

BREAKFAST

PICK ME UPS

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| MIMOSA | 6 |
| BLOODY MARY | 9.5 |

Ask for our alcohol service times

COLD DRINKS

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| BREAKFAST SMOOTHIE | 4.5 |
| Oat milk, banana, berries | |
| PEACH ICED TEA | 6 |
| Peach tea, lemon | |
| CUCUMBER & MINT ICED TEA | 6 |
| White tea, cucumber, mint | |
| ICED TIRAMISU LATTE | 6 |
| Milk, coffee, tiramisu syrup | |
| ICED GOLDEN CHAI | 6 |
| Milk, turmeric, chai | |
| HEALTH SHOTS | 3.5 |
| Ginger Berry gut health | |

HOT DRINKS

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| AMERICANO | 3.4 |
| FLAT WHITE | 4 |
| CAPPUCCINO | 4 |
| MOCHA | 4.65 |
| LATTE | 4.25 |
| CHAI LATTE | 4.7 |
| HOT CHOCOLATE | 4.5 |
| BABYCINO | 1.5 |
| POT OF TEA | |
| English Breakfast | 3.55 |
| Earl Grey Mint Green Chamomile Red Berry & Hibiscus Ginger & Lemongrass | All 3.85 |

CRAVING MORE

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| SMOKED STREAKY BACON | 2.5 |
| SAXON SAUSAGE | 2.5 |
| STORNOWAY BLACK PUDDING | 2.5 |
| SMOKED SALMON | 4 |
| HALLOUMI (v) | 2.5 |
| POACHED OR FRIED EGG (v) | 1.5 |
| HASH BROWNS (ve) | 2 |
| PLANT SAUSAGE (ve) | 2.5 |
| SMASHED AVOCADO (ve) | 2.5 |

FEEL GOOD

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| PASTRIES (v) | 2.9 |
| Croissant or pain au chocolat | |
| OAT, RAISIN AND COCONUT GRANOLA (v) (veo) | 8.5 |
| Berry compote, Greek or coconut yoghurt | |
| YOGHURT BOWL (v) (veo) HIGH IN FIBRE AND PROTEIN | 8.7 |
| Peanut butter, flax and chia pudding, berries, banana, super seeds | |
| EGGS <i>We source our free-range rich-yolk eggs from St Ewe, Cornwall</i> | |
| TWO EGGS How you like them (v) | 7.5 |
| Grilled sourdough, Estate Dairy cultured butter | |
| POACHED EGGS HOLLANDAISE Toasted English muffin | |
| Portobello (v) | 13 |
| Benedict | 13 |
| Royale | 15 |
| SHAKSHUKA (v) | 13.9 |
| Two baked eggs, spiced tomato and peppers, feta, grilled flatbread | |
| THREE EGG OMELETTE HIGH IN PROTEIN | |
| Mushroom, spinach and cheddar (v) | 12.7 |
| Ham and cheddar | 12.7 |
| Smoked salmon and feta | 15 |

STAPLES

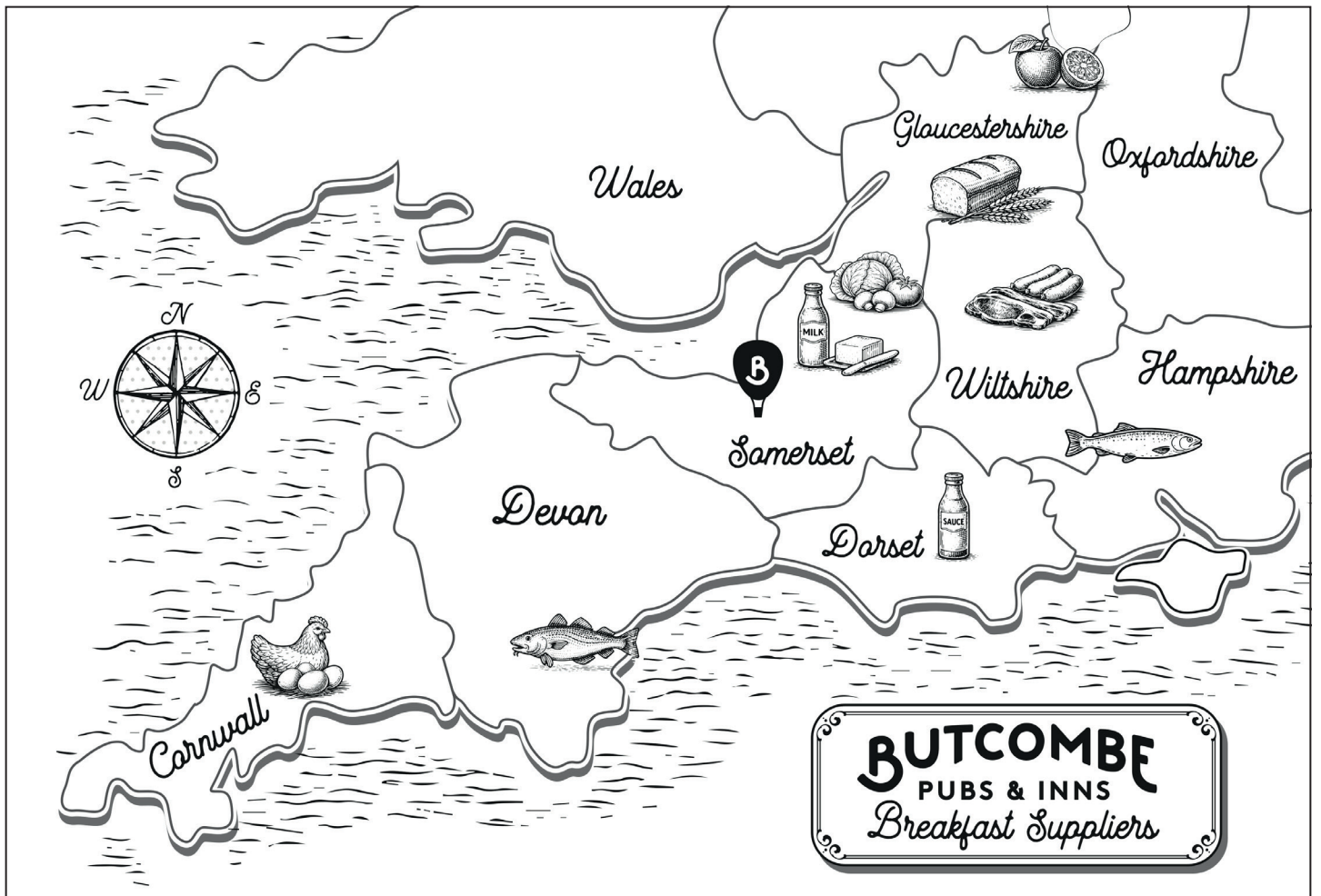
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| SMASHED AVOCADO TOAST (ve) | 12.9 |
| Edamame bean, radish and herb salad, chilli, toasted seeds <i>Add poached egg 1.5</i> | |
| TOASTED SOURDOUGH (v) (veo) | 6.5 |
| Estate Dairy cultured butter, preserves | |
| FULL ENGLISH | 17.9 |
| Smoked streaky bacon, Saxon sausage, fried St Ewe egg, Stornoway black pudding, roast mushroom and tomato, hash brown, baked beans, toast | |
| PLANT-BASED (ve) | 14.9 |
| Plant sausages, spinach, roast mushroom and tomato, hash brown, baked beans, toast | |

BAPS *All served in Hobbs House Buns*

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| SAUSAGE Double patty, fried egg, American cheese, chimichurri | 11.9 |
| BACON Smoked steak bacon, rocket, chipotle relish | 10.7 |
| HALLOUMI Mushroom, spinach, pink onions, chimichurri (v) | 11.5 |
| PLANT SAUSAGE Avocado, hash brown, chipotle relish (ve) | 11.5 |

CHILDREN

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| FRUIT & YOGHURT Banana, berries, Greek or coconut yoghurt (v) (veo) | 5 |
| SCRAMBLED EGGS Buttered toast (v) | 6 |
| BEANS ON TOAST <i>ADD cheese 2</i> (v) (veo) | 5 |
| LITTLE BREKKY Saxon sausage or plant sausage, baked beans, egg and hash brown (vo) | 7.5 |



ILLY COFFEE

illy use the best Arabica beans and fully regenerative agriculture filter coffee. They provide farmers with thirty percent above market average price on coffee and were the first global coffee brand to be accredited a B Corp status.



ARTHUR DAVID

Sourcing the West Country's finest seasonal produce with unwavering dedication to quality, provenance, and responsible growing.



HOBBS HOUSE BAKERY

Five generations of master bakers crafting exceptional loaves with time-honoured methods, sustainable practices, and the highest-grade ingredients.



KINGFISHER

Premium, responsibly sourced seafood, landed with care and selected for its freshness, traceability, and respect for sustainable waters.



ST EWES FREE RANGE EGGS

Exquisite free-range eggs from meticulously cared-for hens, celebrated for their superior flavour, ethical standards, and impeccable traceability.



CHALK STREAM TROUT

Exceptional trout raised in pristine Hampshire chalk streams, celebrated for their purity, sustainability, and naturally refined flavour.



THE ESTATE DAIRY

Luxurious, small-batch dairy from grass-fed herds, crafted with artisanal precision and a deep commitment to provenance and welfare.



RUBIES IN THE RUBBLE

Gourmet condiments created from surplus produce, transforming sustainability into bold, refined flavour with exceptional ingredient integrity.



WALTER ROSE & SONS

Heritage butchers renowned for ethically raised, expertly prepared meats, delivering unmatched quality through sustainable British farming.



BUTCOMBE BREWERY

Our own brewery, Bristol born and made to stand out. Butcombe Brewing Co. began life in 1978 at a time of cultural, social and political change, crafting beer before 'craft beer' was even a thing.



(v) Vegetarian, (ve) Vegan, (veo) Vegan option available, (vo) Vegetarian option available. Ask about gluten-free options.

Scan the qr code for allergen and nutritional information.

Please let us know about any allergies or dietary restrictions before ordering. As we cook fresh on-site, all allergens are present in our kitchens and some of our ingredients carry "may contain" warnings. Because of this, we cannot guarantee that menu items will be completely free of a specific allergen; However, we will do everything we can to accommodate you.

A discretionary service charge of 10% will be added to your bill and split between today's team.