



GLUTEN FREE MENU

A little note from our kitchen: Our dishes are carefully created to be enjoyed as they are, so we're unable to offer substitutions or alterations.

Extra sides are always available to order separately.

If we can make a small change, an additional charge may apply for extra ingredients or preparation time

Breakfast Menu *from 9am - 11.30am*

- The Grain Breakfast**£15.95
Local butchers sausage, dry cured smoked bacon, local free range eggs, hash browns, beans, slow cooked mushroom, toasted bread
Add Fruit Pig Black Pudding£2.45
- Eggs Benedict**£13.95
Smoked ham hock, poached eggs, hollandaise, toasted bread
- Eggs on toast** **V**£8.95
Poached, scrambled or fried on toasted bread
- Granola yoghurt** **V** **VEO**£9.95
Very low gluten - NOT suitable for coeliacs. Contains oats
RB Provisions super seed granola, honey yoghurt, whisky soaked raisins, fresh honeycomb, blueberries
- Eggs and mixed mushrooms** **V** **VEO**£12.95
Toasted bread topped with mixed sautéed mushrooms and your choice of eggs
- Poached eggs and avocado** **V** **VEO**£12.95
Served on toasted bread with feta, watercress and hazelnut dukkah
- Scrambled eggs and smoked mackerel**£13.95
Served on toasted bread with baby spinach, sour cream and chives
- The Grain Kitchen Turkish Eggs** **V**£13.95
Toasted bread topped with black beans and chickpeas, poached eggs, garlic yoghurt, chilli oil, dill
- Breakfast tacos** **V**£13.95
Soft corn tacos, refried beans, avocado, pico de gallo, sour cream, ranchero sauce, fried eggs *Add barbacoa beef brisket £4.25*

Breakfast sides

Loaded hash browns **V**£7.75
Parmesan cheese, confit egg yolk, sour cream and chive

If you have any dietary or allergen requirements, please make a member of staff aware.

We will take reasonable steps to prepare your meal safely however cannot guarantee a completely allergen free environment.

Our food is freshly prepared to order, please allow time when placing your order.

Add a little extra

- Gluten free butchers
sausage£2.75
Bacon£3.25
Hash browns£2.95
Mixed mushrooms£3.95
Gluten free Fruit Pig black
pudding£2.45
Baked beans£1.95
Avocado£2.45



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Brunch & Lunch *from 11.30am*

Poached eggs and avocado **V** **VEO**£12.95
Served on toasted bread with feta, watercress and hazelnut dukkah *Add bacon £3.25*

Scrambled eggs and smoked mackerel£13.95
Served on toasted bread with baby spinach, sour cream and chives

The Grain Kitchen Turkish Eggs **V**£13.95
Toasted bread topped with black beans and chickpeas, poached eggs, garlic yoghurt, chilli oil, dill

Ham hock hash£16.45
Pulled ham hock, fried potatoes, peas, mustard cream sauce, fried egg

Sausage and Mash£18.35
Butchers sausages, mashed potatoes, whisky sauce, broccolini

Beef tacos£16.95
3 soft corn tacos, barbacoa beef brisket, chimichurri, lime onions, feta

Roasted sweet potato **V** **VEO**£16.25
Topped with hummus, halloumi, pomegranate, dukkah and puffed rice, with toasted bread

Mussels£TBC
Served in a lightly curried cream sauce, shallot, coriander, toasted bread *Add fries £4.95*

Small Plates *Perfect as starters, sharers, snacks or sides.*

Hummus Pomegranate, fresh herbs, sourdough flatbread **V** **VE**£7.75

House Salad charred lemon and maple dressing **V** **VE**£4.95

Arancini with 'Nduja and mozzarella, aioli.....£6.25

Buttermilk fried chicken bites sriracha hollandaise.....£7.95

Mackerel paté with toasted bread.....£9.25

Truffle and parmesan fries **V** **VEO**£6.45

Fries **V** **VEO**£4.95

Loaded hash browns with parmesan, confit egg yolk, sour cream, chives **V**£6.45

Desserts

Crème brûlée£7.25
Traditional crème brûlée with English Whisky 'PX' liqueur

Brownie and ice cream.....£7.25
Homemade chocolate brownie, served warm with vanilla ice cream

Panna Cotta.....£7.95
Coconut panna cotta, Norfolk rum compressed pineapple, pineapple and candied ginger purée