

— BREAKFAST —

(Served all day)

BREAKFAST BRIOCHE

8.75

Toasted Brioche Served With:

- Avocado, Mushroom & Smoked Cheese(V)
- Smoked Bacon & Fried Egg
- Cumberland Sausage & Fried Egg

BREAKFAST WRAP

10.50

Sausage, Bacon, Hash Brown and Scrambled Egg in a Tortilla Wrap, With a Side of Beans

VEGETARIAN BREAKFAST WRAP (V)

10.50

Vegetarian Sausage, Halloumi, Hash Brown and Scrambled Egg in a Tortilla Wrap, With a Side of Beans

VEGAN BREAKFAST WRAP (VG)

10.50

Vegan Sausage, Avocado, Mushrooms and Hash Brown in a Tortilla Wrap, With a Side of Beans

TRADITIONAL FULL ENGLISH

10.95

Smoked Bacon, Sausage, Fried Egg, Mushrooms, Hash Brown, a Slice of White Toast with a Choice of Beans or Chopped Tomatoes

LARGE FULL ENGLISH

14.75

Two Smoked Bacon, Two Sausages, Two Hash Browns, a Fried Egg, Mushrooms, a Slice of White Toast with a Choice of Beans or Chopped Tomatoes

VEGETARIAN ENGLISH (V)

10.95

Vegetarian Sausage, Halloumi, Mushrooms, Fried Egg, Hash Brown, a Slice of White Toast with a Choice of Beans or Chopped Tomatoes

MAKE IT LARGE + 3.80

VEGAN ENGLISH (VG)

10.95

Vegan Sausages, Fresh Tomato, Avocado, Mushrooms, Hash Brown, a Slice of White Toast with a Choice of Beans or Chopped Tomatoes

MAKE IT LARGE + 3.80

AMERICAN STACK

10.75

Two Belgian Waffles Topped with Smoked Streaky Bacon, Scrambled Egg and Maple Syrup

STRAWBERRY BACON STACK

10.25

Three fluffy Pancakes Topped with Strawberries, Smoked Streaky Bacon and Maple Syrup

BANOFFEE PANCAKE STACK (V)

10.25

Three fluffy Pancakes topped with chopped banana, mascarpone, crushed biscuits with shaved chocolate and a toffee sauce drizzle

VEGAN MIXED BERRY STACK (VG)

10.25

Two Vegan Belgian Waffles Topped with Strawberries, Raspberries, blueberries and Maple Syrup

FRENCH TOAST (V)

10.25

Please see specials board

TEACAKE LOAF

3.75

Served with jam and butter

— EGGS —

EGGS ON TOAST (V)

7.25

Two Eggs on Buttered, Toasted Sourdough
Fried, Scrambled or Poached

AVOCADO ON TOAST (V)

9.75

Avocado, Buttered Spinach and a Poached Egg on toasted, buttered Sourdough
VEGAN ON REQUEST

EGGS FLORENTINE (V)

9.75

Toasted English Muffin Topped with Buttered Spinach, Poached Eggs and Hollandaise Sauce

EGGS ROYALE

10.75

Toasted English Muffin Topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce

EGGS BENEDICT

10.25

Toasted English Muffin Topped with Roasted Ham, Poached Eggs and Hollandaise Sauce

V(VEGETARIAN) VG(VEGAN) N(NUTS)

GLUTEN FREE MENU AVAILABLE ON REQUEST | KIDS MENU AVAILABLE

Please inform your server of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we may be unable to provide information on other allergens.

— LUNCH —

(Served from 11am)

All served with a choice of Fries or Salad
Upgrade to sweet potato fries +2.25

GOATS CHEESE & RED ONION CHUTNEY PANINI (V)	10.50
BRIE, BACON & FIG RELISH PANINI	10.50
CHICKEN PESTO PANINI (N) Chicken, Pesto & Buffalo Mozzarella	10.75
BBQ PULLED PORK & CHEESE PANINI	10.75
STEAK PANINI Steak, Caramelised Red Onion Chutney & Cheese	12.75
AVOCADO, SMOKED CHEESE & ROASTED PEPPER TOASTIE (VG)	10.75
CHICKEN CAESAR WRAP Chicken, Smoked Bacon, Parmesan, Lettuce & Caesar Dressing	10.75
BBQ CRISPY CHICKEN WRAP Chicken Goujons, cheddar, bacon, tomato, lettuce with BBQ sauce	10.75
FALAFEL, AVOCADO, & SWEET CHILLI WRAP (VG)	10.75
AVOCADO & HALLOUMI BRIOCHE (V) Toasted Brioche Served With Avocado, Halloumi, Sweetcorn Fritter & Sweet Chilli Jam	10.75
BACON & CHORIZO BRIOCHE Toasted Brioche Served With Bacon, Chorizo, Sweetcorn Fritter & Sweet Chilli Jam	10.75

— LIGHT LUNCH —

HAM & CHEESE CROISSANT	6.75
MUSHROOM & CHEESE CROISSANT(V)	6.75
SMOKED SALMON & SCRAMBLED EGG	8.75
OPEN FACED BLT Toasted Sourdough with Bacon, Lettuce, Tomato, Smokey Mayo & a Fried Egg with a balsamic glaze	8.95
MUSHROOM AND PROSCIUTTO Toasted Sourdough with garlic mushrooms, feta and prosciutto	8.95
CHICKEN AND CHORIZO CIABATTA Chicken, Chorizo and Buffalo Mozzarella	8.95

— SALADS —

CHICKEN CAESAR Iceberg lettuce, chicken breast, bacon, parmesan, homemade croutons with a caesar dressing	10.50
HALLOUMI & FALAFEL (V) Mixed salad, halloumi, falafel with a sweet chilli dressing VEGAN ON REQUEST	10.25
STEAK & STILTON Mixed salad, steak, stilton with a balsamic glaze	12.75
AVOCADO & SUNDRIED TOMATO (VG) Mixed salad, sliced avocado, sundried tomato with a mango and chilli dressing	10.50
GOATS CHEESE & MUSHROOM (V) Mixed salad, goats cheese, mushrooms with a balsamic glaze	10.50

— SIDES —

FRIES (VG/GF)	3.00	SIDE SALAD (VG/GF)	3.00
SWEET POTATO FRIES (VG/GF)	5.25	SOUTHERN FRIED CHICKEN GOUJONS Served with BBQ sauce	6.75
HALLOUMI FRIES Served with sweet chilli Jam	6.75	MOZZERELLA STICKS Served with Sweet chilli Jam	6.75

V(VEGETARIAN) VG(VEGAN) N(NUTS)

GLUTEN FREE MENU AVAILABLE ON REQUEST | KIDS MENU AVAILABLE

Please inform your server of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we may be unable to provide information on other allergens.

Honey & Fig est. 2018

GLUTEN FREE MENU

— BREAKFAST —

(Served all day)

BREAKFAST SANDWICH 9.25

Served in a GF Buttered, Toasted Sandwich

-Avocado, Mushroom & Smoked Cheese (V)
-Smoked Bacon & Egg

TRADITIONAL FULL ENGLISH 11.75

Smoked Bacon, Fresh Tomato, Hash Brown, Fried Egg, Mushrooms, a Slice of GF Toast with a Choice of Beans or Chopped Tomatoes

LARGE FULL ENGLISH 15.50

Two Smoked Bacon, Fresh Tomato, Two Hash Browns, Two Fried Eggs, Mushrooms, a Slice of GF Toast with a Choice of Beans or Chopped Tomatoes

VEGETARIAN FULL ENGLISH (V) 11.75

Avocado, Halloumi, Mushrooms, Fried Egg, Hash Brown, a Slice of GF Toast with a Choice of Beans or Chopped Tomatoes

MAKE IT LARGE + 3.75

VEGAN ENGLISH (VG) 11.75

Avocado, Fresh Tomato, Mushrooms, Hash Brown, a Slice of GF Toast with a Choice of Beans or Chopped Tomatoes

MAKE IT LARGE + 3.75

AMERICAN STACK 11.50

Three GF pancakes topped with smoked streaky bacon, scrambled egg and maple syrup

STRAWBERRY BACON STACK 10.95

Three GF pancakes topped with smoked streaky bacon, fresh strawberries and maple syrup

DAIRY FREE MIXED BERRY STACK 10.95

Three GF pancakes Topped with Strawberries, Raspberries, Blueberries and Maple Syrup

Contains dried egg

— EGGS —

EGGS ON TOAST (V) 7.95

Two Eggs on Buttered, GF Toast
Fried, Scrambled or Poached

AVOCADO ON TOAST (V) 10.50

Avocado, Buttered Spinach and a Poached Egg on Buttered, GF Toast

VEGAN ON REQUEST

EGGS FLORENTINE (V) 10.50

GF Toast Topped with Buttered Spinach, Poached Eggs and Hollandaise Sauce

EGGS ROYALE 11.50

GF Toast Topped with Smoked Salmon, Poached Eggs and Hollandaise Sauce

EGGS BENEDICT 10.95

GF Toast Topped with Roasted Ham, Poached Eggs and Hollandaise Sauce

— LUNCH —

(Served from 11am)

All served with a choice of Fries or Salad

Upgrade to sweet potato fries +2.25

GOATS CHEESE & RED ONION CHUTNEY PANINI (V) 11.25

BRIE, BACON & FIG RELISH PANINI 11.25

CHICKEN PESTO PANINI (N) 11.50

Chicken, Pesto and buffalo mozzarella

STEAK PANINI 13.50

Steak, Caramelised Red Onion Chutney & Cheese

AVOCADO, SMOKED CHEESE & ROASTED PEPPER TOASTIE (VG) 11.50

— LIGHT LUNCH —

OPEN FACED BLT 9.75

Fried Egg, Bacon, Lettuce, Tomato & Smokey Mayo on GF Toast

MUSHROOM AND PROSCIUTTO 9.75

GF Toast with garlic mushrooms, feta and prosciutto

— SALADS —

(Served from 11am)

CHICKEN RANCH 10.50

Iceberg lettuce, chicken breast, bacon, parmesan, with a ranch dressing

STEAK & STILTON 12.75

Mixed salad, steak, stilton with a balsamic glaze

AVOCADO AND SUNDRIED TOMATO (VG) 10.50

Mixed salad, sliced avocado, sun-dried tomatoes with a mango and chilli dressing

GOATS CHEESE & MUSHROOM (V) 10.50

Mixed salad, goats cheese, whole mushrooms with a balsamic glaze

— SIDES —

FRIES 3.00

SIDE SALAD 3.00

SWEET POTATO FRIES 5.25

HALLOUMI FRIES 6.75

V (VEGETARIAN) VG (VEGAN) N (NUTS)

Please inform your server of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available on request, however we may be unable to provide information on other allergens.

Honey & Fig est. 2018

— COFFEE —

ESPRESSO	2.75 3.50
AMERICANO	3.10
MACCHIATO	2.75 3.50
PICCOLO	3.25
FLAT WHITE	3.60
CAPPUCINO	3.60
LATTE	3.70
CHAI LATTE	3.85
DIRTY CHAI	4.10
MOCHA	4.05
HOT CHOCOLATE	3.55
+ Cream & Marshmallows	0.85
ICED LATTE	3.85
ICED MOCHA	3.85
ICED CHAI	4.05
OAT SOYA ALMOND	0.65
+ Flavoured Syrup	0.70
+ Extra Shot	0.75

— TEA —

ENGLISH BREAKFAST TEA	2.95
HONEY & FIG HOUSE BLEND	3.15

A bold black tea from the Assam region of India, known for its body, malty flavour and strong bright colour.

TEAPIGS	3.30
---------	------

Choose from:

Earl Grey	Super Fruits
Chai	Rooibos Creme Caramel
Mao Feng Green	Peppermint

— SMOOTHIES —

TROPICAL PASSION	
Mango, Pineapple & Apple	
BERRY GO ROUND	4.25
Mixed Berries & Apple	
KALE KICK	
Kale, Mango & Apple	

— MILKSHAKES —

All served with Cream

STRAWBERRY	
CARAMEL	
VANILLA	4.10
CHOCOLATE	

— SOFT DRINKS —

COCA COLA <small>330ml</small>	3.30
DIET COKE <small>330ml</small>	3.00
FENTIMANS <small>275ml</small>	3.45
- Orange and Mandarin	
- English Elderflower	
- Victorian cloudy lemonade	
- Sparkling Raspberry	
- Ginger Beer	
- Dandelion + Burdock	
TONIC Indian Slim <small>200ml</small>	2.95
TRADITIONAL LEMONADE <small>330ml</small>	3.30
PEACH ICED TEA <small>350ml</small>	3.30
FOLKINGTON'S JUICES <small>250ml</small>	3.45
- Cloudy Apple Juice	
- Orange Juice	
- Pineapple Juice	
STILL WATER <small>330ml</small>	2.65
SPARKLING WATER <small>330ml</small>	2.65

— ALCOHOL —

	125ml	175ml	250ml	Bottle
MERLOT	5.50	6.75	7.95	22.50
PINOT GRIGIO	5.50	6.75	7.95	22.50
ZINFANDEL	5.50	6.75	7.95	22.50
PROSECCO				23.50
PROSECCO 200ml				7.50
PERONI 330ml				5.50
CORONA 330ml				5.25
WHITLEY NEILL GIN & MIXER				7.95

Choose Gin:

Original
Raspberry
Rhubarb & Ginger
Parma Violet

Choose Fever-Tree Mixer:

Tonic
Lemonade
Elderflower Tonic

— AFTERNOON TEA —

TRADITIONAL	25.95pp
BOOZY	28.95pp

Freshly made GF Sandwiches followed by a selection of homemade GF cakes and Fruit Scones supplied by Nicole Olivia

Served with your choice of any Hot Drink or Alcoholic Beverage (Boozy)

PRE-BOOKING REQUIRED (48 hour notice)