



brunch

starts & lights

oysters (gf/df) go rockefeller, grilled with herb crumb (+50p each)	2.5 each
natural yoghurt and plum compote (gf) add unruly house muesli (+2.5)	2.5
pump street sourdough or white toast fen farm butter*, marmalade or jam (gf/df)	3.5
vanilla porridge oats poached pear (df)	4.5
protein porridge oats peanut butter, vanilla, 30g whey	6.5

extras

revett's sausage rare breed's bacon low farm egg fruit pig black pudding flat cap mushroom £2.5 each or pick any two of the above for £4.5	6
macaroni cheese & bacon	6

eggs & mains

dippy duck eggs anchovy toasts or brioche soldiers (gf/df)	6.5
smashed avocado pump street sourdough, chilli, black olive (gf/df)	7
slutty eggs nduja, chorizo, potato, onion (gf)	8.5
omelette 'arnold bennett' smoked haddock, parmesan (gf)	9
benedict house muffin, prosciutto, low farm eggs	10
the full piggy sausage, bacon, black pudding, egg, hash brown, mushroom, toast (gf/df)	12.5

sweets & treats

affogato espresso, vanilla ice cream (gf)	4.5
pain perdu hazelnut, pump street chocolate	8
waffles bacon, maple orange, pomegranate, italian meringue, pistachio	7

A vegetarian menu is also available. If you have any food allergies or intolerances, please speak to a member of the team before ordering. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. A discretionary service charge of 10% will be added to parties of six and over. Where there are annotations of (gf) or (df) these dishes are adaptable to be served gluten or dairy free. *Exquisite but unpasteurised.