

Savoury.

Heritage eggs. - 8

Scrambled, sourdough toast

Wild Mushrooms. - 12.5

Seasonal mix of mushrooms, tarragon, chervil, glaze, fried egg

Frittata. - 10

Heritage eggs, feta, sun-dried tomato & chilli jam

Ox Cheek Benedict. - 12.5

Braised Ox Cheek, poached egg, 'Nduja hollandaise on an English muffin

Chalkstream Trout Royale. - 13.5

House gin-cured Chalkstream Trout, poached egg, hollandaise, dill oil & roe on English Muffin

Rainbow Chard Florentine. - 11.5

Rainbow Chard, spinach, poached egg, hollandaise & red amaranth on English Muffin

Sides.

Paprika Houmous. *Tomato salsa, goat's cheese & sumac* - 6

Hash brown. *Potatoes, chive Aioli* - 5

Thick cut bacon. *House cured & glazed with treacle* - 7

House Gin-Cured Trout. *100g* - 6

Bread & Butter. - 5

We suggest **to finish** your meal with our lovely **French Toast** with clotted cream & seasonal fruits - 11



Drinks.

Publiq. Bloody Mary.

Pecorino rind infused Sapling Vodka, house spice mix, tomato juice & lemon - 9

Espresso Martini.

Rum, cognac, Tia Maria coffee liqueur, tonka & espresso - 13

Prosecco.

Glera, Ca'di Alte, Veneto, Italy, N.V. - 9/48

Champagne.

Pinot Noir, Signature Hugeot, France, N.V.- 15

Champagne.

Ruinart Blanc de Blancs, Reims, France, N.V. - 125

Non-Alcoholics.

Virgin Mary.

House spice mix, tomato juice & lemon - 6

Pink Cloud Martini. - 7.5

Sipsmith Freeglider, raspberry cordial & aquafaba - 6.5

Cumberflower Smash. - 6.5

Fresh cucumber, elderflower cordial, cloudy apple & lemon

Fresh orange/apple juice. - 4

Coffees.

Espresso. - 3

Double Espresso. - 3.5

Milk Coffees. - 4

Cold Brew. - 5

Teas.

English Breakfast. - 4

Earl Grey. - 4

Green Tea. - 4

Chamomile. - 4

Fresh Mint Tea. - 4