# PROPER FOOD

### sunday service 10am 'til 12pm

breakfast

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## full english breakfast 12

- trof sausage, smoked bacon, hash brown, fried egg, heinz beans, toast

#### full veggie breakfast (v) 11.5

- courgette fritter, piperade, fried egg, hash brown, field mushroom, avocado, heinz beans, toast

#### full vegan breakfast (ve) 11

- courgette fritter, piperade, hash brown, field mushroom, avocado, heinz beans, toast

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#### brunch

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#### brioche french toast 12

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

#### trof monsieur 10

- honey roast ham, bechamel, gruyere cheese

#### avocado on toast (ve) 11

- sourdough, pico de gallo, sunflower seeds, coriander

add poached eggs +2

#### baked chorizo & eggs 14

- feta, coriander, toast

#### greek yoghurt & granola (v) 8

- home baked granola, blueberry compote

#### bacon butty 10

- toast, spicy ketchup

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#### brunch extras

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trof sausage / bacon / black pudding /
smashed avocado / - 2

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

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#### hair of the dog

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after eight espresso martini 10

mimosa 9

bloody mary 10

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#### hot heve

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#### coffee available in decaf

espresso / americano / macchiato 3.25 flat white / latte / cappuccino 3.75 mocha / hot chocolate/ iced latte 4

#### syrups 70p

hazelnut / caramel / vanilla / butterscotch

#### loose leaf 3.25

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

#### builders brew 2.5

yorkshire tea / decaf

#### alternative milks 70p

oat / soya

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#### our local partner

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# Est. 1964 LITTLEWOODS

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

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#### sunday roasts

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

#### lamb shoulder 21.5

- slow roasted, mint sauce

#### topside of beef 21.5

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

#### chicken breast 20

- roasted with garlic & thyme, cranberry sauce

#### crispy pork 20

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

#### beetroot wellington (v) / (ve) 17.5

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

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our local partner

LITTLEWOODS

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snacks

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pork & pancetta sausage roll 8

- relish, watercress

caesar salad 8

- gem lettuce, anchovy, parmesan

fish nuggets 9

- pickles, spicy ketchup, lemon

oyster mushrooms & confit leeks (ve) 8

- toast, soy sauce, ginger, pickled
chillies

baked chorizo 9

- pico de gallo, feta, toast

potato skins (ve) 7

- tomato & chilli dip

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sunday sides

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buttery mash (v) 5

cauliflower & leek cheese (v) 7.5

pigs in blanket 5

peas & pancetta 6

pork stuffing 5

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puddings

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sticky toffee pudding (v) 8.5

- toffee sauce, vanilla ice cream

winter berry crumble (v/ve) 8.5

- vanilla ice cream

blackberry trifle 8.5

chocolate shavings