BREAKFAST

25% OFF
ALL BREAKFAST FOOD ITEMS IN JUNE FOR LOYALTY MEMBERS

SCAN QR CODE TO SIGN UP FOR LOYALTY

PICK ME UPS

MIMOSA

BLOODY MARY

Ask for our alcohol service times

COLD DRINKS

BREAKFAST SMOOTHIE
Oat milk, banana, berries

PEACH ICED TEA
Peach tea, lemon

CUCUMBER & MINT ICED TEA
White tea, cucumber, mint

ICED TIRAMISU LATTE
Milk, coffee, tiramisu syrup

ICED GOLDEN CHAI
Milk, turmeric, chai

HEALTH SHOTS
Ginger | Berry gut health

HOT DRINKS

AMERICANO

FLAT WHITE

CAPPUCCINO

MOCHA

LATTE

CHAI LATTE

HOT CHOCOLATE

BABYCINO

POT OF TEA

English Breakfast

Earl Grey | Mint |
Green | Chamomile |
Red Berry & Hibiscus |
Ginger & Lemongrass

CRAVING MORE

SMOKED STREAKY BACON

SAXON SAUSAGE

STORNOWAY BLACK PUDDING

SMOKED SALMON

HALLOUMI *(v)*

POACHED OR FRIED EGG *(v)*

HASH BROWNS *(ve)*

PLANT SAUSAGE *(ve)*

SMASHED AVOCADO *(ve)*

FEEL GOOD

PASTRIES *(v)*
Croissant or pain au chocolat

OAT, RAISIN AND COCONUT GRANOLA *(v) (veo)*
Berry compote, Greek or coconut yoghurt

YOGHURT BOWL *(v) (veo)* HIGH IN FIBRE AND PROTEIN
Peanut butter, flax and chia pudding, berries, banana, super seeds

EGGS *We source our free-range rich-yolk eggs from St Ewe, Cornwall*

TWO EGGS | How you like them *(v)*
Grilled sourdough, Estate Dairy cultured butter

POACHED EGGS HOLLANDAISE | Toasted English muffin
Portobello *(v)*
Benedict
Royale

SHAKSHUKA *(v)*
Two baked eggs, spiced tomato and peppers, feta, grilled flatbread

THREE EGG OMELETTE HIGH IN PROTEIN
Mushroom, spinach and cheddar *(v)*
Ham and cheddar
Smoked salmon and feta

STAPLES

SMASHED AVOCADO TOAST *(ve)*
Edamame bean, radish and herb salad, chilli, toasted seeds
Add poached egg **1.5**

TOASTED SOURDOUGH *(v) (veo)*
Estate Dairy cultured butter, preserves

FULL ENGLISH
Smoked streaky bacon, Saxon sausage, fried St Ewe egg, Stornoway black pudding, roast mushroom and tomato, hash brown, baked beans, toast

PLANT-BASED *(ve)*
Plant sausages, spinach, roast mushroom and tomato, hash brown, baked beans, toast

BAPS *All served in Hobbs House Buns*

SAUSAGE | Double patty, fried egg, American cheese, chimichurri

BACON | Smoked steaky bacon, rocket, chipotle relish

HALLOUMI | Mushroom, spinach, pink onions, chimichurri *(v)*

PLANT SAUSAGE | Avocado, hash brown, chipotle relish *(ve)*

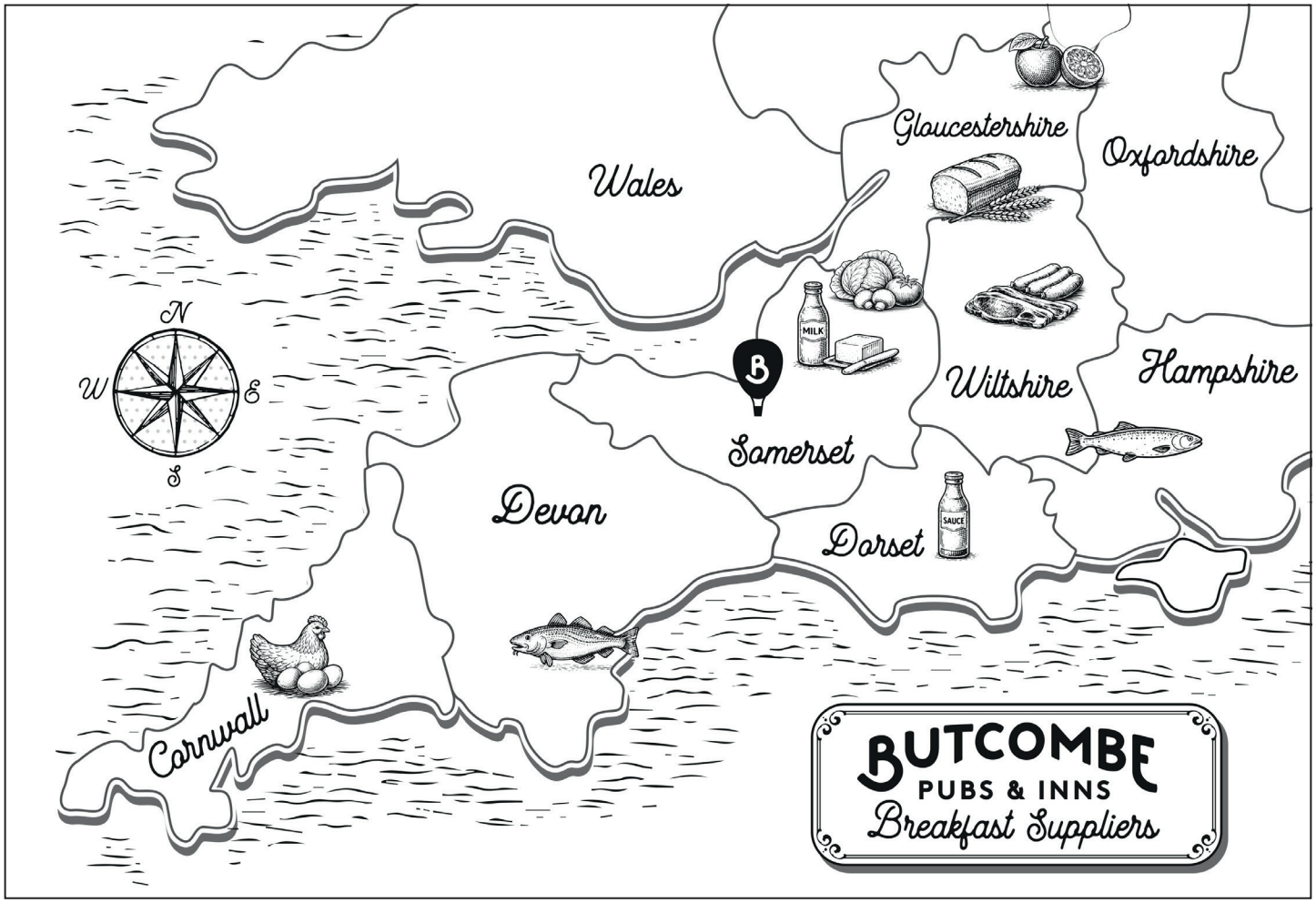
CHILDREN

FRUIT & YOGHURT | Banana, berries, Greek or coconut yoghurt *(v) (veo)*

SCRAMBLED EGGS | Buttered toast *(v)*

BEANS ON TOAST | *ADD cheese* **2** *(v) (veo)*

LITTLE BREKKY | Saxon sausage or plant sausage, baked beans, egg and hash brown *(vo)*



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.

HOBBS HOUSE BAKERY

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

ST EWES FREE RANGE EGGS

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

THE ESTATE DAIRY

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

WALTER ROSE & SONS

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

ARTHUR DAVID

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

KINGFISHER

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

CHALK STREAM TROUT

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

RUBIES IN THE RUBBLE

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

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.