



BRUNCH

Served - Tuesday - Sunday 9.30am - 11.00am

BRUNCH

Full English breakfast, pork sausage, dry cured bacon, fried eggs, hash brown, baked beans, mushroom, tomato and toast • £16

Maple & nut granola, Greek yoghurt, fresh fruit, local honey • £7.5

Toasted sourdough sandwich with streaky bacon • £8

Eggs on sourdough toast, fried, poached or scrambled • £9

Smashed avocado, toasted sourdough, chilli oil • £9

Brioche French toast • £10

Streaky bacon, maple syrup **OR** Greek yoghurt, fresh berries, maple syrup

Sliced sourdough toast, Netherend Farm butter, Tiptree jam • £4.5

Add a little extra:

A sausage • £2

Scrambled eggs • £2.5

A poached or fried egg • £1.25

Streaky bacon • £2

*Upgrade to Bottomless Brunch – £40 for any brunch item plus bottomless Prosecco or Mimosas**

OUR FAVOURITE BRUNCH COCKTAILS

Raspberry Mimosa • £10

Berry Bomb (mocktail) • £8.5

Mimosa • £10

Bloody Mary • £11

Prosecco • £9.5

Peach Bellini • £10

Non alcoholic cocktails available

HOT DRINKS

Coffees made with your choice of our own Winslade Manor coffee blends

Colombian BS1 Espresso - Milk Chocolate - Sticky Caramel - Red Fruit

Ethiopian, Brazilian & Papua New Guinea Jumpstart - Dark Chocolate - Nut Praline - Maple Syrup

Americano • £3.6

Espresso • £3.6

Cappuccino • £4

Mocha • £4

Latte • £4

Hot Chocolate • £4

Flat White • £4

A selection of speciality teas • £3.5

Speciality milk – £0.5, Flavoured syrups – £0.6

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination.