

BRUNCH

THE LOCAL BAR & KITCHEN

SATURDAY - SUNDAY

10am – 12.30pm

BREAKFAST

Full English GFO	14
smoked back bacon, Cumberland sausage, black pudding, fried egg, hash brown, thyme roasted mushrooms, bloody Mary tomatoes, baked beans & toast	
Veggie Breakfast V GFO	13
sauteed spinach, fried egg, grilled halloumi, hash brown, thyme roasted mushrooms, bloody Mary tomatoes, baked beans & toast	
Vegan Breakfast VE GFO	13
Avo on toast, hash browns, thyme roasted mushrooms, bloody Mary tomatoes, baked beans	
Smashed Browns GF VO	15.5
hash browns topped with cheese, BBQ pulled pork, jalapenos, smashed avocado topped with ranch dressing and a fried egg	
vegan option: jackfruit	
Breakfast Bun GFO VO	10
smoked back bacon, Cumberland sausage, fried egg, hash brown	
add cheese	1
Belgian Waffles V	11
With streaky bacon & maple syrup or Greek yogurt & berry compote	
Avo on Toast VE GFO	7.5
add poached egg	1
add streaky bacon	2.5
Eggs Benedict GFO	11.5
poached eggs & hollandaise sauce on toasted sourdough with smoked back bacon	
Eggs Florentine GFO	11.5
poached eggs & hollandaise sauce on toasted sourdough with spinach	
Turkish Eggs V GFO	11.5
Poached eggs, labneh, chimichurri, chilli oil & seasoned flatbread	

HOT DRINKS

Espresso	3
Americano	3.6
Flat White	4
Latte	4.5
Cappucino	4.25
Hot Chocolate / Mocha	4.5
Breakfast Tea	3
Herbal Tea	3.5

SOFT DRINKS

San Pellegrino	2.5
Cola/ Diet Coke	2.5/ 3.8
Lemonade	2.5/ 3.8
Ginger Beer	2.5/3.8
Orange Juice	2.5/ 3.8
Apple Juice	2.5/ 3.8
Pineapple Juice	2.5/ 3.8
Grapefruit Juice	2.5/3.8
Tomato Juice	2.5/3.8
Sparkling Water	1.95
Navas Tonic Water	2.5

HAIR OF THE DOG

Bloody Mary/ Maria	12
Red Snapper	12
Michelado	12
Mimosa	8
Espresso Martini	12
Margarita/ Spicy Marg	12

We cannot guarentee our dishes are free from allergens. Please advise us of any allergies / intolerances.

V Vegetarian **VE** Vegan **GF** Gluten Free **N** Contains Nuts **S** Contains Sesame
VO Vegetarian Option **VEO** Vegen Option **GFO** Gluten Free Option