



KITCHEN

TUES - FRI : 8.30AM - 4PM / SAT : 9AM - 4PM / SUN : 9AM - 3PM

ALLERGENS

allergens: (n) nuts, (s) sesame, (m) mustard, (gf) gluten free ingredients, (v) vegan

although every care is taken to separate allergen ingredients, we cannot guarantee that anything made in the building is completely free of any other ingredient due to the open bakery environment, especially when it comes to gluten

BAKED AND SWEET

croissant	2.10
pain au chocolat	2.60
danish pastry (n)	3.15
bear claw/almond croissant (n)	3.40
cardamom snurr	2.10
cinnamon swirl	2.60
toasted teacake with butter	2.60
bostock (n)	3.40
valrhona brownie (gf)	3.40
portuguese custard tart	2.10
pecan pie (n)	3.40
vegan cake	3.40
slice of pie (seasonal)	4.20
doughnut (ask for today's flavours)	3.40

lots of our pastries are adapted to the seasons. see our displays for today's extra offerings

GRILLED

grilled cheese sandwich on white sourdough	5.50
+ henderson's mushrooms	6.00
+ chorizo and spinach	6.00

WEEKLY LUNCHES

our tarts change weekly, examples are:

1 prosciutto, roasted yellow peppers and cheddar

2 cumin roasted sweet potato, chickpeas, spinach and feta

3 kale, smoked garlic, pumpkin seeds and yorkshire blue

our salads change weekly, examples are:

1 spiced cauliflower, quinoa, sumac pickled onions, rocket and toasted almonds

2 new potato, capers, boiled egg, shallot and chive

savoury tart with one salad	7.00
savoury tart with two salads	9.00

large mixed salad plate with bread and oil	7.00
small salad bowl	4.00

this week's soup:

roasted plum tomato soup with paprika and thyme, topped with parsley pesto and served with sourdough (v)	5.50
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SNACKS

house ferments <i>a selection from our fermenting jars we like to make sauerkraut, kimchi and other healthy goodies</i>	4.00
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house sourdough and butter	3.00
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BRUNCH

FULL ENGLISH

smoked back bacon, sausage, black pudding, sweet potato hash browns, fried egg, house baked beans (m), mushroom, tomato, sourdough toast	10.50
veggie sausage, sweet potato hash browns, 2 fried eggs, slow beans (m), mushroom, spinach, tomato, sourdough toast	9.50
switch eggs for house chickpea tofu	(v)

EGGS / TOFU

harissa fried eggs, sourdough toast, avocado, dukkah, labneh (n,s)	8.50
+pancetta	2.00
+fried chicken	3.00
huevos rancheros baked eggs, sourdough toast	7.50
+chorizo	2.00
+cheese	1.00
switch eggs for house chickpea tofu	(v)
creamy kale garlic and mushroom baked eggs, sourdough toast	7.50
+pancetta	2.00
+cheese	1.00

FRENCH TOAST

french toast, maple syrup, peanut, sesame, fried chicken (n,s)	9.00
french toast, raspberry compote, banana, chocolate, pecan (n)	8.00
+ smoked back bacon	2.00

SIMPLE

sourdough toast and house preserves	3.00
banana bread granola, cherry compote, poached pear, toasted pumpkin seeds, dairy or vegan yoghurt (n, gf, v)	6.00
breakfast sandwich + smoked back bacon + sausage + meat free sausage	5.00
on sourdough toast + 2 eggs any style + smashed avocado + slow beans (m) + mushrooms	5.00

ADD TO ANY DISH

avocado	2.00
slice of sourdough toast	0.50
egg any style	1.00
mushroom	1.00
house baked beans (m)	1.50
fried chicken	3.00
pancetta	2.00
chorizo	2.00
smoked back bacon	2.00
sausage (vegan, veggie or meat)	2.00
black pudding	1.50
house chickpea tofu	1.00
cheese	1.00

DRINKS

HOT

espresso 3oz	2.00
long black 6oz	2.50
americano/batch brew 8oz	2.50
flat white 6oz	2.60
latte / cappuccino 8oz	2.80
mocha 8oz	3.00
decaf	+0.30
almond/oat	+0.20/+0.30
yorkshire brew	1.80
rooibos chai / green + peppermint / earl grey / lemongrass + ginger	2.20
hot chocolate with house marshmallow	3.00
kids hot chocolate	2.00

BRUNCH COCKTAILS

kimchi mary <i>double vodka, house fermented kimchi, tomato juice, henderson's relish</i>	6.00
mimosa <i>a brunch classic: lunetta prosecco topped up with organic orange juice</i>	4.50

SOFT

organic orange / apple juice 250ml	2.00
fritz kola / orangeade / rhubarb 330ml <i>germany's finest sodas</i>	2.50
san pellegrino sparkling water 500ml	2.00
sodada kombucha elderflower / ginger 330ml <i>yorkshire fermented iced tea, full of antioxidants</i>	3.20
yoko matcha green tea 330ml <i>organic iced tea made with super powdered matcha</i>	3.00

HOUSEMADE

kimchi juice <i>tomato juice blended with our house fermented kimchi, a spicy korean slap in the face. perfect morning wake up juice</i>	3.20
coconut chai lemonade <i>as delicious as it sounds</i>	3.20

WINE & BEER OVERLEAF...

DUE TO LICENSING RESTRICTIONS ALL ORDERS FOR ALCHOLIC DRINKS MUST BE PROCESSED ON THE FIRST FLOOR

Thanks for understanding.

WINE & BEER

WHITE

sanziana pinot grigio, romania
refreshing and bright pear flavours, pristine acidity with a hint of wild flowers
£4.90 175ml / £19.50 bottle

cloud factory sauvignon blanc, NZ
perfumed with nettles and ripe tropical fruits
£5.20 175ml / £20 bottle

SPARKLING

lunetta prosecco
deliciously light with hints of apple and peach on the nose and a fresh, softly sparkling palate
£5.00 125ml / £20 bottle

RED

fedele organic nero d'avola, italy (v)
deep and fruity, with cherries, damsons and blackcurrants
£4.75 175ml / £19 bottle

man meets mountain malbec, argentina
packed full of blueberry, blackcurrant and plum, with a complex and delicious finish
£4.75 175ml / £19 bottle

ROSE

ciello rosato nero d'avola organic (v)
a juicy, light, fresh and fruity natural wine
£4.75 175ml / £19 bottle

BEER

stancill sheffield pilsner 5% 4.00
crisp and refreshing local lager

pressure drop pale fire APA 4.8% 4.00
a hazy west coast style american pale ale

Enjoying that beer, are you? Head next door to Turners Bottle Shop to grab a few for the road.

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