

Breakfast

Available 9.30am -11.30am

Buttered Toast with Jam
£4.95 (G, D)

Granola and Fresh Fruit
Our own granola, natural yoghurt and fresh fruit
£9.00 (G,D,N)

Egg & Cheese
Scrambled eggs with cheese, on toasted brioche bun
(50p Supp) or ciabatta roll(G,D,E,S)
£5.20
Add 1 rasher Bacon or 1 slice Sausage
£1.50

Bacon or Sausage Sandwich
3 rashers back bacon or 2 slices of our in-house
sausage on toasted brioche (50p supp) or ciabatta
roll
£6.95 (G,E,S)
Add Fried Egg £1.75

Bacon & Sausage Sandwich
2 slices bacon & 2 slices sausage on ciabatta
or toasted brioche roll (50p suppl) (G,D,E,S)
£8.45

CR Full Roll
Back bacon, streaky bacon, 2 slices in house
sausage, cheese and onion potato rosti, fried egg on
ciabatta (G,D,E,S)
£8.50

CR Veggie Roll
Halloumi, mushrooms, cheese and onion potato
rosti, fried eggs, slow roasted tomato, on ciabatta
(G,D,E,S)
£8.50

B.L.T
Bacon, lettuce, and tomato on ciabatta roll (G,E,S)
£7.95

Eggs on toast & Drink
Poached or scrambled eggs on toasted bloomer, with
americano or house tea
Latte/cappuccino/Flat white 90p supplement
£9.50 (G,D,E,S)

Smoothies

Berry Breakfast
Strawberries, raspberries, banana, apple juice,
honey
£4.50

Tropical Breakfast
Pineapple, banana, mango and orange juice
£4.75

Cherry and Banana
Cherries, banana, yoghurt and apple juice
£4.75

Sides

Portion of button mushroom.
2 rashers of Back bacon
Sausage (G,D)
Halloumi
Cheese & Onion Potato Rosti(D)
£3.00 per side

Gluten free bread £1.00 supplement

Brunch

Available 9.30am -3.00pm

Pastrami Benedict

Cream cheese, rocket and pastrami, gently poached hens eggs, hollandaise sauce and crispy onions
£12.00 (G,D,E,S)

Sweet potato & Feta

Sweet potato fritters, smashed avocado, crumbled feta cheese, poached eggs(D,G)
£12.95

Steak & Eggs

6oz Pan fried rump steak, 2 fried eggs, spinach, and pickled red onions (D,E,)
£13.95

Steak, Eggs & Fries

Pan fried rump steak, 2 fried eggs, fries and pickled red onions (D,E,)
£16.50

Mushrooms on Toast

Garlic sauteed button mushrooms, poached eggs, hollandaise sauce (G,D,E,)
£11.50

Salmon, Cream Cheese & Avocado

Smoked salmon, cream cheese, smashed avocado, cherry tomatoes on toasted bloomer (G,D)
£12.95

Sweet Potato & Chicken

Pulled spicy chicken, sweet potato fritters, smashed avocado, poached eggs (G,D,M,E,)
£13.95

3 American Style Pancakes

Crispy bacon and maple syrup OR fresh fruit and vanilla ice cream (add shot maple syrup £2)(G,D)
£11.00

Sides

Portion of button mushroom.

2 rashers of back bacon

2 rashers streaky bacon

Sausage (G,D)

HalloumiGll

Cheese & Onion Potato Rosti(D)

£3.50 per side

Smashed Avocado

Smashed avocado, on toasted bloomer, with Chilli marinated halloumi, poached eggs. (G,D,E,S)
£10.95

Kitchen Brunch

Grilled Streaky and back Bacon, 2 poached hens' eggs, homemade square sausage, cheese and onion potato rosti, slow roasted tomato, hollandaise sauce and slice toasted bloomer (G,D,E,S)
£14.50

Kitchen Veggie Brunch

Halloumi, spinach, cheese and onion potato rosti, slow roasted tomato homemade Quorn, mushroom and tarragon sausage, button mushrooms, 2 poached hens' eggs, hollandaise sauce and slice toasted bloomer (G,D,E,S)
£14.50

Sandwiches

Available 11.30am-3.00pm

"Coronation Chicken"

Roasted Chicken supreme, baby gem lettuce, tomato, cucumber, red onion, curried mayonnaise (G, D)
£11.25

Pastrami, Cream cheese, & Rocket

Peppered pastrami, cream cheese, tomato and rocket and pickled red onions (G, D)
£11.95

Goats Cheese, Pesto & Red Pepper

Goats cheese, roasted red pepper and pesto, tomato, cucumber and baby gem lettuce (G, D, N)
£11.25

Chicken, Bacon & Lettuce

Roasted Chicken supreme, streaky bacon, baby gem lettuce and mayonnaise (G, E)
£11.25

B.L.T

Bacon, lettuce, and tomato (G, E)
£10.95

All served with fries and salad.

Choose from brown or white bloomer loaf or ciabatta roll (0.70p supplement)

Gluten free bread £1.00 supplement

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Wines

White

Dominio De La Fuente Verdejo, Organic (Spain) £23.00

A crisp aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense fresh notes of grass, fennel and white pepper. (12.5% ABV)

By the glass 175ml £5.50 or 250ml £6.75

Casa Ferreirinha 'Planalto' Reserva 23/24 (Portugal) £28.00

A seven-grape blend from Douro from winemaker Luis Sottomayor. This light crisper and refreshing wine, with tropical, citrus and zingy notes (13% ABV)

Krason Brda Sauvignon Blanc £28.50 (Slovenia)

Brda is known as the Tuscany of Slovenia, it sits between the Alps and the Adriatic, just over the border from Italy. This wine is fresh and fruity with aromas of green apple, pear, lemon and freshly cut grass. Pairs well with fish. (12.5% ABV)

Lua Nova Vinho Verde £23.50 (Portugal)

This wine is fresh, zesty and zippy. On the nose there are notes of white flowers and on the palate tropical and stone fruits. (10% ABV)

Saint Desir Sauvignon Blanc £28.00 (South-West France)

Green grass, asparagus and nettles are balanced by ripe lemon tones and a hint of passion-fruit. Dry and refreshing. (11% ABV)

Rose

Leon Perdigal Cotes Du Rhone (France) £24.00

An exceptional Rose from the Rhone valley, blended Grenache, Syrah & Mourvèdre grapes have been slowly fermented at low a low temperature to preserve aromas resulting in a rose that is equal parts well structured and fruity. Intense aromas of red berries, citrus, and flowers (13.0% ABV)

By the glass 175ml £5.50 or 250ml £6.75

Prosecco £25.00

Our grapes are sourced from a single area, overlapping the finest vineyards in Prosecco. The result is an elegant wine a lingering finish, full of Citrus and pear flavours with peach blossom aromas. (10.5% ABV)

Small Bottle Prosecco £7.50

Red

Viertalo Tempranillo, Garnacha £23.00 (Spain)

Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice. (11% ABV)

By the glass 175ml £5.50 or 250ml £6.75

LB7 Red £25.00 (Portugal)

A blend of local indigenous grapes giving you something a little different. Its bold, easy drinking and pairs well with any rich dish you throw at it. Notes of blackberries, plums, cherries, a touch of spice and vanilla. Full bodied finish (13% ABV)

Five Ravens Pinot Noir £25.00 (Romania)

Romania may not be the first place you think of when you are looking to buy a Pinot Noir, but this has all the classic bright red fruit flavours and spicy notes you would expect. (12.5% ABV)

Riscos Malbec £28.00 (Chile)

Heavy, bold and brimming with stewed black fruits and hints of coffee. A powerful and opulent red. (13.5% ABV)

Dessert Wine

Castelnau de Suduiraut sauternes (France) 60ml Glass £7.00

Crafted after stringent grape selection, this is a well made elegant wine. With seductive aromas of fragrant orange blossom, spices and fudge (14% ABV)

Elysium Black Muscat (California) 60ml Glass £6.95

Black muscat, an under appreciated muscat variety, one of the few black skinned muscats, Elysium is Greek for Heaven which is fitting for this wine. Virtually black in colour with Rose like aroma, very intense on the palate and full of fantastic rich velvety fruit (15% ABV)

Spirits

Vodka £3.50

Bombay Sapphire £3.50

Tanqueray £3.80

Gordons Pink Gin £3.70

Jack Daniels £3.80

Captain Morgans Spiced Rum £3.60

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Hawkshead Beer

Hochberg Lager £5.25

Brewed to a traditional Scandinavian lager recipe with juniper berries for a fresh herbal citrus flavour. Bright, clean for a long lasting light malt crisp taste.
(440ml can 5% ABV)

Mosaic £7.50

You should be able to pick up blueberry, tangerine and papaya, with the addition of bittering hop Hallertau Blanc bringing lemongrass and passionfruit to the beer. It has a very pale malt base, with carapils and malted oats added to give a lightly toasted complexity and an enhanced mouth feel.
(500ml bottle 4% ABV)

Lakeland Gold £7.50

A refreshing, well hopped, fruity and bitter Golden Ale brewed with soft Lakeland water, English Maris Otter malted barley and a blend of whole cone hops. The signature hop is American Cascade.
(500ml bottle 4.4% ABV)

Bowness Bay

Lakes Lager £7.20

A light bohemian-style lager beer with a hoppy flavour. This cold fermented Pilsner has an intense, refreshing zestiness. It's also our head brewer's favourite.
(500ml bottle 5% ABV)

Kentish Pip Cider

Skylark £5.00

Skylark is a next generation sparkling cider, popping with big notes of fresh Kentish dessert apples, followed by a flourish of complex cider tannins. Slow fermentation of this special blend of dessert and cider varieties creates a deeply refreshing, medium dry cider for people who expect the beyond.
(330ml can 5.5% ABV)

Craftsman £5.00

Our original cider, Craftsman, is the people's favourite from the connoisseur to the enthusiast. A sublime balance of fresh apple, complex notes and subtle tannins. Medium dry, combining crisp and aromatic dessert apples with heritage cider varieties. Don't settle for anything less.
(330ml can 4.8% ABV)

Coffee

Espresso	£3.00
Americano	£3.00
Cappuccino (6oz drink)	£3.40
Flat White (6oz drink)	£3.40
Latte (8oz drink)	£3.50
Mocha	£4.75
Vanilla Latte	£4.40
Caramel Latte	£4.75
Matcha Latte	£4.50
Beetroot Latte	£4.30
Turmeric Latte	£4.30
Masala Chai Latte	£4.50
Oat Milk	£0.35

Iced Coffee

Iced Latte	£4.50
Iced Cappuccino	£4.30
Iced Americano	£3.95
Iced Mocha	£5.75
Iced Matcha	£5.50
Iced Vanilla Latte	£5.40
Iced Caramel Latte	£5.75
Caramel Frappuccino	£6.00
Chocolate Frappuccino	£6.00
Oat Milk	£0.35

Teas

House Tea (Assam)	£3.00
Chinese Sencha (Green)	£3.50
Earl Grey	£3.40
Fresh Mint	£3.10
Vanilla Tea	£3.40
Jasmine Flowers (Green)	£3.50
Orange & Passionfruit	£3.50
Kiwi & Strawberry	£3.50
Oat Milk	£0.35

Hot Chocolate

Dark Hot Chocolate	£4.20
Milk Hot Chocolate	£4.20
White Hot Chocolate	£4.20
Red Velvet Hot Chocolate	£5.95
Baileys Hot Chocolate	£7.50
(Comes with cream and topping)	
With Cream OR Marshmallows Add	
	£1.20
Cream AND Marshmallow	£2.00

Milkshakes

All with cream, melted chocolate and sprinkles

Strawberry	£5.75
Raspberry	£5.75
Banana	£5.75
Milk Chocolate	£6.00
White Chocolate	£6.00
Red Velvet	£6.75
Baileys Milk Chocolate	£7.50
Oat Milk	\$0.70

Soft Drinks

Pepsi	£2.30
Diet Pepsi	£2.30
Lemonade (7up)	£2.20
Fanta Lemon	£2.30
Orange Tango	£2.30
Cawstons Rhubarb & Apple	£2.95
Cawstons Apple	£2.95
Elderflower & Apple Kombucha	£3.95
Ginger & Yuzu Kombucha	£3.95
Strawberry & Pineapple Kombucha	£3.95
Folkingtons Ginger Beer Press	£2.95
Folkingtons Lemon & Mint	£2.95
Fever Tree Light Tonic	£2.75
Fresh Orange Juice Sm £1.90/Lrg	£3.60
Fresh Apple Juice Sm £1.90/Lrg	£3.60

Smoothies

Berry Breakfast
Strawberries, raspberries, banana, apple juice, honey

£4.50

Tropical Breakfast
Pineapple, banana, mango and orange juice

£4.75

Cherry and Banana
Cherries, banana, yoghurt and apple juice

£4.75

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Cakes

Flapjack (Vegan)	£3.50
Tiffin	£4.00
Millionaire Shortbread (GF)	£4.20
Brownie (GF)	£4.20
Warm Brownie with Ice Cream	£7.20
Bakewell Tart	£4.00
Warm Bakewell with Ice Cream	£7.00
Coconut Slice (GF)	£3.95
Salted Caramel Brownie (GF)	£4.95
Sticky Toffee Millionaire (GF)	£4.95
White Chocolate Rocky Road	£4.00
Millionaire Flapjack	£4.20
Gingerbread	£3.95
Warm Gingerbread with Ice Cream	£6.95
Carrot Cake	£4.00
Fruit Scone Plain	£3.95
Fruit Scone with Jam	£4.30
Fruit Scone with Jam & Cream	£4.95

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