

# BRUNCH MENU

SERVED WEEKENDS & BANK HOLIDAYS  
FROM OPEN-16.00

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**GRANOLA & FRESH YOGHURT(V) 5.00**  
With mixed berries & agave syrup.

**AVOCADO TOAST(V) 8.00**  
Chunky avocado, two poached eggs &  
red chilli flakes.

**FRIED CHICKEN & WAFFLES 9.95**  
Frank's red hot sauce & maple syrup.

**THE HAYSTACK 9.50**  
British pork sausage, black pudding, smoked  
streaky bacon, hash brown, forest mushroom,  
vine tomatoes, boston beans, fried egg &  
sourdough toast.

**THE VEGGIE HAYSTACK(V) (VE\*) 9.50**  
BBQ seitan steak, smashed avocado,  
chargrilled padron peppers, hash brown, boston  
beans, forest mushroom, vine tomato  
& sourdough toast.

**BRUNCH BURGER 11.00**  
7oz Beef patty, hash brown, fried egg, black  
pudding, smoked streaky bacon, forest  
mushroom, hollandaise, cheddar & ketchup in a  
sesame & poppy seeded brioche bun.

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## SIDES

**SOURDOUGH TOAST  
& BUTTER (V) 2.50**

**BOSTON BEANS (VE) 3.50**

**2 HASH BROWNS (VE) 3.50**

**FOREST MUSHROOMS (V)(VE\*) 3.50**

**WAFFLE & MAPLE SYRUP (V) 3.50**

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# COCKTAILS

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**BLOODY MARY 8.00**  
The Pickle House spiced tomato juice, Rogue  
Wave vodka, garnishes.

**BLOODY MARIA 9.00**  
The Pickle House spiced tomato juice, Koch  
Espadin Mezcal, garnishes.

**IN A PICKLE 8.00**  
Rogue Wave vodka, The Pickle House pickle  
juice, ginger ale, garnishes.

**LAGERITA 9.00**  
Lost lager, Terralta Reposado Tequila,  
sugar, lime.

**MIMOSA 4.00**  
Thomson & Scott Prosecco &  
fresh orange.



### CRAFT BEER FOR ALL THE PEOPLE

We believe our bars should be safe & inclusive  
spaces for everyone. We have a zero tolerance policy  
for abusive behaviour & harassment of any kind.  
Anyone not being respectful of others or exhibiting  
toxic behaviour will be asked to leave immediately.