



Brunch Menu

Served from 10:00 AM – 2:00 PM

Start 2025 with a delightful brunch experience showcasing fresh, locally sourced ingredients and innovative dishes.

Signature Breakfast Selections

• **Candlelight Farmers' Breakfast – 14.00**

A hearty start to your day with two eggs cooked your way, Cumberland sausage, grilled bacon, roasted tomato, flat cap mushroom, black pudding, baked beans, and a hash brown.

• **Vegetarian Breakfast – 10.50**

A wholesome meat-free option featuring two eggs cooked your way, roasted tomato, spinach, flat cap mushroom, baked beans, and a hash brown.

Sweet & Savoury Indulgences

• **The Ultimate French Toast – 11.00**

Cornflake-crusted brioche served with maple syrup, berry compote, and crispy bacon.

• **Eggs Royale – 12.50**

Poached eggs, toasted English muffins, hot-smoked trout, baby spinach, and grain mustard hollandaise.

• **Atlantic Shrimp & Crab Benedict – 14.50**

Poached eggs, toasted English muffins, North Devon brown crab, and hollandaise sauce.

The Healthier Side of Life

• **Homemade Granola or Bircher Muesli – 9.50**

A nourishing blend of fruit, honey, yoghurt, nuts, and seeds presented in a large mason jar. Plant-based options available.

Something for Lunch

• **Caesar Salad – 13.50**

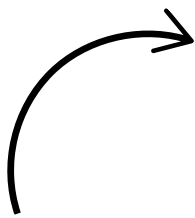
With charred baby gem, anchovies, focaccia croutons & house-made Caesar dressing

• **Signature Shisa Nyama Burger - 22.00**

100g Beef Patty, Our Signature Chakalaka Relish, Jack Cheese, Skin on Fries

• **Korean Fried Buttermilk Chicken Sandwich - 18.00**

Toasted Brioche, Gochujang Mayo, Hot Honey, Pickled Slaw, Sweet Potato Fries



Shisa Nyama: A lively South African tradition rooted in Zulu culture, the phrase means “burn the meat.” It’s more than just a barbecue (braai)—it’s a social event where friends and family gather around an open flame to enjoy perfectly grilled meats, vibrant flavours, and great company.

Bottomless Brunch Options

£38 per person

- Choose any brunch dish from the menu
- Enjoy unlimited House Lager, Thatchers Gold Cider, Real Ale, or post-mix soft drinks

£45 per person

- Choose any brunch dish from the menu
- Upgrade to include Prosecco and house cocktails

Your price includes BOTH your chosen dish and bottomless drinks. Sitings are for a maximum of 90 minutes, making it the perfect way to kick off your weekend!

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free.

If you have a food allergy, intolerance or sensitivity, please let us know before you order so we may advise you on ingredients. Whilst we do all we can to accommodate guests food allergies and intolerances, we cannot guarantee that our dishes are completely allergen-free. As our dishes are created using fresh locally sourced ingredients, please understand if certain dishes are not available.