

brunch & lunch 10am 'til midday

breakfast

full english breakfast 12.5

- bacon, sausage, hash brown, heinz beans, fried egg, field mushroom, bury black pudding, toast

full veggie breakfast (v) 11.5

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

full vegan breakfast (ve) 11.5

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

brunch

sausage & egg bap 9

- brioche bun, yankie cheese, chilli ketchup

add a hash brown + 1

lancashire cheese toastie 10 (v)

- hot honey, cornichons, brioche

greek yoghurt & granola (v) 7

- home baked granola, blueberries

avocado toast (veggie) / (vegan) 11

- feta, balsamic tomatoes, pickled red onion, chilli oil, focaccia

add 2 poached eggs + 2

butterbeans on toast (ve) 10

- harissa, green herb yoghurt, focaccia

merguez croissant 12

- pecorino, sour cream & chive, pickled shallots

olive oil & polenta cake (v) 9

- whipped mascarpone, blueberries

brunch extras

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

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

hair of the dog

espresso martini 9

mimosa spritz 10

bloody mary 10

tea & coffee

espresso / americano / macchiato 3

flat white / cappuccino / latte 3.5

mocha / hot chocolate / iced latte 3.7

syrups 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

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

starters & small plates

toasted sourdough (v) 5

- caramelised butter

sumac roasted carrots (ve) 8

- whipped tahini, crispy lentils, coriander

cheese & leek croquettes (v) 7

- aioli, pecorino

fried chicken 9.5

- korean bbq, sriracha mayo, pickled chilli

crispy fried potatoes (v) 8

- aioli, parsley, red onion

sausage roll 9

- puff pastry, frisse, brown sauce

puddings

sticky toffee pudding (v) 8

- butterscotch sauce, vanilla ice cream

baileys tiramisu (v) 8

- coffee, dark chocolate

dark chocolate & orange tart (ve)(gf) 7

- sweet vanilla cream

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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.

lamb shoulder 20

- roasted with rosemary & garlic, mint sauce

topside of beef 20

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

chicken breast 19

- roasted with garlic & thyme, cranberry sauce

crispy pork 19

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

beetroot wellington (v) 17

- 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) 7

braised red cabbage (ve) 4

fries (ve) 4

triple cooked chips (ve) 4.5

caesar salad 6