BREAKFAST

Served weekdays 8am-11:30am
Sat 10am-12pm Sun 10.am-11.30am

TO DRINK

Rossini 8.50

Bloody Mary 8.50

SMOOTHIES

Green machine 5.00
green grapes, spinach, coconut milk, cucumber, green apple

Super berry 5.00
summer berries, banana, coconut milk, honey

TO EAT

Toasted Borough sourdough (v) 2.50
seasonal homemade preserve

Pastries (v) 3.00
seasonal homemade preserve

Swan Bircher style muesli (v) 5.50
With fresh berries, cranberries & apple

Smashed avocado 9.00
poached eggs (v)
coriander & chilli, toasted sourdough
add smoked salmon +5.00

Buttermilk pancakes 8.50
Caramelized banana, toasted almonds, salted caramel sauce (v) *or smoked bacon, maple syrup*

Bacon brioche bun 5.50
Lake District bacon

Breakfast brioche bun 7.50
Cumberland sausage, Lake District bacon, fried Legbar egg

Eggs Florentine (v) 9.00

Eggs Royale 11.50

Eggs Benedict 9.00

Half English breakfast 10.50
Lake District bacon, Cumberland sausage, black pudding, mushroom, baked beans, Legbar egg any style, sourdough toast

Full English breakfast 13.50
as above with tomato, extra sausage, bacon, egg, toast

SNACKS

Crisps 2.50

Garlic marinated olives 4.00

Spiced mixed nuts 4.00

Pork crackling & apple sauce 4.00

SMALLER PLATES

Pickled vegetables (v) 5.50
white bean, garlic & rosemary dip

Garden vegetable frites (v) 6.00
saffron & garlic mayonnaise

Salt & pepper squid 8.00
garlic mayonnaise, chilli & lemon

Black pudding scotch egg 6.00

Old Spot sausage roll 6.00

Potted chicken liver pate 6.50

Soup of the day 6.50

SHARING BOARDS

Vegetarian board (v) 15.50
Tart of the day, endive, blue cheese & walnut salad, pickled vegetables, white bean, garlic & rosemary dip, courgette frites, saffron mayo, bread sticks

Cheese board (v) 14.50
Kentish blue, Tunworth, Keens Cheddar, sea salt crackers, red onion chutney

British meat board 19.50
Cobble Lane coppa, fennel salami, beer sticks, Oxsprings ham, cornichons, balsamic onions

FROM THE COUNTER *Served 12pm-3.00pm*

Daily selection of salads (v)
as a side order 3.50
as a main 6.50
with *hand sliced Berkshire ham* 10.50

Tart of the day, 3 salads (v) 9.50

Lunchtime sandwich 7.50
with 3 salads or a mug of soup 9.50
with chips 10.50

LARGER PLATES

East India vegetable curry (v) 12.50
pilau rice, onion salad, raita, naan bread

Salmon & haddock fish cake 14.00
poached egg, hollandaise sauce

Fish & chips 16.50
mushy peas,lemon, tartar sauce

Roast hake, broccoli 18.50
onion rings, creamed potatoes

Turkey, ham & mushroom pie 16.50
seasonal greens

Grilled sirloin of Black Angus 25.50
chips, watercress, bearnaise sauce

Rare breed pulled pork burger, 14.50
bacon, pickled red cabbage, chips

SALADS

Caesar salad 10.00
add chicken +4.50

Baby spinach, watercress, 8.50
walnuts, goat's cheese salad

SIDES

Green salad/new potatoes 4.50

Thyme Heritage carrots 4.50

Chips, garlic mayonnaise 4.50

Truffle & Parmesan chips 6.00

PUDDINGS

Baked scone (12 to 5pm) 3.50
home made jam, clotted cream

Cake of the day 5.00

Tart of the day 6.00

Vanilla rice pudding,
plum compote 6.50

Caramel ice cream sundae 6.00
ice cream, chocolate brownie, toasted almonds, caramel sauce

Ice cream 2.50 per scoop
or sorbet of the day

(v) *denotes vegetarian dishes.* | *Please let us know if you have a food allergy or intolerance.* | *A discretionary 12.5% service charge will be added to your bill.*

DRINKS

G&T/APERITIFS

SEEDLIP (NON-ALCOHOLIC) 8.50
Fentimans pink grapefruit tonic, grapefruit

HENDRICK'S CUCUMBER & ROSE 11.00
Double Dutch cucumber & watermelon tonic, cucumber ribbon

ENGLISH RHUBARB GIN LIQUOR (TIPTREE) 10.50
Fentimans tonic, mint

BRITISH SPRITZER 8.50
Sherry aperitif, lemon and mint

5CL
HOMEMADE LIMONCELLO 7.50

SPARKLING/SWEET

	12.5CL	75CL
Prosecco DOC, Spumante Passaparola NV	8.50	39.00
Balfour 'Leslie's Reserve' Sparkling NV,	10.00	60.00
Lanson Pere & Fils Brut NV	11.00	62.00
	10CL	
Moscato d'Asti, Conterno '16 37.5CL	7.00	22.50
Sauternes,Château Roumieu'14,	9.50	50.00

WHITE

	175CL	50CL	75CL
Grenache Blanc, les Boules'16,	6.00	15.00	22.50
Vinho Verde, Quinta do Lixa '17	6.50	16.50	24.50
Pinot Grigio Hilltop'17	7.00	17.50	25.50
Scrubby Rise Chardonnay '17	7.50	21.50	32.00
Albarino, Lusco'16	8.00	23.00	34.00
Sauvignon, Grange des Rocs '17	8.50	23.50	34.50

Extended wine list available upon request.

ROSÉ

	175CL	50CL	75CL
Côte de Provence, Cht La Vivonne'16	9.00	25.50	38.00

RED

	175CL	50CL	75CL
Grenache Mourverde, Les Boules'16	6.00	15.00	22.50
Rioja, Finca Manzanos'17	6.50	17.50	25.50
Pinot Noir Louis Tramier & Fils	7.00	18.50	27.00
Alasia Langhe Nebbiolo '15	8.00	23.00	34.00
Malbec Pretty, F Montmayou '16	9.00	24.00	35.00
Felix Chateau de Biac, Bordeaux'14	9.50	27.00	40.00

COCKTAILS

TEA PARTY 12.50
Champagne, elderflower, Earl Grey tea infused with lemongrass

BRAMBLE FIZZ 9.50
Bombay sapphire, creme de mure, blackberry, prosecco

LYCHEE DAIQUIRI 10.50
Bacardi rum, lime, lychee

LOVE POTION 10.50
Earl Grey infused Bombay gin, honey, blackberry, Prosecco

SPICED WHITE RUSSIAN 10.50
Finlandia infused with vanilla, Tia Maria, double cream

DARK & CERTAINLY STORMY 10.50
Bacardi Carta Oro, ginger beer & syrup, lime

NEW YORK SOUR 11.50
Monkey Shoulder, lemon, egg white, Malbec

FIG OLD FASHIONED 12.50
Woodford Reserve, figs, angostura bitters

MEZCAL ROCKS 9.50
Mezcal, lime, agave

MOCKTAILS

SPICY & SWEET 8.50
Strawberry, apple, cloves, honey, spiced tonic

BLUE & PROVENCAL 8.50
Blueberry, lavender, rosemary, agave, bitter lemon

BEER

DRAFT	1/2 PINT	PINT
Saxon lager, gluten free 4%	3.20	5.30
Curious Brew lager 4.7%	3.50	5.80
Crazy Horse APA gluten free 5%	3.20	5.30
ELB Quadrant Stout 5.8%	3.50	5.80
Orchard Pig Reveller cider 4.5%	3.50	5.80
Beavertown Neck Oil Session IPA* 4.3%	3.70	6.00
Anspach & Hobday, The Pale Ale* 4.4%	3.70	6.00

BOTTLED

Curious Brew lager 330ml 4.7%	5.10
Brewdog Nanny State pale ale 330ml 0.5%	5.10
Hawkes alcoholic ginger beer 500ml 4%	5.50
Kentish Pip, Skylark Sparkling Cider 330ml* 5.5%	5.50

**Guest beers*

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DRINKS

SPIRITS

All spirits are served in 50ml measures, 25ml is available upon request. £1 charge for mixers

GIN	50ML
Bombay Sapphire	8.00
Jensen Old Tom	8.50
Jensen Bermondsey	8.50
Portobello Road Nº17	8.50
Tanqueray Rangpur	8.50
Beefeater	9.00
Nº3 London	9.00
Whitley Neill	9.00
Plymouth	9.50
Star of Bombay	10.00
Sipsmith	10.00
Hendricks	10.00
Little Bird	11.00
East London Batch 1	11.00
East London Batch 2	11.50
Tanqueray Nº10	11.50
Dodds	12.00
Oxley Gin	12.50

VODKA	50ML
Finlandia	8.00
Adnams	9.50
Grey Goose	10.00
Belvedere	10.50
Chase	10.50

RUM	50ML
Bacardi Carta Blanca	8.00
Goslings	8.50
Koko Kanu	8.50
Sailor Jerry's	9.00
Bacardi Carta Oro	9.00
Bacardi Negra	9.50
Zacapa	14.50

TEQUILA	50ML
Sauza	8.00
El Jimador	8.50
Patron XO café	8.00
Patron	12.00
Monte Alban Mezcal	9.50

WHISKY	50ML
Johnny Walker Black	8.50
Slane Irish whisky	8.50
Macallan Gold	8.50
Bushmills Black Bush	9.00
Laphroaig 10yrs	9.00
Glenmorangie 12yrs	9.00
Royal Lochnagar 12yr	10.00
Monkey Shoulder	10.50
Talisker 10yrs	10.50
Glenlivet 12yrs	11.00
Glenfiddich 12yrs	11.00
Lagavulin 16yrs	11.50
Oban 14yrs	11.50
Ardbeg Corrvreckan	14.50
Glenfiddich 18yrs	15.00
Old Pulteney 21yrs	15.00
Santory Hakushu 12yr	19.00

U.S. WHISKEY	50ML
Jack Daniels	8.50
Larceney	9.00
Woodford Reserve	9.50
Red Stag	9.50
Jack Daniels Single Barrel	10.00
Gentleman Jack	11.50
Whistlepig	20.00

BRANDY	50ML
Somerset Cider Brandy 10 years, England	7.50
Somerset Cider Brandy 15 years, England	9.50
Courvoisier V.S.O.P	9.50
H by Hine, V.S.O.P	9.90
Armagnac Cht Laubade	9.90
Delamain Pale & Dry Cognac X.O. France	19.00

SOFT DRINKS

Coke / Diet coke	2.80
Fresh homemade lemonade	4.00
Fresh homemade ginger beer	4.00
Fresh orange juice	3.50
Fresh apple juice	3.50
Cranberry juice	2.10
Tomato juice	3.50
Pineapple juice	2.10
Grapefruit juice	2.10
Peach iced tea	4.00
Iced coffee	4.00

HOT DRINKS

Espresso	2.50
Double espresso	2.50
Macchiato	2.50
Double macchiato	2.50
Flat white	2.50
Americano	2.50
Latte	2.50
Cappuccino	2.50
Mocha	2.50
Add Syrup Vanilla, Caramel, Gingerbread, Hazelnut Cinnamon	+1.00
Hot chocolate	3.00
English breakfast tea	2.50
Green tea	2.50
Chamomile tea	2.50
Peppermint tea	2.50
Fresh mint tea	2.50
Earl grey tea	2.50
Bailey's latte	6.50
Irish coffee	7.50

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