

BREAKFAST 8:30 til 12

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| Sourdough Toast 2 slices of house made Wildfarmed bread, butter, strawberry jam or marmalade (v) | 5 |
| Toasted Teacake house made Earl Grey, currant & citrus teacake, w butter, strawberry jam or marmalade (v) | 5.5 |
| Seasonal House Granola w greek yoghurt, spiced apple butter | 8.5 |
| Simple Oat Milk Porridge w sea salt & maple syrup (vg) | 7 |
| Danish Porridge w spiced apple butter, toasted nuts & seeds, fresh apple (vg) | 9.8 |

BRUNCH 9 til 3

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| Cacklebean Eggs poached, fried or scrambled on Wildfarmed Sourdough or house made muffin (v) | 8.6 |
| Bacon Sarnie sweet cure smoked streaky bacon, house made muffin w spiced tomato relish | 9 |
| Sausage Sarnie Moss Valley sweet chilli sausage, house made muffin w red onion marmalade | 9.5 |
| Naroques French Toast w roasted plums, ginger & hazelnut crumble, whipped vanilla mascarpone, orange honey (v) or home cured crispy streaky bacon, maple syrup | 14.8 |
| Eggs Benedict poached Cacklebean eggs, house muffin, espresso hollandaise, Yorkshire ham | 15.5 |
| Eggs Royale poached Cacklebean eggs, house muffin, espresso hollandaise, smoked salmon | 15.5 |
| Eggs Florentine poached Cacklebean eggs, house muffin, espresso hollandaise, buttered greens (v) | 15.5 |
| The Duke poached Cacklebean eggs, roasted tomatoes, house made salsa verde, smoked streaky bacon or fried halloumi on toasted Wildfarmed sourdough | 15.8 |
| Avocado Toast smashed avo, amba, pickled carrot, pomegranate, radish, toasted seeds, herbs, toasted Wildfarmed sourdough (vg) | 14 |
| Green Eggs aromatic spinach, kale & leek stew, matchstick potatoes, poached Cacklebean eggs, chilli butter, almond dukkha, Wildfarmed sourdough (v) (gft) | 15.5 |
| Sausage & Egg Marmuffin house muffin, sausage patty, cheddar, buttered greens, Cacklebean fried egg, dijon mustard | 14.8 |
| Chipotle Smoked Cheddar Cornbread Marms made spicy beans, fried Cacklebean egg, chipotle crema, smashed avocado, pickled red onion, grilled house made cornbread (gf) (v) | 15 |

SIDES *from 12

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| Wildfarmed Sourdough w butter | 5 | Seasonal salad side* | 6.5 |
| French fries* (vg) (gf) | 5 | Chipotle beans (gf) | 5 |
| Halloumi (v) (gf) | 5 | Amba: mango pickle ketchup | 2.8 |
| Two sweet chilli sausages | 6 | Spiced tomato relish | 2.8 |
| Smoked streaky bacon | 5 | Red onion marmalade | 2.8 |
| Cacklebean egg (v) | 2 | Espresso hollandaise | 2.8 |
| Smashed avo (vg) | 4 | | |

LUNCH 12 til 3

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| Deli Sandwich ask for today's choice, on house made bread, w a seasonal salad | 9.5 |
| Topped Focaccia served by the slice, ask for today's, baked daily in our bakery | 9 |
| Seasonal Salad; choice of one or two | |
| Asian Slaw (vg gf) | 12 |
| Cauliflower, roasted new potato, chickpea, spinach, rocket, w harissa & preserved lemon dressing (vg gf) | |
| Marms Burger beef patty, house made bacon jam, Marms burger sauce, melted Monterey Jack, house pickles, lettuce & tomato served with fries | 17 |
| Beetroot & Feta Tart rich, flaky pastry tartlets filled with a creamy, cheesy beetroot & potato filling (v) | 14 |
| Halloumi Sandwich fried halloumi, tomato & pomegranate salsa, hummus, fresh herbs, brioche bun, w seasonal salad (v) | 14.5 |

CAKES Made with 100% Wildfarmed flour

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| Caramel Ganache Brownie dark chocolate & sea salt with a milk chocolate caramel ganache topping (gf) | 5.4 |
| Banana Bread banana & brown sugar loaf cake - our everyday sweet staple (vg) | 4.5 |
| Double Chocolate Cookie our signature, thick cut chocolate cookie with white & milk chunks | 3.7 |
| Morning Bun light & buttery vanilla sponge coated in cinnamon sugar | 5.2 |
| Orange & Currant Scone w butter / +0.8 w butter & strawberry jam / +2 w clotted cream & jam | 3.7 |
| 'To Have with Coffee' Cake crème fraîche vanilla sponge with cocoa & almond streusel topping | 5.4 |
| Peanut Butter Blondie rich with muscovado, white chocolate & homemade raspberry jam (gf) | 4.9 |
| Lemon Meringue Tart shortcrust pastry filled with zesty lemon curd topped with toasted Italian meringue | 6 |
| Weekend ask us about cake & pastry specials | |
| Pistachio Basque Cheesecake a pistachio 'burnt' cheesecake; softly set and deeply caramelised (gf) | 7.4 |

FROM THE BAKERY 100% Wildfarmed flour & Estate Dairy cultured butter

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| Cinnamon Bun enriched brioche dough, cinnamon & golden caster sugar filling | 4.1 |
| Cardamom Knot enriched brioche dough, with cardamom & golden caster sugar filling | 4.1 |
| Croissant our classic buttery croissant | 3.6 |
| Pain au Chocolat with dark chocolate | 3.8 |
| Almond Croissant twice baked croissant, filled with almond frangipane | 5.5 |
| Chocolate & Hazelnut Pain au Chocolat twice baked croissant, filled with chocolate hazelnut frangipane | 5.8 |

If you have any allergies, please let us know before ordering. Allergen information is not shown on our main menu. For allergen information, ask to see our allergens menu. Note: due to small working areas, we're not an allergen free environment, so please be aware there may be cross contamination. Consider this in light of individual requirements. (gf) = no gluten-containing ingredients (gft) = no-gluten option (v) = vegetarian (vg) = vegan (vgt) = vegan option