BREAKFAST

Sourdough Toast & Preserves 5
Gluten free toast and almond butter available

House Granola 8 Greek yoghurt, berry compote

Porridge 8 brown butter & muscovado sugar OR oat milk & berry compote

Bacon Roll 8
with house brown sauce
+ fried egg 2

Soft Scrambled St Ewes Eggs on Sourdough Toast 14 with Severn & Wye smoked salmon OR smoked streaky bacon

Smashed Avocado 12 with poached eggs, chilli and coriander on sourdough toast

Brioche French Toast 12 with Greek yoghurt & berries OR smoked streaky bacon & maple syrup

Full English 14 Old English sausage, smoked streaky bacon, poached eggs, black pudding, field mushroom, sourdough toast

SIDES

Smoked salmon 5 | Smoked streaky bacon 5 | Avocado 5 Field mushroom 3 | St Ewes egg 2.5 | Sourdough toast 2

BREAKFAST COCKTAILS

Seasonal Bellini II Prosecco, seasonal fruit purée

Bloody Mary II Vodka, tomato juice, lemon, worcester sauce, celery salt

Basil Smash Fizz II Vodka, prosecco, lemon, basil

HOTDRINKS

Extract Single Origin Coffee 3.5 double shot Espresso, Americano, Macchiato, Cappuccino, Latte, Flat White, Mocha

Pot of Loose Leaf Tea 3.75

English Breakfast, Earl Grey, Lemongrass &
Ginger, Green, Roobois, Chamomile, Berry
& Hibiscus. Fresh Mint

Hot Chocolate 3.6
+ Whipped Cream 0.5 // + Marshmallows 0.5

Chai Latte 3.5 Matcha / Turmeric Latte 4

0% ALCOHOL COCKTAILS

Breakfast Martini 8
Pentire adrift, grapefruit shrub, marmalade

Wake Up Call 8
Pentire seaward, espresso, honey, tonic

Rise & Shine 8
Pentire coastal, orange juice, egg white, sage

JUICES + SOFT DRINKS

Freshly Squeezed Orange Juice 3.75 Pink Grapefruit // Cloudy Apple // Pineapple // Tomato Juice 3.5 Belu Still // Sparkling Water 4.5

Please let us know if you require an allergen menu or would like any other information on our dishes.

NB - our kitchen is small and we cannot guarantee that there is no cross-contamination of ingredients.