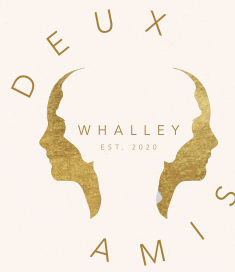




Scan to
Instagram!



FOOD MENU

COCKTAILS

While you decide...

PROSECCO 9.0 | MIMOSA 9.5 | ESPRESSO MARTINI 10.0 | BLOODY MARY 10.0

SWEET TREATS

BERRY EXPLOSION PANCAKES 12.5

Berry compote, yoghurt,
banana, granola

SAVOURY PANCAKES 11.0

Streaky bacon, maple syrup

PASTRIES & CAKE SELECTION AVAILABLE

Served all day, please ask
for today's choice

SMOOTHIES

ALL 4.80

SUMMER BERRIES | MANGO & PASSIONFRUIT | BLACKBERRY & BLUEBERRY

CIABATTAS

SERVED HOT

BACON or SAUSAGE 6.0

BACON & SAUSAGE 8.0

CUMBERLAND SAUSAGE &
CARMELISED RED ONION 7.0

BACON, BRIE & CRANBERRY 7.0

CAJUN STEAK 9.5

Smoked cheddar, peppers, onions, chipotle mayo

SMASHED AVOCADO (V) 7.0

Feta, chilli jam

ITALIAN JOB 8.5

Prosciutto, salami, mozzarella,
sun-dried tomato mayo, rocket

SMOKED SALMON 9.0

Cream cheese, lemon, rocket, chives

CHICKEN & BACON CAESAR 8.0

Parmesan, Caesar dressing, lettuce, cucumber

ADD SEASONED WEDGES 4.0

ALL DAY BRUNCH

DEUX AMIS BREAKFAST SKILLET 14.5

Cumberland sausages, bacon, poached eggs,
spiced beans, garlic mushrooms & micro
herbs served with sourdough

VEGGIE SKILLET (V) 14.5

Grilled halloumi, poached eggs,
spiced beans & garlic mushrooms
served with sourdough

SPICED BEANS (V) 12.0

House blend of cannellini & butter beans with
sweetcorn, tomato, chilli, poached eggs, paprika
and sriracha mayo on toasted sourdough

GARLIC MUSHROOMS 12.0

Poached eggs, pesto, Parmesan & balsamic
on toasted sourdough

SMASHED AVOCADO (V) 12.5

Poached eggs, feta, chilli jam,
chives on toasted sourdough

EGGS BENEDICT 12.5

Bacon, poached eggs, hollandaise,
micro herbs on toasted sourdough

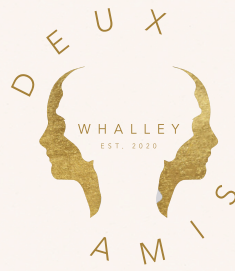
EGGS ROYALE 13.5

Smoked salmon, poached eggs, hollandaise,
micro herbs on toasted sourdough

EXTRAS

Poached Eggs 3.0 | Garlic Mushrooms 3.0 | Spiced Beans 3.0 | Bacon 3.5
Cumberland Sausage 3.5 | Smashed Avocado 3.5 | Halloumi 3.5 | Smoked Salmon 4.0

If you suffer from a food allergy or intolerance, please inform a member of staff upon placing your order.
Some of our dishes can be produced free from gluten. A vegan menu is also available upon request.



TO DRINK

COCKTAILS

MIMOSA (<i>Flute</i>) It's 5 o'clock somewhere. A Combination of Fresh Orange, Prosecco & Cointreau	9.5
ESPRESSO MARTINI (<i>Coupe</i>) To quote Kate Moss; 'Wake me up and f**k me up' Double Espresso, Vodka, Kahlúa	10.0
SALTED CARAMEL ESPRESSO MARTINI (<i>Coupe</i>) Sweet, silky & smooth! Salted Caramel, Double Espresso, Vodka, Kahlúa	10.5
BLOODY MARY (<i>Hi-ball</i>) The trustworthy brunch hair of the dog. Double Vodka, Tomato Juice, Tabasco, Worcestershire Sauce	10.0
APEROL SPRITZ (<i>Goblet</i>) Let the good times Aperol. Aperol, Prosecco, Sparkling Water, Orange	9.5

HOUSE WINE

175ml 250ml Bottle

TIERRE DE ESTRELLAS MERLOT CHILE	5.75	7.75	22.0
BELLA MODELLA PINOT GRIGIO ITALY	6.0	8.0	23.0
WILDWOOD ZINFANDEL ROSÉ USA	6.0	7.5	22.0

SOFT DRINKS

STILL WATER	2.5
SPARKLING WATER	3.0
ORANGE JUICE	3.0
APPLE JUICE	3.0
PINEAPPLE JUICE	3.0
CRANBERRY JUICE	3.0
FIZZY ORANGE SANPELLEGRINO	3.5
FIZZY LEMON SANPELLEGRINO	3.5
COKE	3.5
COKE ZERO	3.5
GINGER BEER FENTIMANS	3.5

CHAMPAGNE & PROSECCO

175ml Bottle

IL CAGGIO PROSECCO ITALY	9.0	30.0
JACQUES BARDELOT BRUT CHAMPAGNE FRANCE		55.0

BOTTLED BEER

PERONI 5.1%	4.5
BIRRA MORETTI 4.6%	4.5
MAGNERS ORIGINAL 4.5%	5.5
CORONA CERO (ALCOHOL FREE)	4.5

COFFEE

DOUBLE ESPRESSO	3.0
AMERICANO	3.8
CORTADO	3.2
FLAT WHITE	3.8
LATTE	4.0
CHAI LATTE	4.2
MATCHA LATTE	4.2
CAPPUCCINO	4.0
MOCHA	4.2
ICED LATTE	4.2
ICED MATCHA LATTE	4.5
ICED MOCHA	4.5
+ EXTRA SHOT	0.65
+ DECAF	0.65
CARAMEL VANILLA HAZELNUT	0.7
OAT SOYA ALMOND COCONUT	0.7
HOT CHOCOLATE Melted Belgian chocolate with fresh milk	3.8
LUXURY HOT CHOCOLATE with whipped cream, marshmallows and chocolate sauce	5.0

LOOSE LEAF TEAS

ALL 4.0

Artisan loose leaf collection responsibly sourced.

**LANCASTER BLEND • PEPPERMINT • CHAMOMILE FLOWERS
CHINESE SENCHA • EARL GREY • HEDGEROW**

PLEASE SEE DRINKS MENU FOR OUR FULL WINE LIST & SPIRITS