

brunch (served to 3pm)

*We use three-day slow ferment Sourdough bread from the talented artisans at Culture Bakery in Tring.
Our bacon is high-welfare pork with no added water. Oven bottom muffin available as an alternative to sourdough.*

croque 'Yessir!' £11.50

Ham & cheddar cheese toastie topped with a poached egg, smothered in golden Chiltern Cold Pressed real mayonnaise, chives, garnish of lamb's leaf, cherry tomatoes, balsamic dressing

croque 'Hot Damn!' (v) £10.50

Garlic mushrooms or roasted peppers cheddar cheese toastie topped with a poached egg, smothered in Chiltern Cold Pressed real mayonnaise, chives, garnish of lamb's leaf, cherry tomatoes, balsamic dressing

posh baked beans on toastie (v) £9.50

cheddar cheese toastie, Bold Bean Co. rich tomato or smoky chipotle chilli

Toast* (v)

3.50

Two small slices of sourdough toast with butter with Jam, Marmalade, Nutella or Marmite

Posh beans on toast (v)

6.50

Bold Bean Co. rich tomato or smoky chipotle chilli baked beans, buttered sourdough toast (vg option avail)

Bacon bap

5.50

Three rashers of smoked bacon, Lancashire oven bottom muffin, ketchup or brown sauce.

+cheddar, blue or brie cheese, avocado, one egg (£1.00 each) +garlic mushrooms (60p) +1 bacon (£1.25)

Halloumi bap (v)

5.50

Three slices of grilled Halloumi in a soft Lancashire oven bottom muffin, Isle of Wight tomato chilli jam, rocket

Poached eggs on toast* (v)

7.50

Two poached eggs on buttered sourdough toast. +2 slices of bacon (£2.50)

Eggs Benedicta (v)

8.00

Two poached eggs on sourdough toast smothered in Chiltern Cold Pressed real mayonnaise.

+ham (£1.50) +spinach (£1.00) +smoked salmon (£3.00)

Smashed Avocado* (vg)

7.50

Avocado smooshed onto sourdough toast, drizzled with Chiltern Cold Pressed chilli oil, lime wedge. +2 slices of bacon (£2.50) +2 slices of halloumi (£2) (v) +Garlic mushrooms (£1) (vg)

Avo, Egg and Bacon

10.50

Smashed Avocado, one poached egg and two rashers of smoked bacon on sourdough toast.

Houmous* (vg)

6.50

Houmous on sourdough toast drizzled with Chiltern Cold Pressed oil.

Avocado and Houmous* (vg)

7.00

If you can't decide why not have both?

Vegetarian breakfast

9.50

Halloumi, Bold Baked Beans (rich tomato or smoky chipotle), mushrooms, egg, sourdough toast

Vegan Medley (vg)

9.00

Two slices of sourdough toast, one side with vegan pesto, smashed avocado, sundried tomatoes, the other side with houmous & roasted peppers

*Gluten-free option available; *half-size portions available 50% £*

Please let us know if you have any food allergies when you order

sourdough toasties

(served to 3pm Mon, Tue, Wed; 6pm Thu, Fri, Sat; 5pm Sun)

We use the best Sourdough bread from the talented artisans at Culture Bakery in Tring.

Choose from our tasty selection of toasties below or mix and match with ingredients.

Just cheddar cheese (v)	6.00
Wiltshire cured ham + cheddar cheese	7.50
Garlic mushrooms with Italian herbs + cheddar cheese (v)	6.50
Mediterranean style roasted peppers + cheddar cheese (v)	6.50
Tuna mayo + cheddar cheese (with or without black olives)	7.00
Red onion chutney + cheddar cheese	6.50
Fresh sliced tomato + cheddar cheese	6.50
Red onion + cheddar cheese	6.50
Marmite + cheddar cheese	6.50
Mozzarella, sundried tomato + pesto	7.00
Brie + cranberry	6.50
Add 2 slices bacon	2.50
Add a slice of ham	1.50

Specials & filled rolls

Ask about our daily and weekly specials

Gluten-free option available – please ask for details

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to share

(sample menu - subject to availability) from 12pm

sourdough bread – 5.5

with balsamic vinegar & cold pressed locally grown rape seed oil

aioli & sourdough bread – 7.5

Chiltern Cold Presse garlic mayo with sourdough

charcuterie board - 22

charcuterie selection from Cobble Lane Cured,
Comté cheese, fennel biscuits, cornichons

cheese board – 16/18

selection of 3/4 British cheeses, chutney and crackers

vegetarian board - 18

veggie crudités, houmous, olives and a cheese of your choice

bresaola & burrata – 19.5

Cobble Lane Cured sliced tender cured beef served with a creamy burrata,
rosemary oil, warm sourdough

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tomato compote & burrata - 17

creamy burrata with roasted Isle of Wight tomatoes,
garlic & basil oil, house pickled red onion, warm sourdough

nibbles

gourmet nuts – 2.5

(truffle & pecorino or salt & vinegar)

mixed olives – 4.5

breadsticks – 1.5

Two Farmers crisps – 1.5