

sunday service

breakfast 9am - 12pm

full english breakfast 12

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

full veggie breakfast (v) 11.5

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

full vegan breakfast (ve) 11.5

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

brunch 9am - 2pm

brioche french toast 10

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

bacon butty 7.5

- smoked streaky bacon, tomato & chilli chutney, buttered tin loaf

sausage & egg bap 8

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

greek yoghurt & granola (v) 6

- home baked granola, summer berries, honey

avocado toast (veggie) / (vegan) 10

- feta, balsamic tomatoes, pickled red onion, chilli oil, focaccia
add 2 poached eggs + 2

whipped ricotta & greens on toast (v) 10

- seasonal greens, extra virgin olive oil, focaccia

confit duck hash 12

- sriracha & honey glaze, pickled red onion, crispy poached egg

PROPER FOOD

brunch extras

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

egg / field mushrooms / heinz beans / hash brown / buttered tin loaf - 1

hair of the dog

espresso martini 9

mimosa 8.5

bloody mary 9

bloody maria 9

tea & coffee

espresso / americano / macchiato 2.5

flat white / cappuccino / latte 3

mocha / hot chocolate 3.5

syrops 60p

- hazelnut, caramel, vanilla, butterscotch

alternative milks 40p

- oat, soya

loose leaf 3

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

builders brew 2.5

- 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

bar snacks

lime & chilli peanuts (ve) 3
focaccia & pickled chilli oil (ve) 4
avo & chips (ve) 5

starters & small plates

courgette fritti (ve) 7

- baba ganoush, lemon

cheese & leek croquettes (v) 6

- aioli, pecorino

fried chicken 9

- korean bbq, sriracha mayo, pickled chilli

stracciatella (v) 9

- citrus dressing, heritage tomatoes, basil

lamb kofta 9

- tomato & chilli, garlic yoghurt, mint, feta, dukkha

puddings

sticky toffee pudding (v) 7

- butterscotch sauce, vanilla ice cream

dark chocolate brownie (v) 7

- chocolate sauce, vanilla ice cream

summer trifle (ve) 6

- soy custard, blackberries, vanilla soy cream

raspberry cheesecake 6

- raspberry cremeux

our local partner

Est. 1964
LITTLEWOODS

BUTCHERS

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 19

- dry-aged topside of beef, served pink, horseradish sauce

chicken breast 18.5

- roasted with garlic & thyme, cranberry sauce

crispy pork 18.5

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

beetroot wellington (v) 16.5

- mushroom duxelle, walnuts, thyme, puff pastry, cranberry sauce

beetroot wellington (ve) 16

- mushroom duxelle, walnuts, thyme, puff pastry, cranberry sauce

sunday sides

cauliflower cheese (v) 6

fries (ve) 3.5

triple cooked chips (ve) 4

caesar salad 5

green salad, tahini & avo dressing (ve) 4

roasted broccoli, pistachio pesto (v) 5

crispy potato salad, crème fraiche, dill (v) 5

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