

breakfast menu.

9am – 12pm mon – sat / 9am – 3pm sun.

we pride ourselves on using locally sourced, sustainable and ethical produce. all of our menu is prepared daily from fresh and cooked to order. our kitchen is microwave-free so there may be a little wait at busier times.

sourdough toast or toasted teacake, butter, local raspberry preserve (v) (gf*) – 4.95

eggs your way, (fried, poached or scrambled), toasted sourdough (v) (gf*) – 8

granola bowl, acai yoghurt, house granola, seasonal fruit, maple syrup (v) – 9

warm maple butter banana bread, brown sugar caramel cream, sweet nut crumble (v) – 9.95

brioche french toast, maple bacon, brown sugar caramel cream – 13.95

b&t english (full/small), smoked streaky bacon, country sausages, poached eggs, field mushroom, hash brown, grilled cherry tomatoes, beans, toasted sourdough (gf*) – 15.25/11.9

b&t veggie (full/small), vegan sausages, poached eggs, smashed avo, halloumi, field mushroom, hash brown, grilled cherry tomatoes, beans, toasted sourdough (v) (gf*) – 15.25/11.9

b&t vegan, beetroot hummus, vegan sausages, smashed avo, field mushrooms, hash brown, grilled cherry tomatoes, beans, toasted sourdough (vg) (gf*) – 15.25

eggs royale, finest smoked salmon, poached cacklebean eggs, b&t hollandaise, chives, olive oil, lemon zest (gf*) – 15.25

eggs benedict, slow-braised ham hock, poached cacklebean eggs, b&t hollandaise, toasted sourdough (gf*) – 13.95

hot honey & feta poached eggs, torched feta, avocado, confit baby tomatoes, dressed rocket, poached cacklebean eggs, coriander hollandaise, candied red chilli, toasted sourdough (v) (gf*) – 14.25

chestnut mushrooms, garlic yoghurt, dukkah, poached egg, toasted sourdough (v) (gf*) – 13.35

smashed avo & beetroot hummus, poached cacklebean eggs, candied walnuts, chilli and garlic oil, honey, dill tips, toasted sourdough (v) (gf*) – 14.25

sausage hash skillet potatoes, sausage, fennel, oregano, chilli, cherry tomatoes, caramelised red onion, cheddar, poached eggs, chilli oil, hot honey (gf) – 14.5

b&t cob, smoked streaky bacon, poached egg, hollandaise, sriracha, crispy onions, hash brown, brioche (gf*) – 12

confit garlic tomatoes, slow-roasted confit garlic plum tomatoes, whipped feta, crispy smoked bacon, crispy kale, pumpkin seeds, hot honey, toasted sourdough (gf*) – 14.85

korean chicken benedict, crispy korean bbq chicken, poached cacklebean egg, gochujang hollandaise, pickled cucumber, crispy shallots, chive oil, toasted brioche – 15.25

add it on.

avocado – 2.6

halloumi – 2.6

black pudding – 2.6

hash brown – 2.6

smoked salmon – 4

brunch cocktails.

brunch-tini – 9.5

vodka, aperol, marmalade, lemon, sugar, prosecco float

mimosa – 9

mango & passion fruit, prosecco

bloody mary – 8.5

smoky vodka, ancho reyes, cucumber juice, big tom tomato juice

Please inform the team of allergies and dietary requirements before ordering as not all ingredients are listed.
(gf) – gluten-free, (v) – vegetarian, (vg) – vegan, (*) – can be adapted