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FOOD MENU

COCKTAILS

While you decide...

PROSECCO 8.0 | MIMOSA 9.5 | ESPRESSO MARTINI 10.0 | BLOODY MARY 10.0

BREAKFAST

CIABATTAS

Served until 12 noon

BACON or SAUSAGE 6.5

SAUSAGE & CARMELISED ONION 7.0

SMASHED AVOCADO (V) 7.0

Feta, chilli jam

SWEET TREATS

**BERRY EXPLOSION
PANCAKE STACK 10.0**

Berry compote, natural yoghurt,
banana, strawberry, granola

SAVOURY PANCAKE STACK 10.0

Streaky bacon, Blueberries, maple syrup

CAKE SELECTION 4.00

Served all day

Please ask for today's choice of cakes

BRUNCH

Served all day

DEUX AMIS BREAKFAST SKILLET 14.0

Cumberland sausages, bacon, poached
eggs, spiced beans, garlic mushrooms
& micro herbs served with sourdough

VEGGIE SKILLET (V) 14.0

Grilled halloumi, poached eggs,
spiced beans, garlic mushrooms &
tomato served with sourdough

SMASHED AVOCADO (V) 12.0

Poached eggs, feta, chilli jam,
chives on toasted sourdough

SPICED BEANS (V) 11.0

House blend of cannellini & butter beans
with sweetcorn, tomato, chilli, poached
eggs, paprika and sriracha mayo on
toasted sourdough

SOUP OF THE DAY 6.5

Served with warm bread

EGGS BENEDICT 11.5

Bacon, poached eggs, hollandaise,
micro herbs on toasted sourdough

EGGS ROYALE 13.0

Smoked salmon, poached eggs,
hollandaise, micro herbs on
toasted sourdough

TRUFFLE MUSHROOMS 11.0

Mushroom with white truffle,
poached eggs, parmesan, parsley,
chives, balsamic on toasted sourdough

LUNCH

Served from 12 noon

WRAPS

Served with seasoned wedges and house slaw

CAJUN CHICKEN WRAP 14.0

Cajun spiced chicken, salad, garlic mayo, tortilla wrap

CHICKEN CAESAR WRAP 14.5

Chicken, bacon, lettuce, parmesan,
Caesar dressing, tortilla wrap

FALAFEL WRAP 13.5

Falafel, roast red pepper, hummus, salad, tortilla wrap

SIDES

Seasoned Wedges 4.0 | House Salad 3.5

House Slaw 2.0 | Dips 2.0

EXTRAS

Poached Egg 1.5 | Garlic Mushrooms 2.0

Spiced Beans 2.0 | Bacon 2.5

Cumberland Sausage 2.5 | Smashed Avocado 3.0

Halloumi 3.0 | Smoked Salmon 4.0

If you suffer from a food allergy or intolerance, please inform a member of staff upon placing your order.
Some of our dishes can be produced free from gluten. A vegan menu is also available upon request.

TO DRINK

COCKTAILS

MIMOSA (<i>Flute</i>) It's 5 o'clock somewhere. A Combination of Fresh Orange, Prosecco & Cointreau	9.5
ESPRESSO MARTINI (<i>Coupe</i>) To quote Kate Moss; 'Wake me up and f**k me up' Double Espresso, Vodka, Kahlúa	10.0
SALTED CARAMEL ESPRESSO MARTINI (<i>Coupe</i>) Sweet, silky & smooth! Salted Caramel, Double Espresso, Vodka, Kahlúa	10.0
BLOODY MARY (<i>Hi-ball</i>) The trustworthy brunch hair of the dog. Double Vodka, Tomato Juice, Tabasco, Worcestershire Sauce	10.0
APEROL SPRITZ (<i>Goblet</i>) Let the good times Aperol. Aperol, Prosecco, Sparkling Water, Orange	9.5

RED WINE

125ml 175ml Bottle

DUDLEY'S STONE CABERNET SAUVIGNON MERLOT SOUTH AFRICA	5.25	6.25	24.0
WOOLLOOMOOLOO SHIRAZ AUSTRALIA	5.25	6.25	24.0
BARTON & GUESTIER MERLOT FRANCE	6.0	7.0	27.5
CINCO FINCAS MALBEC ARGENTINA	6.5	7.5	28.0
UMBRELE PINOT NOIR ROMANIA	5.5	6.5	25.0
U PASSIMIENTO ITALY	7.0	8.0	32.0

WHITE WINE

125ml 175ml Bottle

UMBRELE, PINOT GRIGIO ROMANIA	5.75	6.75	26.0
BEYOND THE RIVER, CHARDONNAY AUSTRALIA	5.5	6.5	25.0
TIERRA DEL REY SAUVIGNON BLANC CHILE	5.5	6.5	25.0
PARROTFISH CHENIN BLANC SOUTH AFRICA	5.0	6.0	23.0

ROSÉ WINE

125ml 175ml Bottle

LES LIGERIENS ROSE D'ANJOU FRANCE	6.0	7.0	27.5
ST LOUIS DE PROVENCE, ROSÉ FRANCE	7.0	8.0	32.0
WHISPERING ANGEL, ROSÉ FRANCE	50.0		

PLEASE SEE DRINKS MENU
FOR SPIRITS & SOFT DRINKS

CHAMPAGNE & PROSECCO

125ml Bottle

IL CAGGIO PROSECCO ITALY	8.0	30.0
JACQUES BARDELOT BRUT CHAMPAGNE FRANCE		55.0

BOTTLED BEER

PERONI 5.1%	4.5
BIRRA MORETTI 4.6%	4.5
MAGNERS ORIGINAL 4.5%	5.5
CORONA CERO (ALCOHOL FREE)	4.0

COFFEE

DOUBLE ESPRESSO	2.5
AMERICANO	3.5
CORTADO	3.0
FLAT WHITE	3.5
LATTE	3.8
CHAI LATTE	4.0
CAPPUCCINO	3.8
MOCHA	4.0
ICED LATTE	4.0
ICED MOCHA	4.0
+ EXTRA SHOT	0.65
+ DECAF	0.65
CARAMEL VANILLA HAZELNUT	0.70
OAT SOYA ALMOND COCONUT	0.65
HOT CHOCOLATE Melted Belgian chocolate with fresh milk	3.5
LUXURY HOT CHOCOLATE with whipped cream, marshmallows and chocolate sauce	5.0

LOOSE LEAF TEAS ALL 3.8

Artisan loose leaf collection responsibly sourced.

**LANCASTER BLEND • PEPPERMINT
CHAMOMILE FLOWERS • CHINESE
SENCHA • EARL GREY • HEDGEROW**

SMOOTHIES

BERRY ENERGISER Blackberry, Blackcurrant, Strawberry	4.8
COCONUTS ABOUT CHOCOLATE Raw Cacao, Coconut, Banana, Date	4.8
NAUGHTY NUTTER Peanut Butter, Almond Milk, Banana, Chia	4.8
PINKY PROMISE Strawberries, Banana, Coconut Milk	4.8