



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

OEUF 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:

Apple & Berry Compote - 10.95 or Maple Syrup & Streaky Bacon - 11.95

HAM & CHEESE CROISSANT - 4.95

- 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 | VANILLA | 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 | MALLOWS 1.20

FRESH JUICES OJ | APPLE | GRAPEFRUIT | CRANBERRY | PINEAPPLE ALL 2.70

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