



FOOD MENU

A | W 25

Brunch

SERVED UNTIL 6PM

<p>2 SLICES OF SOUR DOUGH TOAST OR TOASTED TEACAKE 3 Strawberry jam or orange marmalade (+50p)</p> <p>BREAKFAST IN BREAD Choice of back bacon or pork & leek sausage in a floured Spanish baguette. 7</p>	<p>STRAIGHT UP EGGS 6 2 poached eggs. Sour dough toast. Pea shoots. Herb oil.</p> <p>FLORENTINE + 12 Skillet baked English muffin. 2 poached eggs. Grilled tenderstem. Hollandaise. Rocket pesto.</p>
<p>ULTIMATE BREAKFAST MUFFIN 12 Back Bacon. Sausage. Mushroom. Hash brown cake. Fried egg. Cheese. Skillet baked English muffin.</p>	<p>ONE PAN WONDER 11 Bacon, red onion, mushroom & potatoes fried in a pan, then topped with 2 eggs + cheese & oven baked. + sour dough toast.</p>
<p>BBQ FRIED CHICKEN 14 BBQ glazed buttermilk chicken thigh. Hash brown cake. Tajin fried egg. Spring onion. BBQ hollandaise. G</p>	<p>DIRTY ONE PAN 14 As above but add chorizo, homemade beans & brown sauce. + sour dough toast. +Add beef chilli, jalapeños & hash brown + 4</p>
<p>PANCAKES 10 Winter berry compot, coconut yoghurt & flaked almonds or streaky bacon, crushed toasted pecans & maple syrup G</p>	<p>WINTER PORRIDGE 8 Chocolate, maple syrup & hazelnut gluten free porridge. Winter berry compot.</p>
<p>SHAKSHUKA 13 Hearty tomato and red pepper stew. 2 poached eggs. Sour cream. Spring onions. Pink pickled onions. Herb oil. Sour dough toast.</p>	<p>AUTUMN AVOCADO 14 Sour dough toast. Beetroot hummus. Smashed avocado. Dukkah coated poached egg. Zhoug. Tahini yoghurt.</p>
<p>FULL HOUSE BREAKFAST 15 Back bacon. Pork & leek sausage.. Herb roasted tomato. Black pudding. Field mushroom. Homemade beans & hash brown. Poached <u>or</u> fried egg + sour dough toast.</p>	

Serious Sandwiches

GRILLED GARLIC & HERB CIABATTA. STUFFED FULL. ADD FRIES? +3.5

HANGER STEAK

Medium-rare 4oz hanger steak. Pangritata. Spinach. Rocket pesto. Truffle mayonnaise. 13

AUBERGINE PARMIGIANA

Fried aubergine slices. Spicy red pepper & tomato sauce. Mozzarella & cheddar. Parmesan. Rocket. 9

HAM, EGG & CHIPS

Home cooked ham. Fried egg. Skin on Fries. Dijon mustard mayonnaise. 9

FISH FILLET

Skin on beer battered line caught MSC haddock fillet strips. Pea fritter. Lettuce. Tartare sauce. Crispy capers. **G** 10

PLEASE ALWAYS MAKE YOUR SERVER AWARE OF ALLERGEN/DIETARY REQUIREMENTS
This is a busy working kitchen, whilst all necessary precautions are taken, we can not guarantee the absence of any allergen.

The majority of our menu is, or can be made without gluten containing ingredients.
G = can **not** be made without gluten containing ingredients.

Small Plates

PERFECT AS A STARTER, A FEW TO SHARE OR AS A LIGHT BITE.

ANY 3
FOR
2.3

BREAD BOARD

Warm sour dough. Spanish baguette. Olives. Balsamic syrup. Olive oil.

7

BEETROOT HUMMUS

Toasts. Pickled pink onions. Zhoug. Black sesame seeds.

8

PEA FRITTER

Tahini yoghurt. Edamame beans. Dill tops. Lemon zest. ⑥

8

CAULIFLOWER WINGS

Glazed in maple & sesame. Black sesame seeds. Spring onions. Sour cream. ⑥

9

TRUFFLE & PARMESAN POTATO SCOTCH EGG

Dijon mustard mayonnaise. Parsnip crisps. ⑥

8

HADDOCK PICCATA

Floured & pan fried skin on, line caught MSC haddock. Caper and lemon chicken broth sauce. Pea shoots. Crispy capers.

11

HALLOUMI

Hot honey fried halloumi sticks. Tahini yoghurt. Zhoug. Rocket.

8.5

Burgers

ALL SERVED WITH SKIN ON FRIES

Something on the side

CLASSIC CHEESE

Beef patty. Burger cheese. Lettuce. House dill pickle. Burger sauce. 15

FRENCH DIP

Beef patty. Low & slow beef. Crispy onions. Chicken bone gravy. Melted mozzarella. Truffle mayonnaise. House dill pickle. 18

TFC

BBQ glazed Thornbury Fried Chicken thigh. Burger cheese. Hot honey. Lettuce. House dill pickle. ⑥ 15

HALLOUMI HEAVEN

Fried halloumi in hot honey. Smashed avocado. Lettuce. Grilled tomato. Zhoug. 17

CHILLI DOG

Foot long sausage. Spanish baguette. Melted cheese. Beef shin chilli. Jalapeños. American mustard. Pangritata. ⑥ 18

HOUSE SEASONED FRIES

4

CHEESY FRIES

5

SWEET POTATO FRIES

4.5

GARLIC BREAD

5

CHEESY GARLIC BREAD

6.5

DIRTY FRIES

Cheese. Bacon bits. BBQ sauce. Truffle mayonnaise. Pickled pink onions. 9

BURGER FRIES

Crispy burger bits. Burger cheese. Homemade dill pickle. Burger sauce. 10

NACHOS

Smashed avocado. Mexican black beans. Sour cream. Cheddar & mozzarella cheese. Jalapeños. 10

ONION RINGS

6

Beer battered onion rings. ⑥

Main Events

LOW & SLOW BEEF

Low & slow beef daube. Wild mushroom red wine sauce. Tenderstem broccoli. Potato fondant. Parsnip purée. Parsnip crisps. 23

AUBERGINE & TOMATO PAPPARDELLE

Spicy red pepper & tomato pappardelle pasta. Fried aubergine slices. Parmesan cheese. Pangritata. Rocket pesto. ⑥ 15

8 OZ HANGER STEAK FRITES

It's the cut of steak that the Butchers usually keep for themselves. Rich, robust, beefy flavour. Cooked medium-rare. Peppercorn sauce. Skin on fries. Rocket. 24

CHICKEN & HAM PIE

House made shortcrust pasty pie with creamy chicken thigh, edamame bean & roast ham filling. Potato fondant. Chicken bone gravy. Tenderstem broccoli. 18

BEEF SHIN CHILLI BOWL

Low & slow beef shin chilli. Nachos. Rice. Smashed avocado Mexican black beans. Sour cream. Pink pickled onions. 15

FISH & CHIPS

Skin-on, beer battered, line caught MSC haddock fillet. Pea fritter. Tartare sauce. Lemon. Crispy capers. ⑥ 18

Desserts

ASK YOUR SERVER TO SEE THE MENU