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Served Tuesday to Saturday, 09:00am - 11:45am




SWEET BITES

House-made granola bowl with garden rhubarb, honey, milk and North Aston Dairy yoghurt (vea)  	8
Warm Mark's Bakery viennoiserie from the counter, jam and butter  	5
Buttermilk pancakes with seasonal fruit and maple syrup  	10
Today's freshly made seasonal fruit smoothie 	5
Parisian style croissant filled with bacon and camembert  	10

MAIN EVENT

Cotswold cured pork belly chop, grilled sausage, field mushroom, roasted tomato, "baked beans", poached Mayfield eggs, toasted Forge House Bakery sourdough  	16
Roast halloumi with avocado and tomato in a Mark's Bakery brioche bap, tomato relish, and rocket (add fried egg £1)   	11
Grilled Cotswold's bacon with celeriac remoulade and fig relish in a Mark's Bakery brioche bap with dressed leaves (add fried egg £1)   	12
Eggs Royale - toasted English muffin with Smokin' Brothers salmon, poached Mayfield eggs, watercress, and hollandaise (gfa)  	14
Eggs Benedict - toasted English muffin with crisp bacon, poached Mayfield eggs, rocket and hollandaise (gfa)  	13
Smashed avocado on "croast" with toasted croissant, guacamole, poached Mayfield eggs, rocket and parmesan (gfa/vea) (or available served on toasted sourdough)  	13
Mezze brunch bowl with chickpeas, olives, tomato, flatbreads, pickled fennel, roast squash, rocket, avocado and dukkah (gfa/ve) (add a poached egg for £1)  	13

EXTRAS

Warm Forge House Bakery sourdough toast with preserves and butter (gfa) 	5
Cotswold's cured bacon 	4
Smokin' Brothers smoked salmon 	4
Avocado	4

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 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		

Wherever possible, our food is either foraged, locally-sourced or harvested from our own kitchen garden. By using suppliers like North Aston Organics and North Aston Dairy, we aim to keep our food miles low. We support local farmers, day boat fisherman and use seasonal produce to bring you fresh, sustainably sourced food all year round. Please see our suppliers board for more information on who we work with. Please be aware, given that we are a small team that cook each dish fresh every day, there may be a slight wait at peak times.

This menu is printed on 100% recycled paper.

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