(O)

Wildfarmed Sourdough Toast & Butter (v) 4.5 ^{262kcal} w/Seasonal jam ^{37kcal}, Homemade Lemon Curd ^{80kcal}

w/Seasonal jam ^{37kcal}, Homemade Lemon Curd ^{80kcal} or Marmite ^{54kcall}

House-Made Granola (pb) 9.75 584kcal

Coconut Yoghurt, Forest Fruits

Seasonal Fruit Salad (pb) 8.75 327kcal

Fresh Mint

Chia Seed, Coconut & Turmeric Yoghurt Bowl $\,$ 8.75 554kcol

Pineapple, Kiwi, Mint (Pb)

Buttermilk Pancakes

Choose from three toppings below

- Lemon Curd Labneh, Blueberry Compote,

Lemon balm ^{977kcal} **13.25**

- Maple Cured Streaky Bacon, Fried Rich Yolk Egg,

Maple Syrup, Chives 978kcal **13.5**

- Smoked Salmon, Harissa Cream Cheese, Pickled

Vegetables, Caper Berries 998kcal **14.75**

Avocado Green Goddess on

Wildfarmed Sourdough Toast (pb) 12.5 709kcal

Sprouting Mung Beans, Toasted Seeds, Red Amaranth Add a poached egg 2

House Breakfast 15.95 1507kcal

Free Range Eggs Poached *or* Scrambled, Streaky Bacon, Cumberland Sausages, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

Plant-based Breakfast (pb) 13.95 972kcal

Falafels, Avocado Green Goddess, Slow Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

Sweetcorn & Courgette Hash 11.75 521kcal

Poached Egg, Chilli Greek Yoghurt, Rocket & Soft Herbs Add Smoked Salmon ^{120kcal}or House Made Dingley Dell Ham ^{164kcal} 2.5

Smoked Salmon on

Wildfarmed Sourdough Toast 9.95 537kcal

Dill Dressing

Add Bacon ^{202kcal}, Sausage ^{147kcal},

Mushroom 102kcal, Avocado 178kcal +2.5 each

"Build Your Own" Breakfast Brioche (v) 10.25 593kcal

Scrambled Free Range Egg, Cheddar Cheese

Add Bacon 202kcal, Sausage 147kcal,

Mushroom ^{102kcal}, Avocado ^{178kcal} +2.5 each

Shakshouka (v) 12.5 446kcal

Two Free Range Eggs, Baked Tomato Sauce, Peppers, Aubergine & Yoghurt Dressing, Wildfarmed Sourdough

Eggs Royale 14.95 748kcal

Two Free Range Eggs, Smoked Salmon, Baby Spinach, Hollandaise on an English Muffin

Eggs Benedict 14.5 802kcal

Two Free Range Eggs, House-Made Dingley Dell Honey Roast Ham, Baby Spinach, Hollandaise on an English Muffin

Grilled Gammon Steak 15.95 955kcal

Fried Egg, Garden Peas & Beauvale Blue On Toasted Wildfarmed Sourdough

SIDES

4 each

Tomato ^{108kcal}, Mushroom ^{102kcal}, Scrambled eggs ^{279kcal} Poached eggs ^{149kcal}, Baby Spinach ^{98kcal}

5 each

Avocado ^{238kcal}, Sausage ^{441kcal}, Smoked salmon ^{120kcal} Streaky Bacon ^{337kcal}, Grilled Halloumi ^{325kca}

DRINKS

Classic Bellini 9.5 Breakfast Martini 11 Bloody Mary 12.6/Jug 42

Please see our full drinks menu for our house-made lemonades, fresh juices, and brunch cocktails

FORCE OF NATURE

We are committed to sourcing the best quality, most sustainable ingredients from suppliers who care as much as we do.

From "wonky" vegetables in our dishes & drinks, to help reduce food waste (that would otherwise be discarded for use) to using higher welfare meat and sustainable fish species - we strive to make a difference.

In doing so, we are proud to hold a coveted

3* with the Sustainable Restaurant Association

Some of our dishes or drinks may contain allergens (v) Vegetarian (pb) Plant-based. *u-p: unpasteurized Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

Adults need approx. 2,000kcal per day.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

LOOKING FOR OUR PLANT-BASED MENU? SCAN HERE →



SMALL & SHARING

Crostini 6.5

Three crostini per portion.

- Spicy Cotswolds Sausage, Pickled Cucumber Crostini 317kcal
- Chickpea & Green Verbena Harissa Crostini 319kca
- Oak Smoked Salmon Crostini, Lemon Crème Fraîche 252kcal
- Avocado Green Goddess Crostini, Soft Herbs (pb) 308kcal

Selection of Three Varieties (9 pieces) 18

Cumbrian Pork Scotch Egg 7.95 537kcal

Wholegrain Mustard Mayonnaise

Crispy Squid 9.95 436kcal

Smoked Chilli Jam, Coriander & Lemon

Colcannon & Keens Cheddar Croquettes 9 601kcal

Wild Garlic Aioli

Chickpea & Green Verbena Harissa Dip 9.95 721kcal

Paratha Bread (Pb)

Braised Beef Brisket Taco 10.95 802kcal

Green Chilli, Pickled Onion, Coriander

Salt Pig Cured Artisan Meat &

Pickled Vegetable Board 27.5 1905kcal/476kcal pp

Sharing board generous for 2, up to 4

British Cured Meats, House-Made Pickled Vegetables, Cornish Yarg, Wild Farmed Sourdough, Chutney

SALADS & BOWLS

House Garden Salad 14.95 803kcal

Tabbouleh, Cherry Tomatoes, Peas, Edamame, Roasted Peppers, Cucumber, Za'atar

Burrata & Grilled Kent Asparagus 15.25 939kcal

Lovage Pesto, Pea Shoots & Chilli

Add to any salad or bowl:

Feta Cheese (v) +5 ^{150kcal}, Vegan Feta (pb) +5 ^{96kcal}, Avocado (pb) +5 ^{238kcal}, Halloumi Cheese (v) +5 ^{325kcal}, Roasted Chicken +8.5 ^{516kcal}

SIDES

Skin on Fries (pb) ^{780kcal}	4.75
Mixed Vertical Farmed Leaf Salad (pb) ^{152kcol} Mustard Seed Vinaigrette	4.95
Spring Greens (pb) ^{144kcal} Peas, edamame, Chilli	5
Macaroni & Cheese (v) 649kcal	6.5

BURGERS & SANDWICHES

Shrimp Burger 16 703kcal

Shredded Iceberg Lettuce, Spicy Bloody Mary Mayo

Symplicity Burger (pb) 14.95 776kcal

Kimchi Slaw, Pickled Cucumber, Spicy Bbg Sauce

House Club Sandwich 17.5 1307kcal

Free Range Chicken, Smoked Bacon, Tomato, Avocado, Basil Mayo, Wildfarmed Sourdough

The House Burger 15 828kcal

Rare Breed Beef Patty, Cheddar Cheese, Housemade Relish, Brioche Bun Add Bacon + 2 ^{202kcal}

Halloumi Burger (v) 14.95 637kcal

Roasted Portobello Mushroom, Rocket, Sriracha Mayo, Brioche Bun

Add skin-on fries to any burger or sandwich +4.5 780kcal

BIGGER PLATES

Grilled Sea-Reared Trout 21.95 407kcal

Crushed Baby Potatoes, Spring Garden Veg, Cherry Tomato Sauce Vierge

Braised Herdwick Lamb Leg Steak 19.95 488kcal

Pearl Barley, Peas, Edamame, Peashoots, Confit Garlic Sauce

Chicken Schnitzel 19.95 816kcal

Spring Green Raw Slaw, Lemon

Grilled Spring Courgette & Feta Cheese Galette (v) 15.95 834kcal

Shaved Radish & Pickled Celery Salad, Lovage Pesto

Free-Range Yorkshire Rotisserie Chicken

Quarter 8.75 894kcal — Half 15.25 1416kcal — Whole 25.50 2462kcal Please choose from our selection of sides to accompany your chicken

Dry Aged Rare Breed Beef

Horseradish & Pink Peppercorn Herbed Butter, Skin-On Fries, Watercress 350gm Cote De Bouef 38 ^{1718kcol} 227gm Bavette 21.75 ^{1275kcol}

SUNDAY ROASTS

SERVED EVERY SUNDAY FROM NOON

BOOK YOUR SPOT TODAY