (p/c/g)

Mushroomy, buttery, nutty, savoury & spicy

## FRENCH

**Tomme Brûlée** (p/s)

Rich, sweet. Unique blowtorched rind after ageing

**Brillat-Savarin Brie** (p/c)

Decadent, clotted cream texture. Mushroom earthiness

**Fourme d'ambert** (p/c)

Rich & mellow minerality. Slightly peppery finish