

## Brunch 11-3pm Fri-Sun

<b>Signature Brunch Plate</b> <i>Streaky bacon, poached egg, sausage, beans, roasted vine tomato, flat mushroom and potato rosti served with Pollen sourdough toast</i> <b>(gf available)</b>	<b>14.50</b>
<b>Vegan Brunch Plate (vg)</b> <i>Vegan sausages, tabbouleh, roasted red peppers, roasted tomato, wilted greens, flat mushroom, smashed avocado, chilli flakes and raw seeds</i>	<b>14.50</b>
<b>Add poached eggs (v) - 3.00</b>	
<b>Manchester Gin Cured Salmon</b> <i>Manchester Gin cured smoked salmon and scrambled eggs with Pollen sourdough toast</i> <b>(gf available)</b>	<b>14.95</b>
<b>Mushroom &amp; Poached Eggs (v)</b> <i>Sauteed mushrooms on sourdough toast with Hollandaise sauce and poached egg</i> <b>(gf available)</b>	<b>13.95</b>
<b>Smashed Avocado (v)</b> <i>Poached egg, heritage tomatoes, chilli flakes on Pollen sourdough toast</i>	<b>14.50</b>
<b>Eggs Benedict</b> <i>Traditional English muffin, streaky bacon and hollandaise sauce</i>	<b>12.00</b>
<b>Japanese Breakfast Bowl (gf)</b> <i>Cold smoked salmon, toasted nori, seasoned white rice, sriracha, sliced avocado, soft yolk boiled egg, spring onion with toasted white and black sesame</i>	<b>14.95</b>
<b>Middle Eastern Shakshuka</b> <i>Baked eggs, spiced tomato, pepper and chickpea ragu, Greek yoghurt, parsley, toasted pine nuts &amp; sourdough toast</i> <b>(gf available)</b>	<b>10.95</b>
<b>Add chorizo - 3.00</b>	
<b>Steak &amp; Eggs</b> <i>8oz Flat iron steak, fried eggs, with basil salsa verde and roasted vine tomatoes</i>	<b>20.00</b>
<b>Churro French Toast</b> <i>Fresh Strawberries, mascarpone, cinnamon sugar, candied walnuts, salted caramel and chocolate sauce</i>	<b>13.50</b>

**(v) – Vegetarian**  
**(gf) – Gluten Free**  
**(vg) – Vegan**

*Whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100%*

