

# **BRUNCH MENU**SERVED FROM 10AM-2PM

# -BREAKFAST PLATES-

#### ANGLAISE COMPLET - FULL ENGLISH - 13.95

Toulouse Butcher Chipolata Sausages, Smoked Bacon, Homemade Potato Hash, Roast Vine Tomatoes, Field Mushroom, Fried Free Range Egg, Homemade Bean Cassoulet, Sourdough & Butter

# PETIT DÉJEUNER DES CHAMPS BREAKFAST FROM THE FIELDS (V) (VE) - 13.95

Vegan Sausages, Homemade Potato Hash, Roast Vine Tomatoes, Field Mushroom, Smashed Avocado, Homemade Bean Cassoulet and Baked Sourdough and Olive Oil Spread

# CHAMPIGNONS À L'AIL – MUSHROOMS WITH GARLIC ON SOURDOUGH (V) (VE) – 8.95

Wild Garlic Mushrooms served on Sourdough

# **OEUFS BÉNÉDICTE - EGGS BENEDICT - 10.95**

Free Range Eggs served on Sourdough or English Muffins with Traditional Hollandaise Sauce Add Smoked Salmon +3, Local Roast Ham +3 or Spinach +1

CROISSANT | PAIN AUX RAISIN
PAIN AUX CHOCOLAT & PRESERVES - 3

### -BREAKFAST PLATES-

#### AVOCADO ON SOURDOUGH (V) (VE) (DF)-8.95

Smashed Avocado, with Pine Nuts and Chilli Chutney Add Fried or Poached Eggs, Sausages or Streaky Bacon +3 each

## OMELETTE FRANÇAISE - FRENCH OMELETTE - 10.95

3 Egg Omelette with Local Ham and Emmental Cheese served with Baked Sourdough & Butter

Why not add: Spinach +1, Mushrooms +1.50 or Onions +0.75

#### **FRENCH TOAST**

Toasted Cinnamon Brioche served with a choice of: Spiced Apple and Red Berry - 10.95 Maple Syrup and Streaky Bacon - 11.95

#### - DRINKS -

DECAF & OAT OR ALMOND MILK AVAILABLE

#### FRENCH ROAST COFFEE

ESPRESSO	2.20	LATTE	3.25
CAPPUCCINO	3.25	MOCHA	3.60
FLAT WHITE	3.25	AMERICANO	3.15

SYRUPS - CARAMEL I VANILLA I HAZELNUT .80

ENGLISH BREAKFAST TEA (& DECAF), FRENCH LAVENDER EARL GREY, MINT, OR BERRY TEA POT – 1 CUP 2.95 TEA POT – 2 CUPS 3.95

HOT CHOCOLATE 3.60 ADD CREAM I MALLOWS 1.20

FRESH JUICES ORANGE I APPLE I GRAPEFRUIT I CRANBERRY ALL 2.70

Food Allergies and Intolerances – Please ask for specific ingredients and allergen book and notify staff of any Allergies when ordering.