

## BRUNCH MENU

### GRAINS

TOASTED SOURDOUGH, 2 toast, butter & jam, honey, or marmalade gfo	4
SMASHED AVOCADO TOAST, tomato salsa, lemon, pumpkin seeds v gfo	6
PECAN GRANOLA, greek yogurt, berry compote v gfo	7
AMERICAN PANCAKES	
banana, dulce de leche, whipped cream v gf	9
smoked streaky bacon, maple syrup gf	9
ORGANIC PORRIDGE OATS, apple compote, mixed seeds, honey gf v	8

### EGGS

from cackleberry farm, stow-on-the-wold, cooked to your liking	
ON SOURDOUGH TOAST gfo	7
ON SMASHED AVOCADO TOAST gfo	9
EXTRAS: spinach, mushroom, avocado, tomato, baked beans, black pudding, cotswold sausages, smoked streaky bacon, egg	2
chapel down smoked salmon gf	5
grilled halloumi v gf	4
FULL ENGLISH, two eggs, cotswold sausage, smoked streaky bacon, black pudding, baked beans, flat field mushroom, grilled tomato, sourdough toast	14
FULL VEGGIE, two eggs, spinach, avocado, baked beans, flat field mushrooms, vine tomato, sourdough toast v gfo	12
BENEDICT, poached eggs, muffin, prosciutto, hollandaise gfo	12
FLORENTINE, poached eggs, muffin, spinach, hollandaise v gfo	10
ROYALE, poached eggs, muffin, smoked salmon, hollandaise gfo	13

### SNACKS, SIDES & SMALL PLATES

WEST COUNTRY OYSTERS gf	4 each
WELSH RAREBIT, on sourdough ve	4   8
CHICKPEA HUMMUS, homemade tortilla crisps vg gf	7
COLCANNON CROQUETTES, shiitake mushroom ketchup ve	7
WILD GARLIC & POTATO SOUP, smoked cream, potato bread vgo gfo	8
VENETIAN DUCK LEG RAGU PAPPARDELLE, white wine, orange	12   24
CHARRED MACKEREL LOIN, smoked belly rillette, white asparagus gf	14
SALT BAKED CELERIAC, goat cheese mousse, mustard seeds, capers v	9
TRIPLE-COOKED FAT CHIPS vg	5
ASH ROASTED HERITAGE CARROTS, rose harissa, yoghurt v gf	6
LEAFY GREENS in sherry vinaigrette vg gf	5

all our ingredients are prepared in an environment containing allergens  
please notify us before ordering of any dietary requirements