

B R U N C H

From our Bakery...

Blanchflower Maple Granola, Seasonal Fruit, Lemon Curd Yoghurt, Toasted Chia Seeds (v) / 6

French Toast made with our House Baked Brioche with either;

Roasted Rhubarb, Maple Mascarpone & Sourdough Crumb or Dry Cure Bacon, Blueberries & Maple Syrup / 9.5

Coconut Breakfast Panna Cotta w Passion Fruit Curd, Maple Granola & Toasted Chia Seeds / 6

Handmade Croissants, Pain Au Chocolat, Cruffins, Danish Pastry, Doughnuts / 3.5

Plates

House cured salmon, Ginger & Sesame Glazed Tender Stem Broccoli, Prawn Cracker Crispy Egg, Wasabi Yoghurt 11

Smoked Fish Rosti with Poached Eggs, Buttered Spinach & Chilli Ketchup 11

Pan fried sardines on toasted sourdough, w wilted spinach, harissa chutney and crispy capers 9.5

Crushed Avocado w Chilli, Lime & Coriander & 2 Free Range Poached Eggs on Blanchflower Sourdough Toast (v) / 9

+ Dry Cured Streaky Bacon / 1.5, Vegan Version w/o Eggs & Bacon (vv) / 7.5

Sweetcorn Fritters & Crushed Avocado, Poached Egg, Spiced Sweetcorn Salsa (v) (gf) / 10, add Chorizo 1.5

Benedicts (served on Toasted Blanchflower Focaccia)

House Cured Salmon Royale - Beetroot Cured Salmon, Nori Ash, Micro Coriander, Wasabi Hollandaise,

2 Poached Free Range Eggs, Chives & Dill / 10.5

Duck Benedict - House Cured Brisket, Crispy Cornichon, Mustard Hollandaise, 2 Poached Free Range Eggs / 10.5

Aloo Benedict - Buttered Cumin Spinach, Curried Hollandaise, Bhaji Onions, 2 Poached Free Range Eggs (v) / 9.5

Roasted Mushroom Benedict w Crispy Wild Mushroom Truffle Hollandaise, 2 Poached Free Range Eggs (v) 9.5

Breakfast

The Blanchflower Fry - 2 Free Range Eggs (any way), Dry Cure Bacon & Streaky Bacon,

Blanchflower Sausage, House Baked Beans, Roasted Mushrooms & Tomatoes, Potato Rösti, Sourdough Toast / 11

The Blanchflower Veggie/ Vegan Breakfast - 2 Free Range Eggs (any way) or Vegan Smashed Tofu, Sweetcorn Friters,

House Baked Beans, Smashed Avocado, Roasted Mushrooms & Tomatoes, Potato Rösti, Sourdough Toast / (v) or (vv) 11

Dry Cure Bacon and Fried Free Range Egg Sandwich on Blanchflower Sourdough or Focaccia / 6

Blanchflower Sausage and Fried Free Range Egg Sandwich on Blanchflower Sourdough / 6

Mushroom and Fried Free Range Egg Sandwich on Blanchflower Handmade Focaccia (v) / 6

A Sort-Of Chip Barm - Potato Rösti & 2 Fried Eggs on Blanchflower Sourdough (try this with ketchup) (v) / 5.5

LUNCH

Tandoori Baked Cod, House Chips, Pea Chutney, Scraps, "Chip Shop" Curry Sauce / 14

Asian Crispy Beef Salad w Crispy Noodles, Asian Veg, Soy Ginger Garlic Glaze / 11.5 (v)

Confit Duck Leg, Pearl Barley & Watercress 'Risotto', Rhubarb Gremolata, Parmesan Tuille 14

House Cured Salmon, Ginger & Sesame Glazed Tender Stem Broccoli, Prawn Cracker Crispy Egg,
Wasabi Yoghurt 11

Sweetcorn Fritters & Crushed Avocado Stack w Poached Egg
and Spicy Sweetcorn Relish (v) (gf) / 10, add Chorizo +1.5 (gf)

This Week's Savoury Tart, House Salad &
Carrot Slaw w Sourdough & Butter or Chips / (v) 8.5

This Week's Soup (served with Toasted Heritage Wholemeal, Seeded Sourdough) vv / 6

SANDWICHES

Made with our handmade bread. Add chips or soup to order / +£2.5

Fried Chicken Sandwich - Cajun Buttermilk Chicken Breast, House Fermented Sriracha Mayo, Baby
Gem Lettuce, on Focaccia (served hot) / 9

Pan Fried Sardines, Wilted Spinach, Harissa Chutney, Smoked and Pickled Heritage Tomatoes,
Crispy Capers, Toasted Heritage Wholemeal, Seeded Sourdough / 9

Salt and Pepper Pork Schitzel & Kimchi on BF Sourdough / 9

The Longford – Hummus, Roasted Aubergine, Spiced Tomato Chutney, Organic Leaf
on Focaccia (vv) / 7

Smoked Portobello Mushroom, Burt's Blue Cheese, Beetroot Ketchup, Rocket (v)/ 7.5

served w Organic Leaf House Salad & Carrot Slaw

EVERYTHING IS MADE IN HOUSE.