

OUR FOOD IS SCRATCH-COOKED AND MADE HERE

We source the best quality, most sustainable ingredients from suppliers who care as much as we do.

Holding a coveted 3* with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks & dishes. We also source higher welfare meat and sustainable fish species.

BOWLS

- Coconut Chia Bowl (Ve)** 5.75
w/Roast plum & coconut yoghurt
- House Made Bircher (Ve)** 8.5
w/Coconut yoghurt, roast plum, apricot, apple & passionfruit
- Fruit Salad (Ve)** 7.95
Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit
Add Organic farm yoghurt + 1

SIGNATURES

- Wild Farmed Grain Organic Sourdough Toast & Butter(v)** 3.75
w/Seasonal jam, homemade lemon curd or Marmite
- Creamy Field Mushrooms & Butter Beans on Wild Farmed Grain Organic Sourdough Toast (v)** 10.5
w/Tarragon, truffle & parmesan
25p from every dish sold, donated to Magic Breakfast
- Caramelised Banana & Ricotta Pancakes (v)** 11.5
w/Butterscotch sauce & coconut yoghurt

Breakfast Brioche (v) 8.95
w/Scrambled free range egg, melted cheese & chives
'Build Your Own'— Add bacon, sausage, mushroom, avocado crush or a burger pattie +2 each

- Avocado, Feta, Lime & Chilli (v)** 10.5
On smoky aubergine topped wild farmed grain sourdough toast
- House Breakfast** 14.5
Dry cured streaky bacon, Dingley Dell pork & sage sausages, slow roast tomatoes, field mushrooms, wild farmed grain sourdough toast w/Free range eggs, poached or scrambled
- Vegan House Breakfast (Ve)** 12
w/Falafels, smashed avocado, slow roast tomatoes, field mushrooms, wild farmed grain sourdough toast
Add grilled halloumi + 4.75

EGGS

- Eggs Benedict** 12.5
w/House made Dingley Dell honey roast ham, avocado & spinach on wild farmed grain sourdough with house made hollandaise
- Eggs Royal** 13
w/Smoked Salmon, avocado & spinach on wild farmed grain sourdough with house made hollandaise
Add fries + 3.75

SIDES

- Tomato, mushroom, scrambled eggs, poached eggs, spinach** 3.75
- Skin-on fries & paprika aioli** 4.25
- Avocado, sausage, smoked salmon, bacon, grilled halloumi** 4.75

DRINKS

Please see our full drinks menu for our house-made lemonades, fresh juices, and brunch cocktails

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Some of our dishes or drinks may contain allergens. (v) Vegetarian (Ve) Vegan. *u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

DW-MENU-XMAS 2021 V1.0 ALL-SITES

LOOKING FOR OUR VEGAN MENU? SCAN HERE →



SMALL & SHARING

Wild Farmed Grain Organic Sourdough Toast & Butter (v) 3.75

Celeriac, Hazelnut & Truffle Soup (v) 7.95
w/Dukkah, crème fraîche & chives

Roast Squash, Carrot & Turmeric Hummus Dip (Ve) 7.95
w/Warm paratha bread, radish & hazelnut dukkah

Fennel Spiced Crispy Squid 8.5
w/Coriander, spring onion, chili and aioli

Roast Butternut Squash & Spinach Falafels (Ve) 7.95
w/Lemon & pepper tahini

Free Range Chicken Croquettes 8.5
w/Smoked paprika aioli

Grilled Halloumi (v) 9.5
w/Aubergine caponata, mixed leaf, garlic yogurt & flat bread

Crostini 5.25
Three crostini per portion.
- Smoked Salmon, Truffle Honey & Ricotta;
- Fennel Salami, Chilli & Truffle Ricotta;
- Roast Butternut Squash Hummus with Dukkah (Ve)

Selection of 3 varieties (9 pieces) 14.5

Charcuterie Board 14.25
Selection of cured meats, house made Dingley Dell roast ham w/Caponata & wild farmed grain sourdough

Mixed Board 25
Charcuterie, crostini, cheese and radish w/Caponata & wild farmed grain sourdough

Cheeses from 4.75
See Puds

SUNDAY ROASTS

FROM NOON SUNDAY

Roast Free Range Chicken 17.5
w/Yorkshire pudding, garlic green beans, grilled truffle cabbage & maple roast carrot

Roast 28 Day Aged Topside of Beef 19.95
w/Yorkshire pudding, garlic green beans, grilled truffle cabbage, maple roast carrot & horseradish sauce

Both served with free-range-chicken-fat-roasted potatoes

Roast Butternut Squash (Ve) 15.95
w/Quinoa, spinach falafel, garlic green beans, grilled truffle cabbage minted peas, maple roast carrot & veggie gravy

Children's Portion available 7.95

BIGGER PLATES

Roasted Butternut Squash, Wonky Aubergine & Chickpea Curry (Ve) 12
w/Organic coriander short grain rice & paratha bread
25p from each dish sold will be donated to Only A Pavement Away

Wild Mushroom Pappardelle Pasta (v) 14.5
w/Truffle oil, parmesan & crème fraîche

Steamed Mussels
White wine, garlic & cream
w/Warm wild farmed grain sourdough 13.5
w/Skin-on Fries 17

Grilled Sea Bass & Chips 18
w/Pea hummus, watercress & crème fraîche tartar

Roast Chicken, Tarragon & Leek Pie 15
w/Puff pastry

28 day Dry Aged Dexter Beef
w/House-made skin-on fries, watercress & béarnaise sauce

Rib Eye Steak 34
Bavette Steak 19.95

House Club Sandwich 15.75
Grilled marinated free range chicken, smoked bacon, avocado, roasted tomatoes, basil mayo & wild farmed grain sourdough toast

Free-Range Yorkshire Rotisserie Chicken
Quarter 6.95 — Half 12 — Whole 20.5
Please choose from our selection of sides to accompany your chicken

BURGERS

The House Burger 12
w/Your choice of Cornish Yarg or blue cheese & house-made burger sauce
Add Dry aged streaky bacon + 1

Halloumi & Crushed Avocado Burger (v) 12
w/Basil, coriander, shaved wonky courgette, garlic yogurt & rocket

Symplicity Vegan Burger (Ve) 13
w/Vegan cheese, baby gem, tomato, onion, pickles & burger relish

Add skin-on fries to any burger + 3.75

SIDES

Skin on Fries & Paprika Aioli 4.25

Mixed Leaf Salad 4.25

Garlic Green Beans 4.75

Grilled Halloumi 4.75

Truffle Macaroni Cheese 5.25

Side Buttermilk Caesar Salad 5.25

Chilli Lemon Guacamole Salad 5.25

SALADS

House Salad (Ve) 12.5
w/Warm quinoa, roast butternut squash, wild mushroom, wonky courgette, roast tomato, radish, beets & miso dressing

Buttermilk Caesar Salad (v) 11.5
w/Roast butternut squash, spiced chickpeas & baguette croutons

Add to any salad:
¼ Chicken +6.95, Halloumi +4.75, Feta +4.75, Bacon +2.25, Parmesan +1

Home from Home

FESTIVE SPECIALS

STARTER Salmon Gravavlax 10.95
w/Pickled Cucumber, Radish, Dill, Dijon & Rye Bread

MAIN Norfolk Turkey 21
w/Traditional Trimmings & Cranberry Sauce

PUD Sticky Toffee Christmas Pudding 7.5
w/Brandy Butter Cream & Hot Butterscotch Sauce

DRINKS

Pear & Vanilla Bellini 10.5
Pear & Vanilla Shrub with Bolney English Sparkling wine

Vegan Eggnog 7
House made with almond milk, coconut milk, medjool dates, vanilla, cinnamon, nutmeg, all spice, cashews and bulleit bourbon. Served chilled

Hot Mulled Apple 8
Hot mulled spiced cloudy apple juice with Bulleit bourbon

PUDS

Happy Endings Ice Cream Sandwich 5.75
Your choice of The Vegan One; The Malty One or Negroni

Coconut Chia Bowl (Ve) 5.75
w/Roast plum & coconut yoghurt

Fruit Salad (Ve) 7.95
Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit

Add Organic farm yoghurt + 1

White Chocolate, Coconut & Lime Cheesecake (v) 7.3
w/Poached apricot

Roast Plum & Apple Crumble (v) 7.3
w/Vanilla custard

Dark Chocolate Mousse (v) 7.3
w/Vanilla crème & honeycomb

Cheese
Served with our own recipe chutney & crackers:

Cornish Yarg, Golden Cross Goats Cheese (u-p)*, Yorkshire Blue, Baron Bigod (u-p)*

One type 4.75

Selection of three/five 12.75/16.95