

10am – 4pm

POACHED EGGS & PANCAKES

Buttermilk pancakes 3 for 5.95
Blueberries, vanilla ice cream & maple syrup
Nutella & vanilla ice cream
Smoked bacon & maple syrup

Eggs Benedict

Traditional-smoked bacon, poached eggs
kale, toasted muffin & hollandaise 7.50
Royale -smoked salmon, poached eggs, kale
toasted muffin & hollandaise 7.95
Spicy -chorizo sausage avocado, poached
eggs, toasted muffin & hollandaise 7.95
The no carb Benedict- two flat mushrooms,
kale poached eggs & hollandaise sauce 7.25
add smoked bacon + 2.00
Avocado smash, cherry tomatoes,
chilli, lime & poached eggs, toast 6.95
add smoked bacon + 2.00

BISTRO BREAKFASTS

Bistro English – eggs, Dingley Dell
pork sausages, smoked back bacon,
flat mushroom, slow roast tomato,
black pudding and sourdough toast 8.95
Bistro Veggie - eggs, veggie sausages,
flat mushroom, slow roast tomato
cheese grits & sourdough toast 7.95
Bistro Garden – veggie sausages,
flat mushroom, slow roast tomato
wilted greens, tofu & pumpkin seeds with
sourdough toast VEGAN 7.95
Sunday Best- frazzled chicken, smoked back
bacon, cheese grits, slow roast tomato,
pickles, fried eggs & sourdough toast 9.25
Steak & eggs -sirloin minute steak, fried eggs
slow roast tomato, French fries 10.95

12 noon – 4pm

STARTERS

Tomato & basil soup
cheese straw and pesto 5.25
Tofu spring onion & ginger filo parcel
with Thai curry vegetables VEGAN 5.95/9.95
Crispy haloumi cheese goujons with
aubergine caponata
and harissa dip 5.95/9.95
Dingley Dell pork & smoked bacon terrine
homemade chutney
and French bread 6.25/11.95
Crayfish, prawn & avocado cocktail
with 1,000 islands dressing 6.25/11.95
Bang bang chicken
with peanut sauce 6.75/11.95
Sautéed scallops with chorizo
crème fraiche
and sweet chilli sauce 9.95/15.25

MAINS

Butternut squash & cashew nut roast
red cabbage and sauté potatoes VEGAN 11.95
Roast loin of pork, apple sauce, crackling
roasties, carrots, parsnips & greens 12.50
Roast chicken dauphinois potatoes
carrots, parsnips & greens 12.50
Grilled wing of local skate hand cut chips
tartare sauce and salad leaves 13.50
Roast rump of beef, Yorkshire pudding
roasties, carrots, parsnips & greens 14.95

PUDDINGS & CHEESE

Plum, apple & almond crumble,
custard & vanilla ice cream 5.50
Chocolate brownie
with raspberry sauce
and vanilla glaze VEGAN 5.50
Vanilla crème brulee
with homemade shortbread 5.50
Chocolate Malteser cheesecake
white chocolate ice cream 6.75
East Anglian cheese selection
crackers & chutney 7.50