

SERVED UNTIL 4PM

Sample Day Menu

BRUNCH MAINS

Turkish Eggs vn n 12.9
Poached eggs, homemade labneh, fresh spinach, toasted almonds, sourdough and Aleppo pepper butter
+ Halloumi 3 + Bacon 3.60 + Chorizo 3

Savoury Japanese Pancake vn gf 12.7
Made with shredded cabbage, okonomiyaki sauce, aioli, crispy onions, spring onions and pickled ginger
+ Kimchi 4.2 + Bacon 3.60 + Chorizo 3

Spanish Tostadas vn 12.9
Chopped marinated tomatoes, kalamata olive tapenade, sourdough toast, rocket, with a choice of either chorizo, halloumi or aubergine fries

Eggs Benedict 13.4
Pork belly slices, poached eggs, orange hollandaise, pickled onions, homemade English breakfast muffins

Eggs Royale 13.4
Gin cured chalk stream trout, poached eggs, orange hollandaise, pickled onions, homemade English breakfast muffins

Green Goddess Salad vn gf 11.9
Seasonal vegetables, herby dressing, crispy spiced chickpeas, pomegranates, & hummus
+ flatbread 2.5 + halloumi 3 + chorizo 3

FULL BREAKFASTS

The Garden Veggie v 15.1
Veggie sausage, 2 fried/poached eggs, 2 slices of fried halloumi, house baked beans, crispy fried potatoes, roasted flat mushroom, spinach, sourdough toast and cherry tomatoes

The Garden Vegan vn 15.1
Veggie sausage, scrambled tofu, crispy aubergine fries, house baked beans, crispy fried potatoes, roasted flat mushroom, spinach, sourdough toast and cherry tomatoes

The Garden Breakfast 15.4
2 slices of smoked bacon, 2 chipolata sausages, 2 fried/poached eggs, house baked beans, crispy fried potatoes, roasted flat mushroom, spinach, sourdough toast and cherry tomatoes

All full breakfasts can be made GF with the addition of GF bread for 75p

BREAKFAST EXTRAS SORRY NO SWAPS

Black pudding 3.6
Crispy potatoes 3
2 x Sausages 3.6
Veggie sausage 2
Halloumi 3
Scrambled tofu 3.5
Egg 1.80
Sourdough 3
Chorizo 3
Grilled tomatoes 1.5
Crispy Aubergine 3.5
2 x bacon 3.6
Beans 1.5
Mushrooms 2.5
Kimchi 4.2
Hummus 2.6
Flatbread 2.5
Labneh 3
Sautéed greens 2.5
Hollandaise 3

Vegetarian v Vegan vn Gluten Free gf Contains nuts n

An optional 7% (daytime) or 12.5% (evening) service charge is added to all bills which goes straight to the team. Please let us know if you would like to have it removed.

CARD ONLY

Sample Day Menu

LIGHT BITES

Garden mezze flatbread
With a duo of house dips, marinated olives
and our house pickle **vn n**

9.5

Marinated olives **vn gf**

5

Homemade kimchi **vn gf**

4.2

Crispy Potatoes 5
Crispy potatoes with homemade garlic aioli **vn gf**

Aubergine fries
with okonomiyaki sauce and vegan aioli **vn gf**
Small 4.5 Large 9.0

Flatbread and hummus **vn** 4.9



CAKES



Vegan carrot cake with rum-soaked
carrots and muscovado **vn** 4.9

Mango and rum sponge **v** 4.9

Espresso, Kahlua and pecan sponge **n v** 4.9

Spiced apple sponge with cinnamon
and brandy **v** 4.9

Almond, apricot and amaretto
sponge **n v** 4.9

Double banana and brandy sponge **v** 4.9

Maple, pecan and cashew flapjack. 4.4
n vn gf

Passionfruit, mango and cashew
flapjack **n vn gf** 4.4

Mozart liqueur brownie with
70% cocoa **v** 4.4

Peanut butter chocolate brownie
with 70% cocoa **n v** 4.4

Dark chocolate vegan brownie **n vn gf** 3.9

Vegetarian **v** Vegan **vn** Gluten Free **gf** Contains nuts **n**

An optional 7% (daytime) or 12.5% (evening) service charge is added. This goes straight to the staff.

All our meat & eggs are free range or organic.

Please let a member of staff know if you have any allergies or dietary requirements. We cannot guarantee the absence of any allergens.

CARD ONLY