

sunday service

breakfast 9am - 12pm

full english breakfast 11.5

- grilled bacon, trof sausage, hash brown, heinz beans, fried egg, field mushroom, bury black pudding, tin loaf

full veggie breakfast (v) 11

- vegan sausage, vegan black pudding, smashed avocado, hash brown, heinz beans, fried egg, field mushroom, tin loaf

full vegan breakfast (ve) 11

- vegan sausage, vegan black pudding, smashed avocado, scrambled tofu, heinz beans, field mushroom, hash brown, tin loaf

brunch 9am - 2pm

bricche french toast 9

- please ask your server for details on today's special toppings

eggs your way (v) 6

- fried, poached or scrambled on tin loaf
see brunch extras to dress your eggs

sausage & egg bap 7.5

- brioche bun, cheese, chilli ketchup
add a hash brown +1

avocado toast (ve) 9.5

- watercress, pickled shallots, confit tomatoes, focaccia
add poached eggs +2

whipped ricotta & greens on toast (v) 9.5

- pickled shallots, seasonal greens, confit tomatoes, extra virgin olive oil

lamb merguez shakshuka 11

- sweet peppers, spiced tomatoes, poached egg, pistachio dukkah, focaccia

confit duck hash 11

- sriracha & honey glaze, pickled shallots, crispy poached egg

PROPER FOOD

brunch extras

trof sausage / bacon / black pudding / scrambled tofu / vegan black pudding / smashed avocado / - 2

egg / field mushrooms / heinz beans / hash brown - 1

buttered tin loaf - 1.5

hair of the dog

espresso martini 9

breakfast martini 9

bloody Mary 9

bloody Maria 9

tea & coffee

espresso / americano / macchiato 2.3

flat white / cappuccino / latte 2.8

mocha / hot chocolate 3.5

syrops 60p

- hazelnut, caramel, vanilla, butterscotch

alternative milks 40p

- oat, coconut

loose leaf 3

- English breakfast/earl grey/ moroccan mint/green/chai

builders brew 2.25

- yorkshire tea

our local partner

Est. 1964
LITTLEWOODS
BUTCHERS

All of our meat is supplied by Littlewoods - a proper traditional butchers specialising in dry aged, grass fed, free range, local meat sourced from the plains of Cheshire.

sunday service
12pm 'til 9pm

PROPER FOOD

starters & small plates

house seasoned crisps (v) 3

- sour cream & chive dip

lamb meatballs 9

- roasted red pepper sauce, feta,
pistachio dukkah

cheese & leek croquettes (v) 6

- roasted garlic aioli, chive

broccoli fritti (ve) 7

- baba ganoush, dill

fried chicken 8

- korean bbq, sriracha mayo, spring onion

buratta (v) 10

- walnut pesto, caramelised apple,
focaccia

onion bhajis (ve) 6

- coriander, jalapeño & mango chutney

puddings

sticky toffee pudding 6

- toffee sauce, vanilla ice cream

black forest chocolate mousse (v) 6

- chantilly cream, kirsch cherries

apple crumble (ve) 6

- ice cream

- **dark chocolate brownie 6**

chocolate sauce, vanilla ice cream

our local partner

Sunday roasts

the best sunday dinner in the world, ever.
weekly changing high grade sunday gear. all
served with seasonal veg, crispy roast
potatoes, yorkshire puds, homemade sauces &
a proper roast gravy.

topside of beef 18

- slow roasted dry-aged lancashire topside of
beef, horseradish sauce

chicken breast 18

- roasted with garlic & thyme, cranberry sauce

crispy pork 18

- free range pork belly slow roasted,
crackling, apple sauce

roast lamb 18

- roasted with rosemary & garlic, mint sauce

spinach & ricotta filo pie (v) 16

- baked with lemon & nutmeg, cranberry sauce

spinach & ricotta filo pie (ve) 15.5

- baked with lemon & nutmeg, cranberry sauce

sunday sides

cauliflower cheese (v) 6

braised red cabbage (ve) 4

confit cabbage (v) 6

garlic, rosemary & pecorino potatoes (v) 4

mash & gravy 5

fries (ve) 3.5

triple cooked chips (ve) 4

Est. 1964
LITTLEWOODS

BUTCHERS

All of our meat is supplied by Littlewoods -
a proper traditional butchers specialising in
dry aged, grass fed, free range, local meat
sourced from the plains of Cheshire.