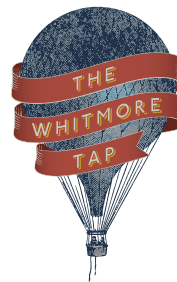


## Brunch (served 10am-5pm)



Fresh juice 4.50

Mimosa 6.75

Whitmore Bloody Mary 8.00

Ketel One vodka, guindilla + cornichon

## Eggs

*Our free-range eggs are farmed by Clarence Court, Wiltshire*

Kedgeriee - smoked haddock, poached egg, coriander	11.50
Benedict - thick-cut smoked bacon, hollandaise, poached eggs, muffin	9.50
Florentine (v) - sprouting broccoli, greens, poached eggs, sumac hollandaise, muffin	8.95
Royale - hot-smoked Chalk Stream trout, spinach, hollandaise, poached eggs, muffin	9.50
Three eggs scrambled + truffle butter, grilled sourdough, lots of Parmesan cheese (v)	8.50

## Staples

Campfire breakfast for one 12.50 / for two to share 23.95

Thick-cut bacon, sausage, pork belly, Stornoway black pudding, fried egg, mushroom, house baked beans, hash brown, toast

Avocado + lime, coriander, toasted seeds, chilli flakes, poached eggs, toasted sourdough (v)	7.95
Our vegan breakfast (ve) - House baked beans on sourdough, confit tomato, spinach hash brown, roasted mushroom	8.50
Belgian waffles + maple syrup (v)	
with Cheddar Valley berries, strawberry butter	7.95
with thick cut bacon	8.95

## Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

## Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



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THE BURNT CHEF  
PROJECT

**The Burnt Chef Project** is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

