

Brunch Menu

FROM THE COUNTER

Sourdough croissant £3.95 🍷 🥛 🍞

Pain au chocolat £4.70 🍷 🥛 🍞

Cinnamon and raisin whirl £4.95 🍷 🥛 🍞

Daily changing sweet treats (ask server for allergens)

Today's freshly made seasonal fruit smoothie £4.95 🥛

LIGHT SWEET BITES

House-made granola bowl with Evesham strawberries, banana, honey, milk and North Aston Dairy yoghurt (vea) £6.95 🍷 🥛

Buttermilk pancakes with caramel banana OR Evesham strawberries and maple syrup £9.25 🍷 🥛 🍷

Warm sourdough toast with preserves and butter £4 🍷 🥛

FROM THE KITCHEN

Cotswold cured bacon in a locally baked brioche bap, celeriac remoulade, North Aston leaves and fig chutney £9.95
add fried egg £1 🥛 🍷 🥛 🍷 🍷

Roast halloumi with avocado and tomato in a locally baked brioche bap, tomato relish and rocket £8.95
add fried egg £1 🥛 🍷 🥛 🍷

Eggs Royale- toasted English muffin with Smokin' Brothers salmon, poached Mayfield eggs, watercress, lemon and hollandaise (gfa) £12.95 🍷 🥛 🍷 🥛 🍷

Eggs Benedict- toasted English muffin with Salt Pig's cured ham, poached Mayfield eggs, rocket and hollandaise (gfa) £11.95 🥛 🍷 🍷 🍷 🍷

Smashed avocado on Forge House Bakery sourdough, poached Mayfield eggs, pea shoots, dukkah, radish and chilli (gfa/vea) £10.50 🥛 🍷 🍷 🍷 🍷

Poached eggs with Indian style lentil dahl, North Aston Dairy roast garlic yoghurt, chilli, pickled red onion, fresh herbs and focaccia (gfa) £12.50 🥛 🍷 🍷 🍷

Superfood mezze brunch bowl with green tahini, chickpeas, lentils, pickled garden vegetables, focaccia, poached egg, North Aston Dairy garlic yoghurt (gfa/vea) £12.95 🍷 🥛 🍷 🍷 🍷

EXTRAS

Cotswold's cured bacon £2.70 🥛
Smokin' Brothers smoked salmon £4 🍷
Avocado £2.20

Please see our blackboard for daily specials and our local suppliers, all our meat and eggs are free range and our breads are baked freshly for us within a 10 mile radius

ve - Vegan

vea - Can be made vegan friendly

gfa - Gluten free alternative available

Please turn over for our full allergen information

ALLERGEN AND DIETARY INFORMATION

If you have a food allergy, please ask a member of staff for advice before ordering. We cater for all dietary requirements where possible and will endeavour to change dishes to suit where possible and can offer gluten free bread alternatives from Knife and Fork Bakery in Deddington, just ask your server.

Be aware we are not a nut and gluten free kitchen; we unfortunately cannot guarantee there will not be traces in our dishes. Our fryers are shared but we do separate fish products and do not cook gluten in them.

Please note some of our cheese may not be suitable for vegetarians, please ask a member of staff for more information.

Although thorough care has been taken, small bones may remain in fish dishes and shot in game.

Our menu is labelled with the following allergens in our dishes.

 Contains Gluten

 Contains Dairy

 Contains Sesame

 Contains Mustard

 Contains Crustacean

 Contains fish

 Contains Eggs

 Contains Sulphites

 Contains
Celery/Celeriac

 Contains Peanuts

 Contains Nuts

 Contains Soya

 Contains Lupin

 Contains Molluscs

OUR COMPANY VALUES

CREATIVITY- Using our knowledge and imagination to create dedicated projects of beauty, originality and sustainability.

DEDICATION – We work for our clients and associates with wholehearted commitment, enthusiasm and integrity.

PASSION FOR OUR PLANET-Our impact upon the planet is at the forefront in all we do and our work is undertaken with respect and consideration for the present and future health of the environment

THIS MENU IS PRINTED ON 100% RECYCLED POST-CONSUMER WASTE.