

Wildfarmed Sourdough Toast & Butter (v) 4.5 ^{262kcal}
w/Seasonal jam ^{37kcal}, Homemade Lemon Curd ^{80kcal}
or Marmite ^{54kcal}

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 ^{554kcal}
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, Capers 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 ^{325kcal}

DRINKS

Classic Bellini 9.5

Breakfast Martini 11

Bloody Mary 12.6/Jul 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 ^{319kcal}
- Oak Smoked Salmon Crostini, Lemon Crème Fraîche ^{252kcal}
- Avocado Green Goddess Crostini, Soft Herbs (pb) ^{308kcal}

Selection of Three Varieties (9 pieces) 18**Chickpea & Green Verbena Harissa Dip (pb) 9.95** ^{721kcal}
Paratha Bread**Colcannon & Keens Cheddar Croquettes 9** ^{601kcal}
Wild Garlic Aioli**Cumbrian Pork Scotch Egg 7.95** ^{537kcal}
Wholegrain Mustard Mayonnaise**Braised Beef Brisket Taco 10.95** ^{802kcal}
Green Chilli, Pickled Onion, Coriander**Crispy Squid 9.95** ^{436kcal}
Smoked Chilli Jam, Coriander & Lemon**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) 152kcal 4.95**
Mustard Seed Vinaigrette**Spring Greens (pb) 144kcal 5**
Peas, edamame, Chilli**Macaroni & Cheese (v) 649kcal 6.5****BOTTOMLESS DRINKS 30pp**

Upgrade your booking with 90min of free flowing drinks.

Ask the team for details.

SUNDAY ROASTS
FROM NOON*All Served with Seasonal Vegetables and Roast Potatoes & Yorkshire Pudding***Roast Free Range Chicken 22** ^{1570kcal}
Cranberry Sauce**Roast 28 Day Aged Topside of Beef 24** ^{1272kcal}
Horseradish Cream**Roasted 'Cumbrian English White' Pork Belly 24** ^{1680kcal}
Apple Sauce**The Mixed Roast 27.5** ^{1813kcal}
A selection of Beef, Pork Belly & Chicken Roasts with all of the trimmings**Roasted Sweet Potato & Spinach Falafel (pb) 18** ^{991kcal}
Veggie Gravy**Children's Portion available 8.95**

BIGGER PLATES

Shrimp Burger 16 ^{703kcal}
Shredded Iceberg Lettuce, Spicy Bloody Mary Mayo**Symplicity Burger (pb) 14.95** ^{776kcal}
Kimchi Slaw, Pickled Cucumber, Spicy Bbq 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}**Grilled Sea-Reared Trout 21.95** ^{407kcal}
Crushed Baby Potatoes, Spring Garden Veg, Cherry Tomato Sauce Vierge**Dry Aged Rare Breed Beef**
Horseradish & Pink Peppercorn Herbed Butter, Skin-On Fries, Watercress
350gm Cote De Bouef 38 ^{1718kcal}
227gm Bavette 21.75 ^{1275kcal}

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