

KITCHEN

MON - SUN : 9.00AM - 2.00PM

FULL ENGLISH

moss valley smoked bacon, moss valley cum-berland sausage, black pudding, hash browns, 2 fried eggs, house baked beans, mushrooms, tomato, sourdough toast and butter	11.50
veggie sausages, vegan black pudding, hash browns, 2 fried eggs, house baked beans, mushrooms, spinach, tomato, sourdough toast and butter	11.50
vegan sausages, chickpea tofu, avocado, vegan black pudding, hash browns, house baked beans, mushroom, spinach, tomato, sourdough toast with vegan spread (ve)	11.50

EGGS OR TOFU

harissa fried eggs, sourdough toast, avocado, dukkah, labneh, coriander	9.50
+ fried chicken	3.00
+ pancetta	2.20
+ halloumi	2.20
smokey and spiced huevos rancheros baked eggs, sourdough toast and butter	9.00
+ chorizo	2.00
+ cheese	1.00
switch eggs for house chickpea tofu (ve)	

ADD TO ANY DISH

avocado	2.20
egg any style	1.20
mushrooms	1.80
house baked beans	1.80
fried chicken	3.00
pancetta	2.20
smoked bacon	2.20
sausage (meat or vegan)	2.20
black pudding	1.50
chorizo	2.00
house chickpea tofu	1.50
halloumi	2.20

SIMPLE

sourdough toast and house preserves	3.20
banana bread granola, poached rhubarb, blood orange, toasted pumpkin seeds, dairy or vegan yoghurt (ve, gfi)	6.50
on sourdough toast (choose one): + 2 eggs any style + smashed avocado + mushrooms	6.00

FRENCH TOAST

french toast, orange greek yoghurt, poached rhubarb, almond brittle, orange syrup	9.00
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ONE POT

we change our one pot every few weeks, think soups, stews, curries, and it's always vegan. Have a look at the specials menu for this week's flavour.	6.50
served with sourdough & butter/vegan spread	

LIGHT LUNCHES

choose a sandwich, scotch egg, tart or sausage roll from our bakery counter and add a salad if you like. this week's tarts and salad are on the specials menu	
savoury tart	5.00
sausage roll	4.30
<i>lamb and harissa / pork and fennel / sweet potato and black bean (ve)</i>	
moss vally henderson's relish scotch egg	4.30
empanada	3.60
+ a side salad	3.00

BRUNCH & LUNCH

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HOT

espresso 3oz	2.20
long black 6oz	2.60
americano 8oz	2.60
flat white 6oz	2.70
latte / cappuccino 8oz	2.90
mocha 8oz	3.30
decaf	+0.30
minor figures oat milk	+0.30
yorkshire brew	2.00
birdhouse earl grey / lemongrass + ginger / chinese green	2.50
hot chocolate	3.30
kids hot chocolate	2.00

SOFT

organic orange / apple juice 270ml	2.50
lemonaid passionfruit / blood orange 330ml	3.00
charitea black iced tea 330ml	3.00
luscombe st clements sparkling juice 270ml <i>a mix of orange and lemon</i>	2.80
zingi bear ginger switchel 330ml <i>non-alcoholic ginger beer</i>	3.20

BAKED AND SWEET

croissant / croissant (ve)	2.65
pain au chocolat	3.25
danish pastry / danish pastry (ve)	3.00
almond croissant	3.80
+ butter and jam for your pastry	1.00
cardamom snurr	2.65
cinnamon swirl / maple pecan swirl (ve)	3.25
morning bun / morning bun (ve)	3.80
toasted teacake with butter	2.80
brownie (gf)	3.25
portuguese custard tart	2.65
pecan pie	3.00
seasonal friand	3.65
fig and ginger muffin (ve)	3.25
doughnut (ask for today's flavours)	3.80

our pastry range is much more expansive than this list, visit the bakery counter for today's full offering

our savoury offering is just overleaf...

ALLERGENS

PLEASE ALWAYS MAKE US AWARE OF ANY FOOD ALLERGIES BEFORE YOU ORDER. WE CAN PROVIDE A MENU HIGHLIGHTING EVERY ALLERGEN ON REQUEST.

We are unable to guarantee that anything we sell is completely free of ANY allergen due to our open kitchen environment.

(ve) vegan (gfi) gluten free ingredients

DRINKS & PASTRIES