



# BREAKFAST

## Liveners

Mimosa 12  
Bloody Mary 12  
Screwdriver 12

## Smoothies

Tropical Greens, Pineapple, Banana, Kale,  
Apple, Ginger, Lime (ve) 8  
Dragon Fruit, Mango, Pineapple, Papaya, Apple, Lime (ve) 8

## Oysters

Maldon Natives 3 for 14 / 6 for 26  
*Mignonette or Bloody Mary*

## Small Plates

Bacon Butty, Ketchup or Brown Sauce 10  
Porridge Oats, Yoghurt, Banana, Berry Compote, Toasted Seeds (v) (veo) 9  
Super Seed and Nut Granola, Seasonal Fruit Compote, Yoghurt (v) (veo) 9  
Two Eggs, How You Like Them, Toast, Estate Dairy Cultured Butter (v) 9

## Classics

Steak and Eggs, Hash Browns, Watercress, Béarnaise 24  
Devilled Kidneys, Green Peppercorn, Sourdough 16  
Smashed Avocado and Poached Eggs, Grilled Sourdough, Chilli, Toasted Seeds (v) (veo) 12

### Butcombe Breakfast

Smoked Streaky Bacon, Sausage, Fried Egg, Mushroom, Vine Tomato, Toast 15

### Plant-based Breakfast

Symplicity Sausages, Mushroom, Spinach, Vine Tomato, Hash Brown, Toast (ve) 15

### Punch Bowl Grill

To Share: Bacon Chop, Lamb Kidneys, Sausages, Black Pudding, Bone Marrow Beans,  
Mushrooms, Vine Tomatoes, Hash Browns, Fried Eggs, Toast, Tea or Coffee 50

## Extras

Smoked Chalk Stream Trout 5    Smoked Streaky Bacon 5    Poached or Fried Egg 2  
Trout Caviar 5    Hash Browns 2    Buttered Toast 2

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

*An optional service charge of 12.5% will be added to your bill. Allergens? Please ask your server. (v) Vegetarian (ve) Vegan (veo) Vegan option available*