

Food

served between 9am - 4pm

We prepare everything from scratch in our small and busy kitchen, please ask for more details of allergens, gluten free, vegetarian and vegan options as many dishes can be adjusted for you. ng-non gluten/ nd-nondairy/ vg-vegan

To Start

Sourdough toast & butter with strawberry jam or peanut butter 3

Baker's almond, apricot & pistachio muesli 3.5

Bakers cranberry, pecan & maple granola 4.2

Banana & cinnamon loaf (vg) 3.2

House made croissant 2

House made pain au chocolate 2

Kids menu (under 12)

Toast Soldiers, butter & one scrambled egg 2.5

Grilled haloumi, corn tortilla & beans 3

One slice of eggy bread & house made ketchup 2

Sausage, beans & toast 5

Potato bacon & a fried egg 5

Scrambled eggs on toast 4

Brunch

Smashed avocado with chilli, lime & coriander on our house made sourdough toast 5.95

Huevos rancheros – slow cooked pinto beans, corn tortilla, red & green salsa, fried eggs (nd, ng) 8.95

Morning Toast – Orange & cinnamon sugar torrijas, rhubarb/streaky bacon, toasted almonds, crème fraiche. & maple syrup 8.95

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Bakers breakfast- dry cure bacon, mace, ginger & black pepper spice sausage, morcilla, slow cooked pinto beans, thyme roasted mushrooms, red salsa, toasted sourdough & fried duck egg 10.95

Baby potatoes ,thyme roasted mushrooms, Smashed avocado with chilli, lime & coriander, dressed rocket & a fried duck egg 7.95

Sides

Sourdough toast with organic butter 2 each

Slow cooked pinto beans

Halloumi

Two free range poached eggs

Smashed avocado, chilli, lime & coriander 3 each

Mini picante chorizo

Smoked streaky bacon

Ginger, mace & black pepper sausage

Three free range scrambled eggs

Thyme roasted field mushrooms

Morcilla, Spanish black pudding

Fried baby potatoes & alioli