

BRUNCH MENU

STANDARDS

Standard	12
Smoked back bacon, cumberland sausage, black pudding, fried egg, hash brown, thyme roasted mushrooms, bloody mary tomatoes, mixed baked beans & toast (GFO)	
Veggie	11
Sauteed spinach, fried egg, grilled halloumi, hash brown, thyme roasted mushrooms, bloody mary tomatoes, mixed baked beans & toast (V) (GFO)	
Vegan	11
Smashed avocado, sauteed spinach, hash brown, thyme roasted mushrooms, bloody-mary tomatoes, mixed baked beans & toast (VE) (GFO)	
Dirty Beans Skillet	12
Eggs baked in BBQ beef brisket, bloody-mary tomatoes, mixed house beans, BBQ sauce & toast	
Steak & Egg	15
4oz Steak, fried egg, hash brown, thyme roasted mushrooms & bloody mary tomatoes (GF)	

GRILLED SANDWICHES

Served with tomato relish

Bacon smoked back bacon (GFO)	7
Sausage cumberland sausage (GFO) (VEO)	7
Brunch bacon, sausage & a fried egg (GFO)	8.5
Mushroom & Avo w/ lime & chilli (VE) (GFO)	8.5
Fried Egg, Spinach & Cheese (GFO) (V)	7.5

EASY BRUNCH

Avo on Toast	7
Smashed avocado w/ chilli & lime, on toast (VE) (GFO) Add: poached egg 1 streaky bacon 2.4	
Poached Eggs	
2 Free range eggs on toast with hollandaise sauce Choose:	
Benedict smoked back bacon (GFO)	9.5
Florentine wilted spinach (GFO) (V)	9
Buttermilk Pancakes	
Fluffy, American-style pancakes w/ choice of:	
Maple Syrup (V)	8.5
Smoked Streaky Bacon & Maple Syrup	9.5
Berry Compote & Greek Yoghurt (V)	9

COFFEE & TEA

DOUBLE ESPRESSO	2.5
AMERICANO	2.7 / 2.9
CAPPUCCINO	2.8 / 3
LATTE	3
FLAT WHITE	3
POT OF BREAKFAST TEA / HERBAL TEA	2.9
MOCHA	3
HOT CHOCOLATE (add marshmallows 50p)	3
EXTRAS: Flavoured syrups 50p (ask for selection)	

Please advise us of any dietary requirements, allergens or intolerances. (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Contains Nuts, (VEO) Vegan Option Available, (GFO) Gluten Free Option Available, (S) Contains sesame. Nuts & sesame are present in our kitchen, (GF*) Fryer may contain gluten. **We cannot guarantee any of our dishes are free from allergens.**

DRINKS

SOCIETY
STANDARD

DRAUGHT

Half / Pint

Asahi Lager (5.2%)	2.9 / 5.8
Frontier Lager (4.5%)	2.8 / 5.5
Camden Pale Ale (4%)	2.8 / 5.5
Cornish Orchards Cider (4.5%)	2.7 / 5.3
Tiny Rebel Guest Local Draught (ask for details)	POA
Guest Draught (ask for details)	POA

BOTTLES & CANS

Sol Lager (330ml) (4.2%)	4.5
Blue Moon (330ml) (5.4%)	4.6
Madri Excepcional Lager (330ml) (4.6%)	4.6
Daura Damm (GF) (330ml) (5.4%)	4.8
Paroni Capri (330ml) (5.9%)	4.5
Flavoured Cider (500ml) (ask for details)	POA
Stout (ask for details)	POA
Guest Bottles / Cans (ask for details)	POA

LOW / NO ALCOHOL

Big Drop Low Alcohol IPA / Pale Ale (330ml) (0.5%)	4.2
Asahi Alcohol Free (330ml) (0%)	4.2
Seedlip Grove 42 "Gin" (0%) & bottled tonic	6 / 8
Crodino Aperitivo "Aperol-Style" Spritz (0%)	5

COCKTAILS

2 FOR £10*: 5-7pm

Spiced Apple Pie Rum, brandy, lemon juice, apple juice, vanilla gomme, cinnamon, cider, bitters	9.5
Fig Sours Disaronno, fig liqueur, lemon juice, aquafaba	9.5
Blackberry Thyme Margarita thyme, tequila, triple sec, creme de mure, lime juice, gomme	9.5
Rosemary Sloe Gin Fizz Rosemary, gin, sloe gin, lemon, gomme	9.5
Peartini Pear vodka, gomme, lemon juice, pear puree	9.5
Hot Toddy Whisky, hot water, honey, cinnamon stick, lemon juice	9.5
STANDARDS	
Espresso Martini	10
Old Fashioned	10
Negroni	10

BAR SNACKS

Marinated Olives	3.5
Wasabi Peas	3
Spiced Chilli Puff Bites / Salted Peanuts	2.5
Crisps	1.2

RED WINE

125ml / 175ml / 250ml / Bottle

Merlot (France)	4.6 / 5.9 / 8.2 / 23
Malbec (Argentina)	6.1 / 7.9 / 10.8 / 30
Pinot Noir (Romania) *VEGAN*	4.9 / 6.3 / 8.7 / 25
Rioja Tempranillo (Spain) *VEGAN*	6.1 / 7.9 / 10.8 / 30

WHITE WINE

125ml / 175ml / 250ml / Bottle

Chenin Blanc (South Africa)	4.6 / 5.9 / 8.2 / 23
Chardonnay (Australia) *VEGAN*	4.6 / 5.9 / 8.2 / 23
Pinot Grigio (Italy) *VEGAN*	4.7 / 6 / 8.4 / 24
Sauvignon Blanc (South Africa) *VEGAN*	4.9 / 6.3 / 8.7 / 25

ROSE & FIZZ

125ml / 175ml / 250ml / Bottle

Pinot Rose (Italy) *VEGAN*	4.6 / 5.9 / 8.2 / 23
White Zinfandel (California)	4.6 / 5.9 / 8.2 / 23
Prosecco (Italy) *VEGAN*	(125ml) 6 / 28

SOFT DRINKS

San Pellegrino Limonata / Blood Orange (330ml)	2.8
Bottle Green Pomegranite & elderflower presse (275ml)	3
Appletiser (275ml)	3
Coke Zero / Pepsi Max (330ml)	3
Firefly various flavours (330ml)	3
Ginger Beer (330ml)	2.8
Draught: Cola / Diet Cola / Lemonade (half / pint)	2 / 2.8
Juice: Orange / Apple / Cranberry / Mango / Pineapple	2.5
Kids Cawstons Juice Box (200ml) (ask for flavours)	2

HOT DRINKS

Double Espresso	2.5
Americano	2.7 / 2.9
Cappuccino	2.8 / 3
Latte	3
Flat White	3
Pot of Breakfast Tea / Herbal Tea	2.9
Mocha	3
Hot Chocolate (add marshmallows 50p)	3
Extras: Flavoured Syrups 50p (ask for selection)	