THE PRINTHOUSE

Brunch Menu Available:
Saturday 11am - 3pm
Sunday 11am - 1.30pm

SMALL PLATES
Wild Mushroom Arancini (v) - truffle sauce, grated parmesan (G, E, M) **6.5**
Cauliflower Bites (vg) - harissa & lime mayo, spring onion, sesame (G, Ses, Soy) **6**
Crispy Baby Aubergine (v) - roasted tomato chilli sauce, baby coriander (G, E) **6.5**

BRUNCH
Granola (vg) - fresh berries, plant based yog, maple syrup (G, N, Soy) **8**
Avocado Bagel (v) - seeded bagel, avocado, roasted red peppers, dill soft cheese, rocket (G, M) **10**
Eggs Benedict - toasted english muffin, ham, poached eggs, hollandaise (G, E, M, Sulph) **12**
Eggs Florentine (v) - toasted english muffin, wilted baby spinach, poached eggs, hollandaise (G, E, M, Sulph) **12**
Smoked Salmon & Eggs - served on a toasted croissant (G, E, M, F) **14**
Hearty Breakfast - two farm sausages, streaky bacon, house-made hash brown, fried egg, grilled tomato (G, E) **16**
Steak & Eggs - grilled bavette steak, two fried eggs, watercress & frisée salad (E, Sulph) **18.5**

SIDES
Fries (vg) - rosemary salt **6** / **Truffle Parmesan Fries (v)** (G, M) **7** / **Creamy Mashed Potato (v)** (M) **7**
Tenderstem Broccoli (vg) - chilli, sesame, teriyaki glaze (Ses, Soy, G) **6**
Rocket & Parmesan Salad (v) - pickled shallot, balsamic dressing (M, Sulph) **5**

PIZZA - Tuesday Nights; 50% Off Pizza When You Eat In (30% off pizza take away)*
Margherita (v) - tomato base, mozzarella, fresh basil, extra virgin olive oil (G, M) **13**
Diavola - tomato base, mozzarella, spinata salami, fresh basil (G, M) **17**
Funghi (v) - garlic & parmesan white base, mozzarella, mushroom, taleggio soft cheese, sage (G,M) **17**
Contadina - tomato base, mozzarella, rum pulled pork, caramelised red onion, rocket (G, M, Sulph) **17**
Tonno e Cipolla - tomato base, mozzarella, tuna, red onion, olives, fresh basil (G, M, F) **16**

Toppings: black olives 2 / carm red onions 2 / mozzarella 3 / mushroom 3 / taleggio soft cheese 3 / parmesan 3 / spinata salami 4 / pulled pork 4 / tuna 4 / Vegan Mozzarella and Gluten Free Bases to substitute at no extra charge

BURGERS - all served with fries
Beef Burger 18
brioche, applewood smoked cheddar, tomato, J&T burger sauce, pickled red onion, pickles, lettuce (G, M, E, C, Sulph)
House-Made Lentil Burger (vg) 17
vegan bun, house made lentil & onion patty, rocket, tomato, smoky BBQ sauce, crispy shallots (G, Sulph, Soy)
Country Crisp Chicken Burger 18
brioche, sriracha mayo, crispy shallots, lettuce (G, M, E)

Sauces: J&T Burger Sauce (V)(E, C, Sulph) 2 / Sriracha Mayo (V)(E) 2 / Sweet Chilli Mayo (V)(E) 2 / J&T Rum Jus 2

DESSERTS
Chocolate Brownie (v) - vanilla ice cream (G, M, Soy) **7**
Lemon Tart (v) - créme fraíche, raspberry coulis (E, M, G) **7**
Ice Cream - Vanilla (v)(M, E), Chocolate (vg), Salted Caramel (v)(M, E) **2.5 per scoop**
Sorbet - Passion Fruit (vg), Raspberry (vg), Strawberry (vg) **2.5 per scoop**

Dietary & Allergens Key
v - vegetarian / vg - vegan / G - gluten / E - eggs /
M - milk / Ses - sesame /Soy - soy / Sulph - sulphites /
N - nuts / F - fish / C - celery / Mol - molluscs

Our food is prepared in a kitchen that handles all major allergens
For any further considerations of allergies please ask a member of staff for assistance

*Tuesday pizza deal from 3pm onwards, does not include lunch menu pricing, exempt from all other offers and discounts

A 12.5% optional service charge is added to all food orders / All prices are inclusive of VAT

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