

Savoury.

Heritage eggs. 9

Scrambled, sourdough toast

Wild Mushrooms. 13

Seasonal mix of mushrooms, fried egg

Eggs Benedict. 12.5

Gammon, poached egg, 'Nduja hollandaise on an English muffin

Smoked Salmon Royale. 13.5

Poached egg, hollandaise & roe on English Muffin

Rainbow Chard Florentine. 11.5

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

Smash Avocado. 11.5

Avocado, poached eggs & hollandaise on English Muffin

Sides.

Hash brown. *Potatoes, chive Aioli* 6

Thick cut bacon. *House cured & glazed with treacle* 8

Smoked Salmon. *Seaweed coleslaw & trout roes* 7

Sourdough & Butter. 5

We suggest **to finish** your meal with our lovely **French Toast** with clotted cream & seasonal fruits 12



Drinks.

Publiq. Bloody Mary.

Horseradish infused Sapling Vodka, house spice mix, tomato juice & lemon - 13

Espresso Martini.

Nuet Dry Aquavit, Tia Maria coffee liqueur, demerara sugar & espresso - 15

Prosecco.

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

Champagne.

Pinot Noir, Signature Hugeotot, France, N.V.- 15/80

Champagne.

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

Non-Alcoholics.

Virgin Mary.

House spice mix, tomato juice & lemon - 9

Rhubarb Highball. - 10

Everleaf Mountain, rhubarb & light tonic

Cumberflower Smash. - 9

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