



Brunch & Lunch

START YOUR DAY WITH

Served all day

porridge VE GF 8.95
Organic porridge oats with your choice of milk, cinnamon, stewed apples. Served with honey or date syrup.

french toast VG GF 8.95
Heritage sourdough, milk custard, seasonal compote, creme fraîche, flaked almonds, maple syrup. Vegan option available.

vegan breakfast VE GF 18.50
Lentil pancakes, sliced avocado, organic baked beans, sautéed potatoes, mushrooms, courgette, tomatoes, kale, sauerkraut, heritage sourdough toast.

eliane breakfast DF 18.95
Chicken or pork sausages, poached eggs, organic baked beans, sautéed potatoes, mushrooms, courgette, tomatoes, kale, sauerkraut, heritage sourdough toast.

avocado toast VE 13.50
Heritage sourdough toast, sliced avocado, sumac oil, basil, feta, micro-greens, toasted seeds, sauerkraut.
Add poached eggs +2.50 | Add smoked trout +3.50

rosti royale/ benedict/ florentine 16.95
Crisp herb and potato rosti, poached eggs, hollandaise sauce, heritage sourdough toast and either Wiltshire ham, smoked trout or spinach.

sabich VG 15.95
Fragrant aubergine and potato stir-fry, poached eggs, tahini, sauerkraut, heritage sourdough toast.

breakfast butty DF 11.95
Toasted ciabatta, bacon, sausage, poached egg, caramelised onion ketchup.

breakfast rolls DF
bacon or sausage 7.50
bacon and sausage 8.50

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extras

bacon 3
sausage 3
egg 2.50
avocado 3
sautéed potatoes 3.50
smoked trout 3.50
feta 3
toast 2
lentil pancake 2.50
baked beans 2.50

FROM THE KITCHEN

Served 12-4

chef's special VE GF 19.95
A selection of freshly prepared vegetable led dishes, please ask our team or see the board for today's special.

rainbow trout with fennel DF GF 20.95
Berkshire trout, saffron and fennel sauce, sautéed potatoes, seasonal greens.

lebanese chicken DF GF 19.95
Chicken marinated with fenugreek and mint, sautéed potatoes, seasonal greens, yoghurt and herb sauce.

caramelised onion and goats' cheese quiche GF 13.95
Homemade shortcrust pastry, organic eggs, goats' cheese, caramelised onions. Served with seasonal salad.

crispy chickpea salad VE GF 18.95
Crispy chickpeas, chaat spices, tomato, cucumber, potatoes, pomegranate, lemon yoghurt.

thai curry VE 18.95
Coconut, kaffir and lemongrass curry, tofu, seasonal vegetables. Served with steamed rice.

soup of the day VE 8.95
Please ask our team or see the board for today's special. Served with heritage sourdough toast.

field mushroom rarebit VG 15.95
Field mushrooms on toasted ciabatta, béchamel sauce, cheddar, sumac oil, pickled shallots.

steak sandwich 19.95
Grass-fed rump steak, balsamic onions, rocket, toasted ciabatta, horseradish crème fraîche, sautéed potatoes.

focaccia sandwich VG 15.95
aubergine, harissa, beef tomato, mozzarella, rocket, organic focaccia or burrata, pesto, tomato, rocket, courgette, organic focaccia

coronation chicken open sandwich 15.95
Corn fed chicken, spiced mayonnaise, yoghurt, sultanas, pomegranate, cucumber, flaked almonds, preserved onion, homemade mango salsa, toasted ciabatta.

VG vegetarian VE vegan GF gluten free DF dairy free

All dishes are prepared from scratch in the kitchen. Gluten free toast available.
Please inform a member of the team of any allergies.



BERKELEY FARM

ASTONS BAKEHOUSE



RAMSBURY BREWERY



DOVES FARM



NAKED GRAPE

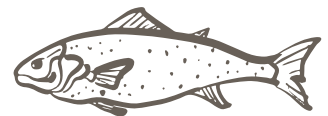


FORAGING



HUNGERFORD

BERKSHIRE TROUT



SUTTON ESTATE

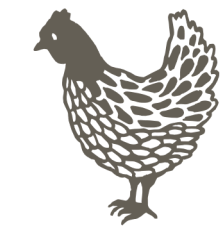


SUNNINGDALE

THE MILLER WARDS



INFINITY FOODS



ENVIROPACK



LONDON



JING TEA



SMITHS COFFEE

